

The
KITCHEN HANDBOOK

Nearly One Hundred
Original Recipes

Kathleen's
KITCHEN

Nov. 1st 1764

Dinner
MENU

FAMILY

to be refused
Small Beer

no person
of the

Rules to be observed by the Marquis of Kildare

He must carefully see, that the plate be well Washed that all the grease be washed off and 2nd to have warm water ready with a Brush for that purpose spoons and forks are to be washed in the same careful not to have any of the Table Knives or D water, as it loosens the blades.

When there is grease on the Handles of the Table little more warm water got with a brush and a knives are scoured, holding two of them at a time in the soap and water very fast, and to wipe the whitened. All Plate whatsoever that is smeared very well in warm water with a Brush and Soap, before it is whitened. He must take care to h

Nothing to be put off till tomorrow done today. The Clerk who resides at follow his Directions in every thing and or lose time, if he does, those mentioned to be acquainted with it.

No waste to be allowed or anything to want of care, and to act as if it was for way to perform and get everything proper to be regular and not to do any thing but World may know it, for once that any that Lord or Lady Kildare is not acquainted should be displeased if known, he in the power of others, and then all out and not to be got again.

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

NOVEMBER 1764

The
KITCHEN HANDBOOK
WELCOME
Original Recipes

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.



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SUPPLIERS

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Original Recipes

Charcuterie

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

Herbs

Little Cress Microgreens,
County Meath

Meat

John Stone,
County Longford

Poultry

Feighcullen Farm,
County Kildare

Fish

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

Vegetables

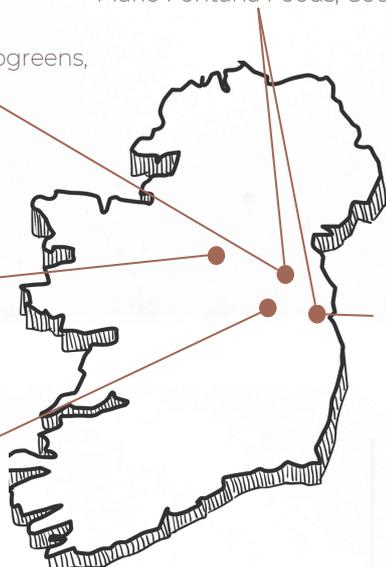
Iona Farm, County Dublin
Keelings Fruit & Vegetables,
County Dublin

Meat

McLoughlin's Butchers,
County Dublin

Dry goods, dairy, cheese

La Rouse Foods,
County Dublin



All of our beef is 100% Irish

FAMILY



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LIGHT BITES

Courgette soup 15
sourdough croute, chives and garlic cream

Kathleen's bread basket 9
focaccia, batch bread, Guinness bread with salsa verde, Glenilen butter

SMALL PLATES

Ardsallagh goats cheese and
beetroot salad 19
High bank balsamic glaze, Amaretto
and walnut crumble

Green gaspacho 19
avocado, chipotle cream, pickled
cucumber and radish **PB**

Pat McLoughlin's beef tartare 22
truffle aioli, confit hen's egg yolk,
capers and lavash cracker

Pan seared Connemara scallops 24
charred corn, corn purée,
lemon and squid ink emulsion sauce
& lump fish roe

Torched and cured Howth
Harbour mackerel 22
Kalak Irish vodka compressed melon,
lime gel and crispy parma ham

CHARCUTERIE BOARD

Freshly sliced thinly on our Berkel
mixed leaf, carrots, cucumber, radish,
sesame seeds, scallion, crushed
peanuts with Asian dressing

Irish coppa
3 months aged shoulder of free
range pork

Parma ham
24 months aged rear haunches of
the pig

Bresaola
3 months aged beef from the
Lombardy region of the Italian Alps

Irish fennel salami
5 months aged free range pork

Chorizo
2 months aged made from 3
ingredients pork, smoked paprika and
garlic

18 per 50g



LARGE PLATES

John Stone beef fillet 48

Kathleen's Caesar salad, 36 months aged parmesan cheese & red wine sauce

Kilmore Quay cod 39

seasonal greens, herb aioli, nori dust and herb foam

Miso butter York cabbage 31

homemade Asian spice mix crumb **PB**



Chef's Favorite

Pan seared Skeaghanore duck breast 46

Iona farm carrot and Wexford lavender purée, chicory, Iona farm baby carrots, pickled Carton Estate blackberries and duck sauce

	<i>150ml</i>	<i>750ml</i>
<i>La Mascota, Mascota Vineyards - Mendoza, Argentina</i>	<i>13</i>	<i>62</i>

Pan seared Feighcullen chicken supreme 36

potato gnocchi, peas, heirloom tomato, chicken & butter emulsion sauce

Pan seared Kilmore Quay black sole 48

wilted spinach, brown shrimp, butter and capers

Pat McLoughlin's braised beef featherblade 42

prunes, nori crushed potatoes and watercress



SIDES 7

Kathleen's mash potatoes
Glenilen Farm butter

Truffle cauliflower
36 months aged parmesan cheese

Iona Farm buttered seasonal green vegetables

Tomato salad
olive crumb and pickled shallot

DESSERTS

Vanilla panna cotta with Irish strawberries 14
strawberry gel, fresh strawberries, strawberry meringue

Chocolate and blackberries dome 13
blackberry insert, fresh blackberries, chocolate garnish

Pistachio cake 12
pistachio frosting, pistachio anglaise, vanilla ice cream

Raspberry and hazelnut bar with Wild Irish Elderflower 14
raspberry coulis, dehydrated raspberries, raspberry sorbet **PB**

Kathleen's Kitchen cheese board 20
Délice de Bourgogne, Durrus, Cashel Blue and Knockanore cheddar, lavosh, crackers and homemade chutney

PB - Plant Based

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

