

Kathleen's

KITCHEN

Lunch 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 imagine the flurry of activity before you in the heart in The House.



Light Bites

<i>Kathleen's Kitchen chicken soup</i> Celeriac, whipped chicken butter toast	14
<i>Cured organic Clare Island salmon</i> Citrus jelly, preserved lemon mayo, sesame	18
<i>Iona Farm heirloom carrots</i> Tahini yoghurt, Dukkah	14
<i>Galway Bay oysters</i>	3.50 each
<i>Toons Bridge ricotta & vine tomato pastry tart</i> Dressed leaves	18
<i>Burrata</i> Iona Farm baby beetroot, watercress	17
<i>Garryhinch wild mushrooms</i> Confit garlic, tarragon, toasted sourdough	19

Rustic Sandwiches

"served with leaf salad and Kathleen's crisps"

<i>Limerickham and Hegarty's cheese toastie</i> Dijon mustard	16
<i>Trio of Seafood</i> West Coast prawns, Howth Harbour smoked salmon, Kilkeel Harbour crab	24
<i>Feighcullen Farm roast chicken</i> Celery, shallot, tarragon mayonnaise, rye bread	18
<i>Vegetarian lavash</i> Baba Ghanoush, buffalo mozzarella, heirloom tomatoes	16



Rustic Salads

<i>Feighcullen Farm chicken salad</i> Baby gem, heirloom tomato, avocado, spring onion, buttermilk dressing, croute	18
<i>Citrus cured Clare Island salmon salad</i> Cracked wheat, pickled cucumber, avocado, preserved lemon mayo	19
<i>Spiced cauliflower salad</i> Bulgur wheat, pomegranate, avocado, mint, fermented chilli dressing, crispy quinoa	16

Sharing Plates "for two"

<i>Charcuterie plate</i> Selection of Irish cured meats & cheeses, sourdough, crackers, pickles and preserves	36
<i>Seafood platter</i> Howth Harbour smoked salmon, Kilkeel Harbour crab salad, west coast prawns, Galway Bay oysters	58



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 12
Cacao sorbet

Choux bun 12
Blackcurrant, caramel

Kathleen's 'Super split' 12
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, Dublin
Ballymakenny Farm, Louth

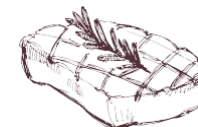
Meat
McLoughlin's Butchers, Dublin
John Stone, County Longford
All of our beef is 100% Irish

Poultry
Feighcullen Farm, Feighcullen, Kildare

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

Dry goods, dairy cheese
La Rousse Foods, Dublin

Herbs
Little Cress Microgreens, Fairyhouse, Meath



White Wines

	<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>Chablis "Saint Martin", Domaine Laroche, 2020</i>		80
<i>Pouilly-Fuissé, Maison Champy, 2018</i>		84
<i>Châteauneuf-Du-Pape Blanc, Clos de l'Oratoire, 2019</i>		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>	8.5	36
<i>IGP pays D'Oc, France</i> <i>Bordeaux Rouge, Château Mondain, 2019</i> Bordeaux, France	10	39
<i>Santalba, Viña Hermosa, 2019</i>	11.5	42
<i>Malbec, La Mascota, 2020</i>	12	46
<i>Bourgogne Rouge, Philippe le Hardi, 2020</i>	16.5	65
<i>Chianti Rufina Riserva, Nipozzano, 2018</i>	18	70
<i>Bordeaux, Clarendelle, 2016</i>		62
<i>Valpolicella Ripassa, Zenato, 2018</i>		69
<i>Cru Bourgeois, Château Patache d'Aux, 2015</i>		69
<i>Cabernet Sauvignon, Angove Family Crest, 2014</i>		89
<i>Saint Joseph "CuvéeduPapy", Domaine du Monteillet, 2018</i>		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 (gluten free)</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.

