Kathleen's KITCHEN

Sunday Brunch MENU

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

WELCOME

Located in the old servant's kitchens, the setting retains many original features - including the vast cast iron stoves of the 1700s - which give the restaurant it's unique character.

With all of this and much, much more - the food was sourced organically and much of the produce was from local markets, from cheeses and charcuterie to fresh handmade pasta and organic sourdough. Kathleen's Kitchen invites you to explore its varied delights, and perhaps discover something new.

This was once a place of bustling activity, controlled chaos and unrivalled culinary skill.

Kathleen's Kitchen Brunch from €55 per guest

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SOMETHING TO SIP

Bloody Mary 19
Ketel one, tomato juice, lemon juice, celery salt, pepper tabasco

French 75 28
Tanqueray No.10, lemon juice, sugar, champagne

Mimosa 19
Fresh orange juice, prosecco

Tequila Sunrise 19
Fresh orange juice, Casamigos Blanco tequila, grenadine syrup

Carafe of mimosa *500ml for 25*
Fresh orange juice, prosecco

SPARKLING

125ml I 750ml

Henriot Brut Souverain, NV 26 I 130
Champagne, France

Henriot Brut Rosé, NV 29 I 160
Champagne, France

Perlage Spumante Brut Canah 13.5 I 75
Prosecco di Conegliano-Valdobbiadene Superiore DOCG, Italy

COFFEE

Espresso 4.7
Double espresso 5.2
Cappuccino 5.7
Latte 5.7
Flat white 5.7
Hot chocolate 5.7

TEA & INFUSION

Loose leaf Ronnefeldt tea 5.2
Irish breakfast Tea, Darjeeling, Earl Grey, Green Dragon or Morentau

Loose leaf Ronnefeldt herbal infusion 5.2
Camomile, Mint, Herbs & Ginger or Rooibos Vanilla



WELCOME STAND

Assorted pastries, Berkel sliced charcuterie, selection of breads, soup of the day, yoghurt granola, chia pudding.

LARGE PLATES

Choose one large plate

Classic eggs benedict
Two soft poached eggs, toasted English muffin, Tom Salter ham & hollandaise sauce

Eggs royale
Two soft poached eggs, toasted English muffin, smoked salmon, hollandaise sauce & caviar

Kathleen's super bowl
Peanut butter yogurt, blueberries, homemade granola, sliced banana, mixed seeds, almond flakes, Carton Estate honey

Croque Madame
Freshly baked sourdough, fried egg, Tom Salter ham and Comte cheese

Chef's Favorite
Avocado croast

Smashed avocado, poached egg, mixed leaves, mixed seeds, 36 months aged parmesan cheese

Kathleen's crème brulée French toast
Fresh berries, vanilla ice cream & berry compote

Steak & egg *supplement 20*
John Stone 8oz fillet, fried egg, confit cherry tomatoes and mixed leaves, béarnaise sauce

Garryhinch wild mushrooms on toast **pb**
Toasted sourdough, Garryhinch wild mushroom, salsa verde

Add poached eggs

Breakfast sandwich
Toasted English muffin, onions marmalade, pork patty, Dubliner cheese, fried egg & streaky rashers

Kathleens Kitchen crab benedict
Kilkeel Harbour dressed crab, toasted porridge bread, smashed avocado, poached egg and béarnaise sauce, nori dust

Mortadella and Toonsbridge ricotta crostini
Freshly baked sourdough, whipped ricotta, crushed pistachio and basil pesto

All served with a side of Nori crushed potato.



CHEESE FOR 2

Supplement 20

Selection of Irish cheeses, crackers, homemade chutney

DESSERTS

All shared at the table

Pistachio choux bun

Yuzo meringue tartlet

Red Velvet

Baileys and chocolate mousse cake

pb - plant based

At Carton House, our coffee beans and tea leaves are 100% ethically farmed and sustainable from the world's best regions.

Allow us to fulfill your needs – please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances.

We also have an allergen matrix available via this QR Code

NON-ALCOHOLIC COCKTAILS

Courtyard coffee mocktail version 12
Clean Co Amber spirit, cold brew, demerara, lemon, cream

Lady Emily 11
Apple juice, peach puree, lime juice, cinnamon syrup

Lord Edward 11
Pineapple juice, cranberry juice, lime juice, hibiscus tea, # vanilla syrup

LOW-ALCOHOLIC COCKTAILS

Golden Nectar 18
Kinsale Mead, Italicus, lemon juice, vanilla syrup, egg white

Monk's Elixir 19
Roe & Co, Killahora apple ice wine, apple juice, Frangelico, ginger syrup, citrus



WHITE WINE

150 ml I 750 ml

Côtes du Rhône, Olivier Ravoire 13 I 61
Rhône Valley, France - *Viognier, Grenache, Clairette*

Escapada, Casa Santos Lima 10 I 46
Vinho Verde, Portugal - *Loureiro, Trajadura*

L'art des sens, Mas la Chevalière 12.5 I 52
Pays D'Oc, France - *Chardonnay*

Pinot Grigio, Colle del Principe 11.5 I 55
Veneto, Italy - *Pinot Grigio*

Sauvignon Blanc, Domaine Saint Marc 11 I 49
Pays D'Oc, France - *Sauvignon Blanc*

RED WINE

150 ml I 750 ml

Alizée, Les Deux Cols 15.5 I 69
Rhône Valley, France - *Syrah, Grenache, Cinsault*

Farnio Rosso Piceno, Garofoli 12.5 I 59
Marche, Italy - *Sangiovese, Montepulciano*

La Mascota, Mascota Vineyards 13 I 62
Mendoza, Argentina - *Malbec*

Reserve Saint Marc, Foncalieu 11.5 I 49
Pays D'Oc, France - *Merlot*

Viña Hermosa Crianza, Santalba 12 I 54
Rioja, Spain - *Tempranillo*

ROSÉ WINE

150 ml I 750 ml

Côtes de Provence Rosé, Château Sainte Croix 13 I 58
Provence, France - *Cinsault, Syrah, Cabernet Sauvignon*



SUPPLIERS

Charcuterie
The Wooded Pig Sustainable Farm, County Meath
Mario Fontana Foods, County Dublin

Herbs
Little Cress Microgreens,
County Meath

Eggs
County Meath

Fish
Wright's of Marino, County Dublin
Kishfish, County Dublin

Vegetables
Iona Farm, County Dublin
Keelings Fruit & Vegetables,
County Dublin

Meat
John Stone,
County Longford

Meat
McLoughlin's Butchers,
County Dublin

Ham & Bacon
Tom Slater,
County Kilkenny

Dry goods, dairy, cheese, sausage
La Rousse Foods,
County Dublin

All of our beef is 100% Irish

