

Kathleen's

KITCHEN

Lunch Menu

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

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.



Lights Bites

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

Rustic Sandwiches

<i>Limerick Ham & 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 & Toonsbridge Burrata Crostini</i>	19
Freshly baked sourdough with burrata, aubergine, mini heirloom tomato, basil pesto, watercress and Parmesan cheese	
<i>Kathleen's Seafood Sandwich</i>	24
West Coast prawns, Howth Harbour smoked salmon, Kilkeel Harbour dress crab, Carton House Guinness and Treacle bread	



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



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 Harbour smoked salmon, West Coast prawns, Kilkeel Harbour dress crab,
Galway Bay oysters, Carton House Guinness and Treacle 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



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



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>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>Bordeaux Blanc, Clarendelle</i> Medoc, France	65.00	
<i>Riesling Trocken, Haus Klosterberg, Markus Molitor</i> Mosel, Germany	70.00	
<i>Sancerre, Domaine de la Rossignole</i> Loire, France	72.00	
<i>Chablis, Domaine Defaix</i> Burgundy, France	75.00	
<i>Quinta da Fonte, Souto Branco</i> Alentejo, Portugal	80.00	
<i>Domaine Desvignes, "En Cheneves", Givry</i> Burgundy, France	100.00	
<i>Chateauneuf-du-Pape, Clos de l'Oratoire</i> Rhone, France	185.00	



Red Wines

Glass 150ml Bottle 750ml

<i>Merlot, Saint Marc, IGP</i> Pays D'Oc, France	10.00	38.00
<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>Valpolicella Superiore, Ruberpan, Pieropan</i> Veneto, Italy		75.00
<i>Chianti Rufina Riserva, Nipozzano</i> Tuscany, Italy	19.00	80.00
<i>Chateau Patache d'Aux, Medoc</i> Bordeaux, France		85.00
<i>Chateau du Moulin-a-Vent</i> Beaujolais, France		86.00
<i>Santalba, Vina Hermosa, Gran Reserva</i> Rioja, Spain		100.00
<i>Saint-Estephe, Chateau Ormez de Pez</i> Bordeaux, France		115.00
<i>Barolo, Gabutti Boasso</i> Piedmont, Italy		130.00
<i>Siepi, Mazzei</i> Tuscany, Italy		250.00



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>Coteaux Varois en Provence, Chateau Bellini</i> Provence, France		<i>62.00</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> Ireland	<i>4.00</i>	<i>7.60</i>



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



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.

