

*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'hôtes 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.*

*“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 and Oyster Menu

## Caviar

### ***Transmontanus***

*Obtained from the Acipenser Transmontanus sturgeon, eggs are black, medium and buttery with wood background flavours*

**20g €55**

### ***Oscietra***

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

**20g €75 | 30g €85**

### ***Kristal***

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

**30g €100 | 50g €160**

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

***Add a shot of Beluga vodka €14***

## Oyster

### ***Flaggy's oysters***

*The oysters come from the coast of Co. Clare, where the surrounding landscape of The Burren allows the abundant rainfall down through the rocks, creating underground channels of freshwater in the bay.*

*These channels bring all of the nutrients of the Burren with them into the bay, and into the oysters. This is what make the Flaggy's shore oyster so unique.*

**1 €4.50**

**3 €12.50**

**6 €26.50**

*Served with yuzu granite*

***Add a glass of Laurent Perrier Brut Champagne €22***

# 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.*

## ***Iona Farm Beetroot***

*Salted baked and pickled beetroot, St Tola goat curd, egg yolk, black garlic, pine nuts  
Albariño, Terras Gauda, 2020  
Galicia - Spain*

## ***Celeriac***

*Salted baked celeriac, lovage, pear  
Bordeaux Blanc, Clarendelle, 2019  
Haut Brion - France*

## ***Garryhinch Mushroom***

*Wild mushroom parfait, red onion balsamic, furikake  
Saint Veran, Domaine Perraud, 2020 17  
Burgundy - France*

## ***Root Vegetable pave***

*Pumpkin, celeriac, potato, satay, butternut "risotto"  
Les Deux Cols, Cuvée Alizée, 2020  
Southern Rhône - 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*

## ***Mandarine***

*Valrhona white chocolate, kumquat and Grand Marnier marmalade  
Citrus Infusion*

## ***Millot 74%***

*Valrhona single origin chocolate,  
almond, Alba Truffle  
Riesling, Trimbach, 2019  
Alsace - France*

## ***Rhubarb***

*Hibiscus, rhubarb,  
velvet sheep's yogurt  
Blackcurrant and  
hibiscus cocktail*



**7 courses €100**  
**Wine pairing €75**

*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.*

## ***Iona Farm Beetroot***

*Salted baked and pickled beetroot, St Tola goat curd, egg yolk, black garlic, pine nuts  
Albariño, Terras Gauda, 2020  
Galicia - Spain*

## ***Howth Lobster***

*Butter poached lobster, spelt linguine,  
yuzu, fermented estate honey  
Mâcon-Lugny, Joseph Drouhin, 2017  
Mâconnais - France*

## ***West Coast Brown Crab***

*Crab salad, brown butter sabayon,  
mace consommé  
Sancerre, Domaine Lucien Crochet, 2019  
Loire - France*

## ***Feighcullen Duck***

*Duck breast, wild mushrooms, chicory, orange, lavender  
Marsannay, 'Cuvée Marie Ragonneau', Domaine Charles Audoin, 2018  
Burgundy - France*

## ***Wicklow Mountain Venison***

*Fillet of venison, Brussels sprouts,  
Burgundy truffle  
Gigondas, Château du Trignon, 2015  
Southern Rhône - France*

## ***Catch of the day***

*Fish cook over hibachi, roasted yeast,  
Jerusalem artichoke  
Pouilly-Fuissé, Maison Champy, 2018  
Burgundy - 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*

## ***Mandarine***

*Valrhona white chocolate, kumquat and Grand Marnier marmalade  
Citrus Infusion*

## ***Millot 74%***

*Valrhona single origin chocolate,  
almond, Alba Truffle  
Riesling, Trimbach, 2019  
Alsace - France*

## ***Rhubarb***

*Hibiscus, rhubarb,  
velvet sheep's yogurt  
Blackcurrant and  
hibiscus cocktail*



**7 courses €130**  
**Wine pairing €75**

*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**

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

*Irish lobster raviolo, brown butter, razor clams chawanmushi, beef consommé*

***Wicklow Mountain Venison***

*Dry aged venison loin, savoy cabbage, wild mushrooms, red wine sauce*

***Jerusalem Artichoke***

*Artichoke royale, malt, Burgundy truffle*



***Squab Pigeon***

*Beetroot, celeriac, red cabbage, jus*

***Wild Halibut***

*Parsley root, parsnip, vin jaune*

***Vegetable Pave***

*Squash, celeriac, potato, satay, butternut “risotto”*



***Cheese***

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

***Selection of Irish cheeses***

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



***Soufflé***

*Blackberry soufflé, buttermilk custard, blackberry sorbet*

***Mont Blanc***

*Chestnut, pine, whiskey & vanilla ice cream*

***Praline***

*Hazelnut, Valrhona 46% Amatika, vegan hazelnut ice cream*

## Suppliers list

### ***Vegetables***

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

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

*La Rousse Foods, Dublin*  
*Odaios Foods, Dublin*

### ***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*

### ***Chicken***

*Feighcullen Farm, County Kildare*

### ***Games***

*Wild Irish Game, County Wicklow*

### ***Herbs***

*Little Cress Microgreens, Fairyhouse, County Meath*