

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.



Snacks

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

Wild Garryhinch mushrooms 16
Foragers sauce, egg, cracker

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

Sautéed 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 stew, wild garlic croutons

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



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

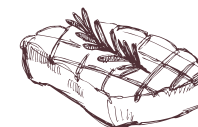
Meat & game
McLoughlin's Butchers, Dublin
John Stone, County Longford
All our beef is 100% Irish

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



Red Wines

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



Champagne

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

Draught

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

Irish Bottled Beer/Cider

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



Non-Alcoholic

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

Soft Drinks & Juice

<i>Soft drinks</i>	4.2
<i>Carton House bottled juice & 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
 $\frac{1}{2}$ tsp ground nutmeg
 $\frac{1}{4}$ 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.

