

Kathleen's

KITCHEN

Lunch 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.



Light Bites

<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

Rustic Sandwiches

"served with leaf salad and Kathleen's crisps"

<i>Limerick Ham & Hegarty's Cheese Toastie</i> Freshly baked sourdough	17
<i>Parma Ham & Stracciatella Crostini</i> Freshly baked sourdough, charred chicory, mixed leaves	19
<i>Grilled Vegetables & Cooleeney Farm Brie Toastie (v)</i> Freshly baked sourdough, basil pesto, baby spinach	19
<i>Kathleen's Seafood Sandwich</i> West Coast prawns, Howth Harbour smoked salmon, Kilkeel Harbour dressed crab, Carton House Guinness & treacle bread	25



Rustic Salads

Apple & Honey Roasted Pecan Salad 17

Mixed leaf salad, green apple, Carton Estate honey roasted pecan nuts, celery, chicory, mixed seeds, Carton Estate honey & yogurt dressing

Add chicken | 8 Add prawns | 14

Ardasallagh Goats Cheese & Beetroot Salad (v) 17

Balsamic glaze, amaretto & walnut crumble

Kathleen's Kitchen Salad 17

Mixed leaf, bacon crumb, heirloom tomato, avocado, scallions, herb croute, Llewellyn's Balsamic dressing

Add chicken | 8 Add prawns | 14

Rustic Plates

Country Syle Terrine 21

Ham hock, black pudding, chicken, parma ham, spiced grape & apple chutney, apple gel, brioche

Wild Garryhinch Mushrooms (v) 21

Forager's sauce, egg yolk, cracker

House Cured Mannin Bay Organic Salmon 22

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

Pan Seared Connemara Scallops 24

Pea purée, pancetta, gem lettuce, fish butter emulsion



Sharing Plates “for two”

Charcuterie Plate 46
Selection of Irish cured meats & cheeses, sourdough, crackers, pickles & preserves

Seafood Platter 58
Howth Harbour smoked salmon, Kilkeel Harbour crab salad, west coast prawns, Galway Bay oysters

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 coulis, 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

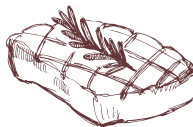
Dry goods, dairy, cheese

La Rousse Foods, Dublin

Herbs

Little Cress Microgreens, Meath

At Carton House, our coffee beans & tea leaves are 100% ethically farmed, & sustainable from the world's best regions



White Wines

	<i>Glass 150ml</i>	<i>Bottle 750ml</i>
<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

Henriot Brut Souverain, NV

23 130

Champagne, France

Henriot Rosé, NV

29 160

Champagne, France

Rosé

Glass 150ml Bottle 750ml

Magnolia, Château Sainte-Croix

14 52

Provence, France

Whispering Angel

85

Provence, France

Draught

½ Pint Pint

Guinness

4 7.2

Ireland

Smithwicks

4 7.2

Ireland

Rye River Pale Ale

4.1 7.3

Ireland

Rockshore Lager

4.2 7.5

Ireland

Hop House 13

4.2 7.5

Ireland

Rockshore Cider

4.2 7.5

Ireland

Heineken

4.5 8

Netherlands

Peroni

4.6 8.2

Italy



Non-Alcoholic

Bottle 330ml

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

Bottled Beer/Cider

Bottle 330ml

<i>Bulmers Cider</i>	7.2
Ireland	
<i>Rye River Bidin'Time Lager</i>	7.2
Ireland	
<i>Foxes Rock Lager (gluten free)</i>	7.2
Ireland	
<i>Foxes Rock IPA</i>	7.2
Ireland	
<i>Peroni 330ml (also available gluten free)</i>	7.2
Italy	
<i>River Rye Big Bangin' Double IPA</i>	7.5
Ireland	

Soft Drinks & Juice

<i>Soft drinks</i> <small>200ml</small>	4.2
<i>Carton House bottled juice & lemonade</i> <small>250ml</small>	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.

