

# Kathleen's

## KITCHEN

### *Lunch Menu*

*A 10% service charges will be applied to your final bill.*



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## *The Heart of the House*

Kathleen's Kitchen is a contemporary take on the tradition of culinary excellence at Carton House, A Fairmont Managed Hotel. From Lady Emily's letters, we know that the original housekeeper of Carton House was a friend and confidant. "Kathleen" fulfils this role for a new audience, taking care of her guests and creating a space where as well as your body, you nourish your heart and soul too.

This is a place that echoes the excitement of the kitchens in the 1700s, the buzz and activity of what was once the heart of Carton House. As you look around the old servant's kitchens, you can see the original features, the striking cast iron stoves that give the restaurant its unique character. You can just about imagine the flurry of activity before a dinner party in The House, or the servants sharing a drink together after hours under the warm glow of candlelight.



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## Lights Bites

<i>Kathleen's Bread Basket</i>	8
Foccacia, batch bread, Guinness bread, salsa verde, Glenilen Farm salted butter	
<i>Garlic &amp; Potato Soup</i>	14
Iona Farm wild garlic cream	
<i>Galway Bay Oysters</i>	4.50 each
Mignonette	

## Rustic Sandwiches

<i>Limerick Ham &amp; Hegarty's Cheese Toastie</i>	18
Freshly baked sourdough, side salad, Kathleen's crisps	
<i>Pat McLoughlin's Beef Pastrami Toastie</i>	18
Freshly baked sourdough, beef pastrami, charred red pepper & coriander sauce, shallot, tomato, watercress	
<i>Aubergine &amp; Toonsbridge Burrata Crostini</i>	19
Freshly baked sourdough with burrata, aubergine, mini heirloom tomato, basil pesto, watercress and Parmesan cheese	
<i>Kathleen's Lobster Roll</i>	38
Skerries Harbour Lobster meat, cayenne, mayo, scallion, chives, celery, side of pickles, watercress, Kathleen's crisps	



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## Rustic Salads

- Asian Salad* 17  
Mixed leaf, Iona Farm carrots, mini heirloom tomato, radish, sesame seeds, scallion, crushed peanuts, Asian dressing  
Add Chicken 8 | Add Prawn 14
- Kathleen's Kitchen Salad* 17  
Mixed leaf, shaved fennel, cucumber, toasted buckwheat, grapes, avocado, Highbank balsamic dressing  
Add Chicken 8 | Add Prawn 14
- Ardsallagh Goats Cheese & Iona Farm Beetroot Salad* 19  
Highbank Balsamic glaze, amaretto and walnut crumble

## Rustic Plates

- Howth Harbour Smoked Salmon Terrine* 22  
Pink peppercorn butter, lemon gel, dill cream
- Green Gaspacho (vg)* 19  
Avocado, Chipotle cream, pickled cucumber and radish
- Pat McLoughlin's Beef Tartare* 19  
Crisp, confit egg yolk, roasted red pepper coulis
- Prawns a'la Plancha* 19  
Piquillo pepper salsa, watercress, garlic butter emulsion



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## Sharing Plates “for two”

*Charcuterie Plate* 46  
Selection of cured meats and cheeses, sourdough, crackers, pickles and preserves.  
Salami, Coppa, Parma Ham, Bresola, Chorizo

*Seafood Platter* 58  
Howth harbor smoked salmon, west coast prawns,  
Skerries Harbour lobster roll, Galway bay oysters, Guinness bread

### Sides

*All sides 6 euro*

*Ballymakenny New Farm Potatoes*  
Garlic & herb confit, olive oil, smoked paprika

*Mixed Leaf Salad*  
Heirloom tomato, radish & olive crumb, High Bank Balsamic dressing

*Sweetcorn with Chorizo*

*Iona Farm Seasonal Green Vegetables*

### Sweet

*Homemade Ice Cream & Sorbets* 12

*Lemon and Lime Tart* 14  
Mojito sorbet, white chocolate crumb, lime sauce

*Double Chocolate Dome* 14  
Milk chocolate crunch, chocolate sauce

*Raspberry and Pistachio Cheesecake* 14  
Pistachio dacquoise, fresh raspberries

*Vegan Meringue with Strawberries* 14  
Vegan cream, strawberry coulis, fresh Irish strawberries

*Selection of Irish Cheeses* 19  
Barmbrack, house made seasonal chutney



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## Allergens

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who wish to know about the ingredients used please ask a member of the team.

