

# Kathleen's

## KITCHEN

### *Dinner Menu*

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



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## *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.



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## 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 &amp; 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



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## 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 reange 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



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## 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



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## 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*

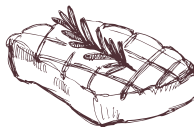
The Wooded Pig Farm, Meath  
Mario Fontana Foods, Dublin

### *Dry goods, dairy, cheese*

La Rousse Foods, Dublin

### *Herbs*

Little Cress Microgreens, Meath



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## 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





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## 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



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## 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



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## 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 &amp; 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



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## 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.

