

Small Plates

Wild Garryhinch mushroom soup (v)
Herb croute, truffle cream

Manin Bay organic house cured salmon
Kilkeel Harbour crab salad, avocado puree, Cucumber and trout roe

Country Syle terrine of ham Hock
Black Pudding, chicken and Parma Ham with spiced grape and apple chutney, green apple gel and brioche

Ardsallagh Goats Cheese and Beetroot salad
balsamic glaze, amaretto and walnut crumble

Large Plates

Pan seared Feighcullen farm chicken supreme
Potato Gnocchi, Peas, Heirloom Tomato, Chicken and Butter Emulsion Sauce

Pat Mc Loughlins 24h braised beef cheek
Champ mash, crispy onion, chives and horseradish

John Stone beef fillet
Iona Farm carrots, courgettes, roasted red onion with Kathleen's red wine sauce
€15 supplement

Kilmore Quay Cod
Scallion, Iona farm baby leeks, n'duja, herb foam and herb mayo

Grilled Aubergine with charred broccolini
Cumin hummus, roasted red pepper salsa, vegan teriyaki sauce and fried kale

Sides €6

Iona farm buttered green vegetables

Iona farm carrots
Carton Estate honey, toasted almond flakes and Sumac

Ballymakenny Farm potatoes
Garlic and herb confit olive oil and smoked paprika

Mixed leaf salad
Heirloom tomato, radish and olive crumb with Llewellyn's balsamic dressing

Sweets

Homemade ice cream and sorbets

Lemon cheesecake

Kalamanzi glaze, mango passion fruit coulis, lemon sorbet

Dark chocolate Delice

Coffee Ice Cream, salted Caramel, cocoa tuile

Vanilla panna cotta

Cherry compote, gingerbread and orange crumb

€70 for 2 courses - €80 for 3 courses

All produce is prepared in an area where allergens are present. We have an allergen matrix available for your information, please ask a member of our team.

We also have an allergen matrix available via this QR Code



Please note a 10% service charge will be applied to your order

The Kitchens of Carton House were said to be the largest and most elaborate of their time. A number of original features are still in place. Kathleen's kitchen in particular, is one of the only kitchens in manor homes, built above ground during that era. It is said, the FitzGerald Family wanted their house staff to enjoy the view while working. Its location outside the main block of the house, was designed this way to ensure the culinary smells did not reach the nostrils of the family and guests before their meals were laid out in front of them.