We also have an allergen matrix available via this QR code.



## Suppliers

### *Fish*

Sustainable Seafood Ireland, Dublin

### *Vegetables*

Iona Farm, Flynn's Farm and Keelings Farm  
Ballymakenny Farm, Louth

### *Meat*

McLoughlin's Butchers, Dublin  
John Stone, County Longford  
All of our beef is 100% Irish

### *Poultry*

McLoughlin's Butchers, Dublin

### *Charcuterie*

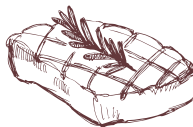
The Wooded Pig Farm, Meath  
Mario Fontana Foods, Dublin

### *Dry goods, dairy, cheese*

La Rousse Foods, Dublin

### *Herbs*

Little Cress Microgreens, Meath



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## White Wines

Glass 150ml    Bottle 750ml

<i>Vinho Verde, Escapada</i> Vinho Verde, Portugal	9.50	37.00
<i>Sauvignon Blanc, Cote de Duras, Domaine des Allegrets</i> South West, France	10.00	39.00
<i>Chardonnay, Mas la Chevaliere, IGP, Domaine Laroche</i> Pays d'Oc, France	11.00	41.00
<i>Pinot Grigio, Borgo Boschetto</i> Friuli-Venezia Giulia, Italy	11.00	42.00
<i>Côtes du Rhône Blanc, Olivier Ravoire</i> Rhône Valley, France	13.00	50.00
<i>Albariño, Ponte da Barca</i> Rias Baixas, Spain	14.00	56.00
<i>Macon Davaye, Domaine de la Croix Senaillet</i> Bourgogne, France	58.00	
<i>Sauvignon Blanc, Hunky Dory</i> Malborough, New Zeland	60.00	
<i>Riesling Trocken, Axel Pauly, Tres Naris</i> Mosel, Germany	62.00	
<i>Bordeaux Blanc, Clarendelle</i> Medoc, France	65.00	
<i>Chablis, Domaine Laroche, St Martin</i> Chablis, France	70.00	
<i>Sancerre, Domaine de la Rossignole</i> Loire, France	72.00	
<i>Crozes Hermitage, Maison Les Alexandrins</i> Rhône Valley, France	90.00	
<i>Ladoix, Louis Jadot, "Le Clou d'Orge"</i> Burgundy, France	115.00	





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## Red Wines

Glass 150ml    Bottle 750ml

<i>Merlot, Saint Marc, IGP</i> Pays D'Oc, France	10.00	38.00
<i>Bordeaux Rouge, Château Mondain</i> Bordeaux, France	11.00	42.00
<i>Montepulciano-Sangiovese, Farnio "Rosso Piceno"</i> Marche, Italy	12.00	44.00
<i>Rioja Crianza, Marques Del Cerro</i> Rioja, Spain	12.50	48.00
<i>Montagne Saint Emilion, Clos du Pontet</i> Bordeaux, France	13.50	52.00
<i>Malbec, La Mascota</i> Mendoza, Argentina	13.50	52.00
<i>Bordeaux, Clarendelle</i> Medoc, France		62.00
<i>Bourgogne Rouge, Domaine Perraud</i> Burgundy, France		70.00
<i>Gigondas, Chateau du Trignon</i> Rhône, France		75.00
<i>Chianti Rufina Riserva, Nipozzano</i> Tuscana, Italy	19.00	80.00
<i>Château Patache d'Aux, Cru Bourgeois</i> Bordeaux, France		85.00
<i>Mercurey "Les Chenaults", Philippe Hardi</i> Burgundy, France		95.00
<i>Saint-Estephe, Chateau Ormez de Pez</i> Bordeaux, France		115.00
<i>Barolo, Gabutti Boasso</i> Piedmont, Italy		130.00



