

## Small Plates

### *Wild Garryhinch Mushroom Soup (v)*

Herb croute, truffle cream

### *House Cured Mannin Bay Organic Salmon*

Kilkeel Harbour crab salad, avocado purée, cucumber, trout roe

### *Country Syle Terrine*

Ham hock, black pudding, chicken, parma ham,  
spiced grape and apple chutney, green apple gel, 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

### *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 Heirloom Carrots*

Carton Estate Honey, toasted almond flakes, Sumac

### *Ballymakenny Farm Potato*

Garlic & herb confit, smoked paprika

### *Mixed leaf salad*

Heirloom tomato, radish, olive crumb, Llewellyn's balsamic dressing

### *Iona Farm Buttered Green Vegetables*

## Sweets

### *Homemade ice cream and sorbets*

#### *Vanilla panna cotta*

Cherry compote, gingerbread and orange crumb

#### *Lemon Cheesecake*

Kalamanzi glaze, mango passion fruit coulis, lemon sorbet

#### *Dark Chocolate Delice*

Coffee ice cream, salted caramel, cocoa tuile

€58 for 2 courses - €68 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.