

Kathleen's

KITCHEN

Dinner 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.



Snacks

<i>Kathleen's Bread Basket</i> Chef's selection of butters	9
<i>Wild Garryhinch Mushroom Soup (v)</i> Herb croute, truffle cream	15
<i>Galway Bay Oysters</i> Mignonette	3.50 each

Small Plates

<i>Ardsallagh Goats Cheese & Beetroot Salad (v)</i> Balsamic glaze, amaretto & walnut crumble	21
<i>Country Syle Terrine</i> Ham hock, black pudding, chicken, parma ham, spiced grape & apple chutney, apple gel, brioche	21
<i>Wild Garryhinch Mushrooms (v)</i> Foragers sauce, egg yolk, cracker	21
<i>House Cured Mannin Bay Organic Salmon</i> Kilkeel Harbour crab salad, avocado purée, cucumber, trout roe	22
<i>Pan Seared Connemara Scallops</i> Pea purée, pancetta, gem lettuce, fish butter emulsion	24



Charcuterie Board

Freshly sliced on our Berkel – 18 per 50g

Irish Coppa

3-month aged shoulder of free-range pork

Irish Fennel Salami

5-month aged free range pork

Parma Ham

24 months aged rear haunches of the pig

Chorizo

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

Bresaola

3-month aged beef from the Lombardy
region of the Italian Alps

Large Plates

Pan Seared Feighcullen Chicken

Potato gnocchi, peas, heirloom tomato, chicken & butter emulsion

34

Grilled Aubergine with Charred Broccolini (vg)

Cumin hummus, roasted red pepper salsa, vegan teriyaki sauce, fried kale

34

Kilmore Quay Cod

Scallion, Iona farm baby leeks, nduja, herb mayo

39

Pat McLoughlin Beef Cheek

Slow cooked, champ mash, crispy onion, chives, horseradish

42

John Stone Beef Fillet

Iona Farm carrots, courgettes, roasted red onion, Kathleen's red wine sauce

48

Pan Seared Market Fish with Shellfish Sauce

Clams, mussels, brown shrimp, trout roe, samphire

market price

Pan Seared Wicklow Venison Fillet

Parsnip purée, pickled Carton Estate blackberries, beetroot, venison jus

48



Sides

All sides 6 euro each

Ballymakenny Farm Potato

Garlic & herb confit, smoked paprika

Iona Farm Heirloom Carrots

Carton Estate Honey, toasted almond flakes, chives, Sumac

Mixed Leaf Salad

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

Iona Farm Buttered Green Vegetables

Sweet

Homemade Ice Cream & Sorbets

12

Vanilla panna cotta

14

Cherry compote, gingerbread and orange crumb

Lemon Cheesecake

14

Kalamanzi glaze, mango passion fruit coils, lemon sorbet

Dark Chocolate Delice

14

Coffee ice cream, salted caramel, cocoa tuile

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, Dublin
Ballymakenny Farm, Louth

Meat

McLoughlin's Butchers, Dublin
John Stone, Longford
All of our beef is 100% Irish

Poultry

Feighcullen Farm, Feighcullen, Kildare

Charcuterie

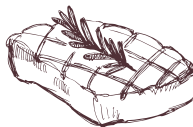
The Wooded Pig Farm, Meath
Mario Fontana Foods, Dublin

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	9.5	36
<i>Chardonnay, Mas la Chevaliere, IGP, Domaine Laroche</i> Languedoc, France	11	41
<i>Touraine Sauvignon Blanc, Château de la Roche</i> Loire, France	12.5	48
<i>Côtes du Rhône Blanc, Olivier Ravoire</i> Rhône, France	13	50
<i>Pinot Grigio, Ai Palazzi, Dorsoduro</i> Veneto, Italy	13.5	52
<i>Albariño, Terras Gauda</i> Galicia, Spain	17	60
<i>Hunky Dory, Sauvignon Blanc</i> Malborough, New Zeland		60
<i>Saint Veran, Domaine Perraud</i> Burgundy, France		64
<i>Bordeaux Blanc, Clarendelle</i> Haut-Brion, France		65
<i>Sancerre, Domaine Lucien Crochet</i> Loire, France		90
<i>Givry Blanc "En Chenèves", Domaine Desvignes</i> Burgundy, France		105
<i>Châteauneuf-Du-Pape Blanc, Clos de l'Oratoire</i> Rhône, France		185
<i>Chardonnay, Chateau Montelena</i> Napa Valley, America		200



