

THE
MORRISON
ROOM

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

Please note that our menus are highly seasonal and therefore subject to change subject to availability of ingredients.

Vegetarian 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.

Beetroot

Baked and pickled beetroot, St. Tola goat curd, black garlic, egg yolk, pine nuts

*Albariño, Terras Gauda, 2020
Galicia - Spain*

Sweet potato

Shallot, pecorino, soja

*Pinot Grigio, Ai Palazzi 'Dorsoduro', 2018
Veneto - Italy*

Carrot

Braised carrot, ginger, cashew

*Château Sainte Croix, 'Magnolia', 2018
Provence - France*

Violet artichoke

Gnocchi, aubergine caviar, curry sauce

*Les Deux Cols, Cuvée Alizée, 2020
Southern Rhône - France*

Cheese

*Ballylisk, fig chutney, estate honey,
pear, Irish 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*

Estate honey panna cotta

Honey panna cotta, extra virgin Castillo de Canena olive oil, goat milk

*Riesling Hukapapa Late Harvest, 2017
Hunters - New Zealand*

Rhubarb

Hibiscus, rhubarb, velvet sheep's yogurt

Blackcurrant and hibiscus cocktail

Daisy

Raspberries, rose and kefir

Rose cocktail

7 courses €100

Wine pairing €75

We kindly ask that the entire table order from the same menu for the best dining experience.

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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.

Beetroot

Baked and pickled beetroot, St. Tola goat curd, black garlic, egg yolk, pine nuts

*Albariño, Terras Gauda, 2020
Galicia - Spain*

Organic salmon

Citrus cured salmon, cucumber, radish, wasabi

*Apremont, Cuvée Gastronomie, Jean Perrier, 2020
Savoie - France*

Ravioli

Scallops, mace ravioli, potato, vierge sauce

*Saint Veran, Domaine Perraud, 2020
Burgundy - France*

Skeaghanore duck

Chicory, orange, lavender

*Les Deux Cols, Cuvée Alizée, 2020
Southern Rhône - France*

Catch of the day

*Violet artichoke, caramelised yoghurt, whey
peas,
Chawanmushi, bouillabaisse sauce*

*Pouilly-Fuissée, Maison Champy, 2018
Burgundy - France*

Achill Mountain lamb

Lamb chop, garden

honey garlic

*Marsannay, 'Cuvée Marie Ragonneau', Domaine Charles Audoin, 2017
Burgundy - France*

Cheese

*Ballylisk, fig chutney, estate honey,
pear, Irish 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*

Estate honey panna cotta

Honey panna cotta, extra virgin Castillo de Canena olive oil, goat milk

*Riesling Hukapapa Late Harvest, 2017
Hunters - New Zealand*

Rhubarb

Hibiscus, rhubarb, velvet sheep's yogurt

Blackcurrant and hibiscus cocktail

Daisy

Raspberries, rose and kefir

Rose cocktail

7 courses €130

Wine pairing €85

*We kindly ask that the entire table order from the same menu for the best dining experience.
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ingredients.*

Table d'hôte

Scallops

Pan fried scallops, mace ravioli, pea velouté

Dexter beef

Beef tartare, radish, juniper berries, wasabi

Beetroot

Baked and pickled beetroot, St. Tola goat curd, black garlic, egg yolk, pine nuts



Skeaghanore duck

Slow cooked duck fillet, lavender, potato, carrots

Catch of the day

Risotto, seaweed, ratatouille

Tortellini

Mushroom tortellini, fermented garlic, roasted onion



Cheese

Ballylisk, fig chutney, estate honey, pear, Irish bread

Selection of Irish cheeses

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



Wexford strawberry

Strawberry soufflé, sorbet, sauce, custard

Praline tart

Valhrona Kilti 66%, praline, cardamom

Lemon

Yuzu, white chocolate, Menton lemon

3 courses €80 | 4 courses €90

Wine pairing with 3 courses €50 | with 4 courses €60

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ingredients.*

“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.

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Suppliers list

Vegetables

Iona Farm and Keelings Farm, Dublin

Ballymakenny Farm, County Louth

Dry goods and dairy

La Rousse Foods, Dublin

Cheese

County Clare

County Armagh

County Tipperary

County Cork

Fish

Sustainable Seafood Ireland, Dublin

Chicken

Feighcullen Farm, County Kildare

Beef

Dexter Beef, County Kerry

Lamb

Calveys Achill Mountain Lamb, County Mayo

Game

Wild Irish Game, County Wicklow

Herbs

Little Cress Microgreens, Fairyhouse, County Meath

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