

The Carriage House

WELCOME

Once the Fitzgerald family's carriage lodge, on this site, seven carriages were housed – an unequivocal sign of accomplishment nowhere else seen across the island of Ireland at the time.

Honouring the resort's history, The Carriage House lives on today, woven in the very same thread. Steeped in history, the venue retains much of its 18th century fixtures and is a gateway to the enduring enchantment that is Carton House.



Evening menu served 4pm - 9pm daily.

A 10% discretionary service charge will be applied to your final bill.



BREAD

- Carriage House sourdough** 6
Aged balsamic & Evoo, Cuinneog farmhouse butter

STARTERS

- Carriage House seafood chowder** 14
Salmon, prawns, smoked haddock, mussels, The Carriage House Guinness bread
- Soup of the day (V)** 9
The Carriage House soda bread
- Classic Caesar salad** 12
Baby gem, anchovy dressing, boiled egg, sourdough croutons, crispy bacon, white anchovies, avocado, parmesan
Add Breast of chicken 8
- Spicy Korean chicken wings** small 12 / large 16
Toasted sesame, hoi sin mayo
- Burrata (V)** 17
Iona Farm Beetroot, pine nuts, sourdough crutons, basil oil
- Kilkeel harbour pan seared scallops** 22
Pea and pancetta, cauliflower puree, pea shoot
- Jumbo prawn cocktail** 21
Baby gem, pickled cucumber, spicy Marie Rose

BURGERS

- The Carriage House Dexter beef burger** 24
Dubliner cheddar, caramelized onion mayo, baby gem, smoked streaky bacon, pickle, rosemary fries
- Vegan burger “beyond meat” (VG)** 21
Charcoal bun, vegan cheddar, tomato relish, red onion, rosemary fries



MAINS

Steak frites	29
Dexter steak “Denver cut”, skinny fries, béarnaise sauce	
Kilmore Quay Fish and chips	24
Beer battered Haddock, chunky chips, minted mushy peas, tartare sauce	
Chicken tikka masala	24
Cumin and coriander pilau rice, mint and cucumber raita, naan bread	
Kilmore Quay black sole	46
Brown shrimp, capers, buerre noisette	
Skerries harbour Lobster “from our tank”	Market price
Classic Thermidor sauce or grilled with garlic butter	
Loin of Irish Venison	42
Hazelnut crust, black pudding bonbon, orange and cinnamon braised red cabbage, carrot puree, crispy kale, game jus	
Chilli Roasted cauliflower (VG)	19
Gochujang, cauliflower cream, red pepper and pomegranate	



MIBRASA GRILL

Our meats are cooked over an open flame on our state-of-the-art Mibrasa Grill which gives the most delicious and distinctive charcoal flavouring. This relationship between food and fire takes us back to the deepest origins of gastronomy when cooking over a fire was a practice considered to be the most sincere, whilst allowing the authentic flavours of the dishes to truly speak for themselves.

All served with onion rings, fresh watercress

John Stone Striploin steak 300g	42
Pat Mc Loughlins T Bone steak 500g	48
John Stone Fillet steak 200g	46

Chose one side and Peppercorn sauce, béarnaise or red wine jus



SIDES

Watercress salad (VG)

Broad beans, garden peas,
garden radish, lemon dressing

Creamy mash (V)

Chives

Truffle fries (V)

Lemon aioli, parmesan

Mac and cheese (V)

Truffle

French fries (V)

Rosemary

Orange braised new season carrot (V)

All 6

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.

v - vegetarian vg - vegan

SUPPLIERS

Fish

Sustainable Seafood Ireland, Dublin

Vegetables

Keelings, St Margaret's, Dublin

Beef

John Stone, County Longford

Dry goods, dairy, cheese, chicken, venison, Dexter beef

La Rousse Foods, Dublin

Herbs

Little Cress Microgreens, Fairyhouse, County Meath

Organic sourdough

Tartine Organic Bakery, Baldoyle, Dublin

Ice-cream

Scup, Co. Wexford

