

*Originally designed by Richard Morrison in 1815, The Morrison Room is the destination restaurant at Carton House, easily one of the country's grandest and most gorgeous dining rooms, and the social heart of The House for over 200 years.*

*The 7 course tasting experience and table d'hôte menus are designed by a young and ambitious team and are all about celebrating the produce of this authentically food-rich, food-focused part of the country. Originally from Marseille, Head Chef Charles Degrendele creates imaginative, thoughtful and skilful seasonal market and tasting menus with a strong French influence, drawing on fine Irish local and foraged ingredients to showcase some of Kildare and the country's most talented and dedicated artisan producers.*

*The craftsmanship of the past and its focus on exceptional materials — the intricately carved marble fireplaces, the exquisite coffered ceilings — are echoed in the contemporary craftsmanship on the plate in The Morrison Room, with old-school flavours, foraged elements and meticulous techniques.*

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

*“Cooking is a form of art that feeds all of the senses.  
For me, the pleasure of this ‘art’ is not just the creative preparation,  
but also seeing the enjoyment of those who experience our unique creations”*

*Head Chef  
Charles Degrendele*

*All produce is prepared in an area where allergens are present.  
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.*

## Caviar Menu

### ***Oscietra***

*Extracted from the Acipenser Gueldenstaedtil,  
large, dark brown eggs with hazelnut flavour*

**20g €75**

### ***Kristal***

*Extracted from the Acipenser Schrenckii x Huso Dauricus,  
rich and complex flower flavours with subtle green eggs*

**20g €100**

*Served white homemade blinis, egg, lemon and dill cream*

***Add a shot of Beluga vodka €14***

# Vegetarian Tasting Menu

*Experience The Morrison Room by letting our chefs take you on a culinary journey as they present to you a vegetarian tasting menu inspired by Irish ingredients.*

## **Canapés**

### **Iona Farm Beetroot**

*Salted baked and pickled beetroot, St Tola goat curd, egg yolk, black garlic, pine nuts  
Albariño, Terras Gauda, 2021  
Galicia - Spain*

### **Cauliflower**

*Roasted cauliflower, "caviar", blinis, yeast*

### **Celeriac**

*Velouté, crème fraîche, smoked oil  
Bordeaux blanc, Clarendelle, 2019  
Haut Brion - France*

### **Aubergine**

*Roasted aubergine, miso, shallots, mushrooms  
Sancerre rouge, Domaine Sauterau, 2019  
Loire Valley - France*

### **Cheese**

*Ballylisk, estate honey, almond,  
pear, brown bread  
Osborne, Late Bottled Vintage, 2013  
Portugal*

### **Selection of Irish cheeses**

*5 artisan cheeses, crackers, chutney,  
estate honey (€25 supplement)  
Osborne, Late Bottled Vintage, 2013  
Portugal*

### **Sweet potato**

*Yaki Imo pancake, brown butter ice cream  
Louis Bouillot Brut, Cremant  
Burgundy - France*

### **Chocolate**

*Valrhona chocolate, ancho, walnut  
Irish cream cocktail*

### **Nashi pear**

*Pear, wasabi, Kalamansi  
Trimbach Gewurztraminer, 2017  
Alsace-France*

## **Mignardises**



**7 courses €100**  
**Wine pairing €80**

*We kindly ask that the entire table order from the same menu for the best dining experience.  
Please note that our menus are highly seasonal and therefore subject to availability of ingredients.*

# Tasting Menu

*Experience The Morrison Room by letting our chefs take you on a culinary journey as they present to you a tasting menu inspired by Irish ingredients.*

## **Canapés**

### **Iona farm beetroot**

*Salted baked and pickled beetroot, St Tola goat curd, egg yolk, black garlic, pine nuts  
Albariño, Terras Gauda, 2021  
Galicia - Spain*

### **Irish squid**

*Squid “tagliatelle”, potato consommé,  
celeriac, bergamote  
Verdicchio, Garofoli, ‘Podium’, 2016  
Marche, Itlay*

### **Connemara scallops**

*Irish scallops ceviche, crème fraiche,  
white asparagus, Espelette pepper, rhubarb  
Grüner Veltliner, Peter Schweiger ‘Kobelberg’, 2018  
Kamptal, Austria*

### **Feighcullen duck**

*Dried aged duck breast, condiments  
Mondeuse, Jean Perrier, 2019  
Savoie - France*

### **John stone beef**

*Bavette aged in koji, celeriac, shallot  
‘Les hauts du Monteillet’, Stephane Montez, 2019  
Northern Rhône - France*

### **Catch of the day**

*Cooked over the coals, carrots, vadouvan  
Rully, Domaine de Montille, 2020  
Burgundy - France*

### **Cheese**

*Balilisk, estate honey, almond,  
pear, brown bread  
Osborne, Late Bottled Vintage, 2013  
Portugal*

### **Selection of Irish Cheeses**

*5 artisan cheeses, crackers, chutney  
estate honey (€25 supplement)  
Osborne, Late Bottled Vintage, 2013  
Portugal*

### **Sweet potato**

*Yaki Imo pancake, brown butter ice cream  
Louis Bouillot, Brut, Crémant  
Burgundy - France*

### **Chocolate**

*Valrhona chocolate, Ancho, walnut  
Irish Cream Cocktail*

### **Nashi pear**

*Pear, wasabi, Kalamansi  
Trimbach Gewurztraminer, 2017  
Alsace - France*

## **Mignardises**



**7 courses €130  
Wine pairing €80**

*We kindly ask that the entire table order from the same menu for the best dining experience.  
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## Table d'hôte



**4 courses €90**  
**Wine pairing €60**

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***Ox tail***

*Rustic terrine, veal jelly, pistachio, carrot*

***Connemara scallops***

*Scallop tartare, tomato, kombu, celery, plankton, yuzu*

***Cauliflower***

*Roasted cauliflower, “caviar”, blinis, yeast*



***Feighcullen chicken***

*Chicken breast “Albufera”, onion, celeriac*

***Catch of the day***

*Kalamata olive, broccoli, sansho, bouillabaisse*

***Aubergine***

*Roasted aubergine, miso, shallots, mushrooms*



***Cheese***

*Ballylisk, estate honey, almond, nashi pear, brown bread*

***Selection of Irish cheeses***

*5 artisan cheeses, crackers, chutney, estate honey  
(€25 supplement)*



***Soufflé***

*Blackberry soufflé, buttermilk custard, blackberry sorbet*

***Tart Tatin***

*Caramelized apple, vanilla, sable Breton, mascarpone*

***Chocolate***

*Valrhona Illanka chocolate, Batak pepper, sudachi*



***Mignardises***

## Suppliers list

### ***Vegetables***

*Iona farm, Keelings Farm, Dublin  
Ballymakenny Farm, County Louth*

### ***Chocolate***

*Valrhona, Paris, France*

### ***Cheese***

*Velvet Cloud sheep's farm, County Mayo  
St Tola goat curds, County Clare  
Ballylisk, County Armagh*

### ***Fish***

*Sustainable Seafood Ireland, Dublin*

### ***Poultry***

*Feighcullen Farm, County Kildare*

### ***Herbs***

*Little Cress Microgreens, Fairyhouse, County Meath*

### ***Dry goods and dairy***

*La Rousse Foods, Dublin  
Odaios Foods, Dublin*