

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'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.

“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

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Table d'hôte



4 courses €90

Wine pairing
€60

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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