THE COURTYARD BAR

COFFEE

Espresso 4.7
Double espresso 5.2
Cappuccino 5.7
Latte 5.7
Flat white 5.7
Hot chocolate 5.7

TEA & INFUSION

Loose leaf Ronnefeldt tea 5.2
Irish breakfast Tea, Darjeeling, Earl Grey, Green Dragon or Morentau

Loose leaf Ronnefeldt herbal infusion 5.2
Camomile, Mint, Herbs & Ginger or Rooibos Vanilla

PASTRY & CAKE

served 10am until 4pm

Cream tea 12
A tea or a coffee of your choice, two freshly backed scones served with clotted cream, Cuinneog butter and berry jam

Scone 4.8

DESSERT

served 12pm until 5pm

Eggnog cake 14
Warm apple & cinnamon, brown butter ice cream

Killadoon milk panna cotta 14
Cherry & brandy compôte, cinnamon sable
GF option

Baileys & chocolate dome 14
chestnut biscuit, spiced orange sauce

Plant-based sticky toffee 14
Date sponge, miso caramel, pecan praline, vanilla
V, PB

Kathleen's cheese board 20
Délice de Bougogne, Durrus, Cashel blue, Knickanore cheddar, lavosh crackers, homemade chutney
GF option

Please ask you server for the daily specials
At Carton House, our coffee beans and tea leaves are 100% ethically farmed and sustainable from the world's best regions.

Please note a 12.5% service charge will be applied to your order.

THE COURTYARD BAR

served 12pm until 5pm

SANDWICHES

served with crisps & side salad

Stracciatella burrata 20
cherry tomatoes, pistachio pesto, honey, focaccia
GF option, V

Turkey & stuffing 20
cranberry sauce, gravy

Kathleen's Kitchen croque monsieur 20
Limerick ham, Gruyere
GF option

Seafood Sandwich 20
smoked salmon with chive creme fraiche, capers, prqwn cocktail with Mary Rose, gem lettuce, soda bread
GF option

SALADS

Romaine lettuce Caesar 16
crispy bacon, anchovy dressing, focaccia croutons, parmesan
GF option
Add chicken | 8 Add prawns | 14

Fig and walnut salad 16
candied walnuts, Cashel blue, figs, Cashel blue cheese dressing
GF option, V
Add chicken | 8 Add prawns | 14

BITES

served 12pm until 9pm

Bread 6
butter, chimichurri

Connemara Oysters 4.5 each
lemon, tabasco
GF

Kilmore Quay cod croquetas 9
garlic aioli
GF

Wild mushroom croquetas 9
truffle emulsion
GF, V

Marinated mixed olives 5
GF, V,, PB

Charcuterie plate 46 serves two
Selection of cured meats and cheeses, sourdough, crackers, pickles and preserves

Bread 6
tomato, olive oil

Connemara Oysters 4.5 each
tomato, celery, tajin

Crispy pork belly bites 8
teriyaki glaze, scallion
GF

Gilda Pintxo 4
GF

Smoked salted almonds 5
GF, V., PB

Squash & sweet potato soup 15
creme fraiche, soda bread
GF option, V

SIDES

Skinny fries 8
chilli crunch mayo
GF, V, PB option

Ratte potatoes 8
butter, scallions, chives
GF, V, PB option

Tenderstem broccoli 8
chilli ragu, sesame
GF, V, PB

For those with allergies, intolerances and special dietary requirements, simply ask a member of our team to view our allergen matrix available for your information.

CARTYN HOUSE