Red Wines

Glass 150ml Bottle 750ml

<i>Merlot, Saint Marc, IGP</i> Pays D'Oc, France	10	38
<i>Bordeaux Rouge, Château Mondain</i> Bordeaux, France	11	42
<i>Montepulciano-Sangiovese, Farnio "Rosso Piceno"</i> Marche, Italy	12	44
<i>Santalba, Viña Hermosa</i> Rioja, Spain	12.5	48
<i>Malbec, La Mascota</i> Mendoza, Argentina	13.5	52
<i>Bordeaux, Clarendelle</i> Medoc, France		62
<i>Bourgogne Rouge, Domaine Perraud</i> Burgundy, France		70
<i>Valpolicella Ripassa, Zenato</i> Veneto, Italy		75
<i>Chianti Rufina Riserva, Nipozzano</i> Tuscany, Italy	20.5	80
<i>Château Patache d'Aux, Cru Bourgeois</i> Medoc, France		85
<i>Cabernet Sauvignon, Angove Family Crest</i> McLaren Vale, Australia		95
<i>Saint Joseph "Cuvée du Papy", Domaine du Monteillet</i> Rhône, France		115
<i>Savigny-les-Beaune, Domaine Mongeard-Mugneret</i> Burgundy, France		160



Champagne

Glass 125ml Bottle 750ml

<i>Henriot Brut Souverain, NV</i> Champagne, France	23	130
<i>Henriot Rosé, NV</i> Champagne, France	29	160

Rosé

Glass 150ml Bottle 750ml

<i>Magnolia, Château Sainte-Croix</i> Provence, France	14	52
<i>Whispering Angel</i> Provence, France		85

Draught

½ Pint Pint

<i>Guinness</i> Ireland	4	7.2
<i>Smithwicks</i> Ireland	4	7.2
<i>Rye River Pale Ale</i> Ireland	4.1	7.3
<i>Rockshore Lager</i> Ireland	4.2	7.5
<i>Hop House 13</i> Ireland	4.2	7.5
<i>Rockshore Cider</i> Ireland	4.2	7.5
<i>Heineken</i> Netherlands	4.5	8
<i>Peroni</i> Italy	4.6	8.2



Non-Alcoholic

Bottle 330ml

<i>Heineken 0.0</i> Netherlands	5.5
<i>Erdinger 0.0</i> Germany	5.5

Bottled Beer/Cider

Bottle 330ml

<i>Bulmers Cider</i> Ireland	7.2
<i>Rye River Bidin'Time Lager</i> Ireland	7.2
<i>Foxes Rock Lager (gluten free)</i> Ireland	7.2
<i>Foxes Rock IPA</i> Ireland	7.2
<i>Peroni (also available gluten free)</i> Italy	7.2
<i>River Rye Big Bangin' Double IPA</i> Ireland	7.5

Soft Drinks & Juice

<i>Soft drinks 200ml</i>	4.2
<i>Carton House bottled juice & lemonade 250ml</i>	4.5
Apple juice	
Apple & blackcurrant juice	
Cloudy lemonade	
Pink lemonade	

Mineral Water

330ml

750ml

<i>Still water</i>	4	8
<i>Sparkling water</i>	4	8
<i>Evian still water</i>		8.7
<i>San Pellegrino sparkling water</i>		8.7



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.

