

# Kathleen's

## KITCHEN

### *Lunch 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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## Small Plates

<i>Feighcullen farm chicken soup</i> Whipped chicken fat on toast	14
<i>Foraged Garryhinch mushroom</i> Foragers sauce, egg, cracker	16
<i>Salt baked Harford's celeriac</i> Toons bridge straciatella, hazelnut, truffle	19
<i>Clogherhead crab</i> Granny smith, cucumber, celery, bisque cream	22

## Charcuterie

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

<i>Irish coppa</i> 3-month aged shoulder of free-range pork	
<i>Culatello</i> 14-month aged from Parma	
<i>Bresaola</i> 3-month aged beef from the Lombardy region of the Italian Alps	
<i>Irish fennel salami</i> 5-month aged free range pork	

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

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## Kathleen's Rustic Sandwiches

<i>Grilled Hegarty's farmhouse cheese toastie</i> House pickled onion	16
<i>Feighcullen farm roast chicken</i> Soft roll, stuffing, citrus mayo, gravy dip	17
<i>Limerick ham and Hegarty's farmhouse cheese toastie</i> Toasted sourdough, honey baked ham, Dijon mustard and creamy béchamel	17

## Large Plates

<i>Toonsbridge ricotta dumplings</i> Taylors farm onion broth, croutons	25
<i>Kathleen's pie of the day</i>	25
<i>Feighcullen farm chicken Kiev</i> Cauliflower cheese, parsnip puree, stuffed cabbage	32
<i>Howth landed shellfish</i> Fregola, saffron, garlic scrumps	33
<i>Fried Castletownbere cod</i> Squid ink crust, hash brown chips, crushed pea, smoked cod mayo	34



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## Sides

*All sides 6 euro*

*Triple cooked chips*  
Beef dripping

*Roast Harford's celeriac*  
Shallot, chives

*Mustard greens*  
Vinaigrette, lardo

*Charred hispi cabbage*  
Cheddar, Pommery mustard

## Sweet

*Selection of ice creams and sorbets* 10

*Pear & apple praline* 12  
Candied pecan, apple sauce

*Blackberry chiboust* 12  
Cranberry sponge, fresh blackberry

*Valbrona chocolate mousse* 12  
Set custard, wafer

*Cashel blue* 14  
Barmbrack, quince compote



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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 & game*  
McLoughlin's Butchers, Dublin  
Wild Irish Game, Co. Wicklow

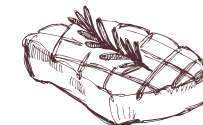
*Poultry*  
Feighcullen Farm, Feighcullen, County Kildare

*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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## 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 Palazzzi "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>Chablis "Saint Martin", Domaine Laroche, 2020</i> Burgundy, France	80	
<i>Pouilly-Fuissé, Maison Champy, 2018</i> Burgundy, France	84	
<i>Châteauneuf-Du-Pape Blanc, Clos de l'Oratoire, 2019</i> Rhône, France	120	
<i>Chardonnay, Chateau Montelena, 2014</i> Napa Valley, America	130	



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## 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, 2019</i> Bordeaux, France	10	39
<i>Santalba, Viña Hermosa, 2019</i> Rioja, Spain	11.5	42
<i>Malbec, La Mascota, 2020</i> Mendoza, Argentina	12	46
<i>Bourgogne Rouge, Philippe le Hardi, 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



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## Champagne

	<i>Glass</i>	<i>Bottle</i>
<i>Champagne Brut, Laurent-Perrier, NV</i> Champagne-France	22	110
<i>Champagne Rose, Laurent-Perrier, M7</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



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## 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 &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



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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.

