

# 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

*Kathleen's Batch bread* 8  
Our own cultured butter, house made cheese and onion crisps

## Small Plates

*Feighcullen Farm chicken soup* 14  
Whipped chicken butter on toast

*Ballymakenny Farm potato and leek terrine* 16  
Ballylisk cheese, green chutney, crème fraiche, lemon

*Wild Garryhinch mushrooms* 16  
Foragers sauce, egg, cracker

*Cured organic Clare Island salmon* 18  
Citrus jelly, preserved lemon mayo, sesame

*Roast John Stone beef fillet carpaccio* 19  
Artichoke, beef stock vinaigrette, mustard cream, watercress, sourdough

*Sauteed West Coast scampi* 20  
Garlic and almond, house made focaccia



---

## Charcuterie

*Freshly sliced thinly on our Berkel – 14 per 50g*

*Irish coppa*  
3-month aged shoulder of free-range pork

*Culatello*  
14-month aged from Parma

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

*Irish fennel salami*  
5-month aged free range pork

Served with organic sourdough bread and pickles.  
'Free from' bread also available upon request.

## Large Plates

*Toonsbridge ricotta dumplings* 25  
Taylors Farm onion broth, croutons

*Roasted Feighcullen Farm half chicken* 29  
Herb marinade, borlotti beans, fennel salad

*Market fish* Market Price  
Local shellfish, wild garlic croutons

*Pan roasted Kilmore Quay cod* 34  
Broccoli, persillade potato, Noilly Prat sauce

*Pat McLoughlins braised lamb faggot* 36  
Cider glazed carrots, salsa verde, seaweed crushed potato

*John Stone beef fillet* 45  
Potato terrine, black pepper jus, pearl onions, beech mushrooms



---

## Sides

*All sides 6 euro*

*Triple cooked chips*  
Beef dripping

*Fried Harford's Farm cauliflower*  
Anchovy vinaigrette, puffed wild rice, sesame

*Radicchio salad*  
Endive, blood orange, Killeen's goats cheese

*Iona Farm winter green vegetables*  
Mustard dressing

## Sweet

*Homemade ice cream and sorbets* 9

*Chocolate dome* 10  
Raspberry, dacquoise, chocolate sorbet

*Rhubarb millefeuille* 10  
Custard crème patissière, rhubarb sorbet

*Kathleen's 'Super split'* 11  
Blood orange, olive oil cake, vanilla ice cream

*Selection of Irish cheeses* 17  
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  
Ballymakenny Farm

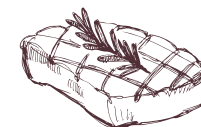
*Meat & game*  
McLoughlin's Butchers, Dublin  
John Stone, County Longford  
All our beef is 100% Irish

*Poultry*  
Feighcullen Farm, Feighcullen, County Kildare

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

*Dry goods, dairy, cheese*  
La Rousse Foods, Dublin

*Herbs*  
Little Cress Microgreens, Fairyhouse, County Meath



---

## White Wines

|   | <i>Glass</i> | <i>Bottle</i> |
|---|--------------|---------------|
| <i>Vinho Verde, Escapada, 2021</i><br>Vinho Verde, Portugal                   | 9            | 36            |
| <i>Cote du Rhône Blanc, Olivier Ravoire, 2021</i><br>Rhône, France            | 10           | 40            |
| <i>Pinot Grigio, Ai Palazzi "Dorsoduro", 2018</i><br>Veneto, Italy            | 12           | 46            |
| <i>Touraine Sauvignon Blanc, Château de la Roche, 2021</i><br>Loire, France   | 12.5         | 48            |
| <i>Albariño, Terras Gauda, 2021</i><br>Galicia, Spain                         | 15           | 58            |
| <i>Saint Veran, Domaine Perraud, 2020</i><br>Burgundy, France                 | 17           | 64            |
| <i>Chenin Blanc, Mooiplaas Estate, 2021</i><br>Stellenbosch, South Africa     |              | 51            |
| <i>Bordeaux Blanc, Clarendelle, 2019</i><br>Haut-Brion, France                |              | 59            |
| <i>Sancerre, Domaine Lucien Crochet, 2020</i><br>Loire, France                |              | 70            |
| <i>Givry Blanc "En Chenèves", Domaine Desvignes, 2020</i><br>Burgundy, France |              | 95            |
| <i>Châteauneuf-Du-Pape Blanc, Clos de l'Oratoire, 2019</i><br>Rhône, France   |              | 120           |
| <i>Chardonnay, Chateau Montelena, 2014</i><br>Napa Valley, America            |              | 130           |