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## Sparkling

*Glass 125ml    Bottle 750ml*

<i>Prosecco, Perlage Spumante Brut Canab</i> Champagne, France	<i>13.50</i>	<i>75.00</i>
<i>Henriot Brut Souverain, NV</i> Champagne, France	<i>26.00</i>	<i>130.00</i>
<i>Henriot Rosé, NV</i> Champagne, France	<i>29.00</i>	<i>160.00</i>

## Rosé

*Glass 150ml    Bottle 750ml*

<i>Costieres De Nimes, Luc Baudet</i> Rhône, France	<i>11.00</i>	<i>42.00</i>
<i>Whispering Angel, Chateau d'Esclans</i> Provence, France		<i>70.00</i>

## Draught

*½ Pint    Pint*

<i>Guinness</i> Ireland	<i>4.00</i>	<i>7.60</i>
<i>Heineken</i> Netherlands	<i>4.50</i>	<i>8.00</i>
<i>Hop House 13</i> Ireland	<i>4.20</i>	<i>8.00</i>
<i>Peroni</i> Italy	<i>4.60</i>	<i>8.20</i>
<i>Rockshore Cider</i> Ireland	<i>4.20</i>	<i>8.00</i>
<i>Rockshore Lager</i> Ireland	<i>4.20</i>	<i>8.00</i>
<i>Rye River Pale Ale</i> Ireland	<i>4.10</i>	<i>7.70</i>
<i>Smithwicks</i> IrelandIreland	<i>4.00</i>	<i>7.60</i>



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## Non-Alcoholic

*Bottle 330ml*

*Erdinger 0.0*  
Germany

6.00

*Heineken 0.0*  
Netherlands

6.00

## Bottled Beer/Cider

*Bottle 330ml*

*Bulmers Cider*  
Ireland

7.20

*Foxes Rock IPA*  
Ireland

7.20

*Foxes Rock Lager (gluten free)*  
Ireland

7.20

*Peroni (also available gluten free)*  
Italy

7.20

*Rye River Bidin'Time Lager*  
Ireland

7.20

*Rye River Big Bangin' Double IPA*  
Ireland

7.50

## Soft Drinks & Juice

*Soft drinks 200ml*

4.20

## Mineral Water

*330ml 750ml*

*Still water*

4.00 8.00

*Sparkling water*

4.00 8.00



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## Barmbrack Recipe

### *Ingredients*

200g currants  
200g sultanas  
300ml strong tea  
50ml whiskey (or another 50ml tea)  
25g mixed peel, roughly chopped  
25g glace cherries, quartered  
25g blanched almonds, roughly chopped  
150g light muscovado sugar  
210g plain flour  
2 tsp baking powder  
1 tsp mixed spice  
½ tsp ground nutmeg  
¼ tsp fine salt  
1 egg, beaten

### *Method*

Put the currants and sultanas in a large heatproof bowl, pour over the tea and whiskey, if using, then leave to soak for at least six hours.

Heat the oven to 180C, grease and line a 13cm x 20cm loaf tin. Stir the peel, cherries and almonds into the soaked fruit.

In a second bowl, whisk together the sugar, flour, baking powder, spices and salt, making sure you break up any lumps in the sugar, then stir into the fruit with the beaten egg.

Tip the loaf mix into the tin, smooth the top and bake for 90 minutes, until a skewer comes out clean. If the top looks to be going too dark or burning on top towards the end, cover with foil.

Take out of the oven, leave to cool in the tin for 15 minutes, then turn out on to a baking rack.

