

# Kathleen's

## KITCHEN

### *Lunch Menu*

*A 10% discretionary service charge 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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## Small Plates

<i>Local summer vegetable broth</i>	14
Tomato toast	
<i>Irish heirloom tomato</i>	16
White bean purée, Mungo Murphy's seaweed, cracker	
<i>Porcupine bank langoustines</i>	22
Smoked bacon mayonnaise, fresh pea salad, horseradish	
<i>Raw Castletownbere scallops</i>	22
Cucumber and apple dressing, melon, crispy Wooded Pig coppa	

## Kathleen's Rustic Sandwiches

<i>Grilled Hegarty's farmhouse cheese toastie</i>	16
House pickled onion	
<i>Limerick ham and Hegarty's farmhouse cheese toastie</i>	18
<i>Charred sourdough</i>	16
Tomato compote, heirloom tomato	

## 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.







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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 for your information, simply ask a member of our team to view.

## Suppliers

### *Fish*

Sustainable Seafood Ireland, Dublin

### *Vegetables*

Iona Farm, Flynn's Farm and Keelings Farm,  
Dublin Ballymakenny Farm, County Louth

### *Meat*

McLoughlin's Butchers, Dublin

### *Poultry*

Feighcullen Farm, Feighcullen, County Kildare

### *Charcuterie*

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

### *Dry goods, dairy, cheese*

La Rousse Foods, Dublin

### *Herbs*

Little Cress Microgreens, Fairyhouse, County Meath

### *Bread*

Tartine Organic Bakery, Baldoyle, Dublin



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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.