---

## Red Wines

|   | <i>Glass</i> | <i>Bottle</i> |
|---|--------------|---------------|
| <i>Merlot, Saint Marc, 2021</i><br>IGP Pays D'Oc, France                          | 8.5          | 36            |
| <i>Bordeaux Rouge, Château Mondain, 2020</i><br>Bordeaux, France                  | 10           | 39            |
| <i>Santalba, Viña Hermosa, 2019</i><br>Rioja, Spain                               | 11.5         | 42            |
| <i>Malbec, La Mascota, 2021</i><br>Mendoza, Argentina                             | 12           | 46            |
| <i>Bourgogne Rouge, Domaine Perraud, 2020</i><br>Burgundy, France                 | 16.5         | 65            |
| <i>Chianti Rufina Riserva, Nipozzano, 2018</i><br>Tuscany, Italy                  | 18           | 70            |
| <i>Bordeaux, Clarendelle, 2016</i><br>Haut-Brion, France                          |              | 62            |
| <i>Valpolicella Ripassa, Zenato, 2018</i><br>Veneto, Italy                        |              | 69            |
| <i>Cru Bourgeois, Château Patache d'Aux, 2015</i><br>Medoc, France                |              | 69            |
| <i>Cabernet Sauvignon, Angove Family Crest, 2014</i><br>McLaren Vale, Australia   |              | 89            |
| <i>Saint Joseph "Cuvée du Papy", Domaine du Monteillet, 2018</i><br>Rhône, France |              | 105           |
| <i>Savigny-les-Beaune, Domaine Mongeard-Mugneret, 2018</i><br>Burgundy, France    |              | 140           |



---

## Champagne

|  | <i>Glass</i> | <i>Bottle</i> |
|--|--------------|---------------|
| <i>Champagne Brut, Laurent-Perrier, NV</i><br>Champagne-France | 22           | 110           |
| <i>Champagne Rose, Laurent-Perrier, NV</i><br>Champagne-France | 29           | 160           |

## Draught

|                                      | <i>½ Pint</i> | <i>Pint</i> |
|--------------------------------------|---------------|-------------|
| <i>Guinness</i><br>Ireland           | 3.6           | 6.5         |
| <i>Smithwicks</i><br>Ireland         | 3.6           | 6.5         |
| <i>Rockshore Lager</i><br>Ireland    | 3.95          | 6.5         |
| <i>Heineken</i><br>Netherlands       | 3.95          | 6.9         |
| <i>Hop House 13</i><br>Ireland       | 3.95          | 6.9         |
| <i>Rockshore Cider</i><br>Ireland    | 3.95          | 6.9         |
| <i>Rye River Pale Ale</i><br>Ireland | 4             | 7           |
| <i>Birra Moretti</i><br>Italy        | 4             | 7.3         |

## Irish Bottled Beer/Cider

|   |     |
|---|-----|
| <i>Bulmers Cider 330ml</i><br>County Tipperary        | 6.9 |
| <i>Foxes Rock IPA</i><br>County Loath                 | 7.2 |
| <i>Foxes Rock Lager (gluten free)</i><br>County Loath | 7.2 |



---

## Non-Alcoholic

|                                       |     |
|---------------------------------------|-----|
| <i>Heineken 0.0</i><br>Holland        | 5   |
| <i>Erdinger 0.0</i><br>Ireland        | 5   |
| <i>Seedlip premium gin</i><br>England | 6.5 |

## Soft Drinks & Juice

|  |     |
|--|-----|
| <i>Soft drinks</i>                               | 4.2 |
| <i>Carton House bottled juice &amp; lemonade</i> | 4.5 |
| Apple juice                                      |     |
| Apple & blackcurrant juice                       |     |
| Cloudy lemonade                                  |     |
| Pink lemonade                                    |     |

## Mineral Water

|                                       | <i>330ml</i> | <i>750ml</i> |
|---------------------------------------|--------------|--------------|
| <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.

