

Kathleen's

KITCHEN

Dinner Menu

A 10% service charge 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" fulfills 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

Kathleen's Kitchen batch bread 8
Our own cultured butter, house made cheese & onion crisps

Small Plates

Feighcullen Farm chicken soup 14
Whipped chicken butter on toast

Ballymakenny Farm potato & leek terrine 16
Ballylisk cheese, green chutney, crème fraîche, lemon

Wild Garryhinch mushroom 16
Foragers sauce, egg, cracker

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

Sautéed west coast scampi 20
Garlic & almond, house made focaccia

Galway Bay oysters 3.50 each



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

Kilmore Quay cod 34
Wild garlic, asparagus, olive oil mash

Citrus brined Feighcullen Farm half chicken 29
Ballymakenny Farm potato, baby gem, fermented hot sauce

Market fish Market Price
Shellfish stew, wild garlic croutons

Toons Bridge ricotta dumplings 25
Local onion broth, croutons

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

John stone beef fillet 45
Potato terrine, black pepper jus, beech mushrooms, white asparagus



Sides

All sides 6 euro

Ballymakenny Farm potato
Herb vinaigrette

Iona Farm heirloom carrots
Tahini yoghurt, Dukkah

Radicchio salad
Endive, blood orange, Killeen goat's cheese

Iona Farm spring green vegetables
Mustard dressing

Sweet

Homemade ice cream and sorbets 10

Yuzu Opera Cake
Cacao sorbet 12

Choux bun
Blackcurrant, caramel 12

Kathleen's 'Supersplit'
Bloodorange, olive oil cake, vanilla ice cream 12

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 Vegetables
Sustainable Seafood Ireland, Dublin

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

Meat
McLoughlin's Butchers, Dublin
John Stone, County Longford

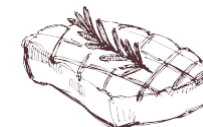
All of our beef is 100% Irish

Poultry
Feighcullen Farm, Feighcullen, Kildare

Charcuterie
The Wooded Pig Farm, Tara, Meath
Mario Fontana Foods, Dublin

Dry goods, dairy cheese
La Rouse Foods, Dublin

Herbs
Little Cress Microgreens, Fairyhouse, Meath



<u>White Wines</u>	<i>Glass</i>	<i>Bottle</i>
<i>Vinho Verde, Escapada, 2021</i>	9	36
<i>Cote du Rhône Blanc, Olivier Ravoire, 2021</i>	10	40
<i>Pinot Grigio, Ai Palazzi "Dorsoduro", 2018</i>	12	46
<i>Touraine Sauvignon Blanc, Château de la Roche, 2021</i>	12.5	48
<i>Albariño, Terras Gauda, 2021</i>	15	58
<i>Saint Veran, Domaine Perraud, 2020</i>	17	64
<i>Chenin Blanc, Mooiplaas Estate, 2021</i>		51
<i>Bordeaux Blanc, Clarendelle, 2019</i>		59
<i>Sancerre, Domaine Lucien Crochet, 2020</i>		70
<i>Giory Blanc "En Chenèves", Domaine Desvignes, 2020</i>		95
<i>Châteauneuf-Du-Pape Blanc, Clos de l'Oratoire, 2019</i>		120
<i>Chardonnay, Chateau Montelena, 2014</i> Napa Valley, America		130

<u>Red Wines</u>	<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



<u>Champagne</u>		<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
<u>Draught</u>		<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
<u>Irish Bottled Beer/Cider</u>			
<i>Bulmers Cider 330ml</i> County Tipperary			6.9
<i>Foxes Rock IPA</i> County Loath			7.2
<i>Foxes Rock Lager (glutenfree)</i> County Loath			7.2



<u>Non-Alcoholic</u>			
<i>Heineken 0.0</i> Holland			5
<i>Erdinger 0.0</i> Ireland			5
<i>Seedlip premium gin</i> England			6.5
<u>Soft Drinks & Juice</u>			
<i>Soft drinks</i>			4.2
<i>Carton House bottled juice & lemonade</i>			4.5
Apple juice			
Apple & blackcurrant juice			
Cloudy lemonade			
Pink lemonade			
<u>Mineral Water</u>		<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
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.

