Kathleen's KITCHEN

MENU

A 12.5% service charge will be applied to your final bill.

The Kitchen Handbook

Nearly One Hundred
Original Recipes

Rules to be observed by the Marquis of Kildare'

He must carefully see, that the plate be well Wash
that all the grease be washed off and 2nd to have
warm water ready with a Brush for that purpo
spoons and forks are to be washed in the same
careful not to have any of the Table Knives or D
water, as it loosens the blades.

When there is grease on the Handles of the Tab
little more warm water got with a brush and a
knives are scoured, holding two of them at a time
in the soap and water very fast, and to wipe the
whitened. All Plate whatsoever that is smeared
very well in warm water with a Brush and Soap,
before it is whitened. He must take care to h

Nov. 1st 1764

no person
of the

FAMILY

to be refused
Small Beer

CARTON NOVEMBER 11TH 1821

1758

Nothing to be put off till tomorrow w
done today. The Clerk who resides at
follow his Directions in every thing an
or lose time, if he does, those mentione
to be acquainted with it.

No waste to be allowed or anything to
want of care, and to act as if it was for
way to perform and get everything prop
to be regular and not to do any thing bu
World may know it, for once that anyt
that Lord or Lady Kildare is not acqu
and should be displeased if known, he
in the power of others, and then all auth
and not to be got again.

WELCOME

Located in the old servant's kitchens, the setting retains many original features - including the vast cast iron stoves of the 1700s - which give the restaurant it's unique character.

With all of this and much, much more - the food was sourced organically and much of the produce was from local markets, from cheeses and charcuterie to fresh handmade pasta and organic sourdough. Kathleen's Kitchen invites you to explore its varied delights, and perhaps discover something new.

This was once a place of bustling activity, controlled chaos and unrivalled culinary skill.



SUPPLIERS

Herbs
Little Cress Microgreens,
County Meath

Meat
John Stone,
County Longford

Poultry
Feighcullen Farm,
County Kildare



Fish
Wright's of Marino, County Dublin
Kishfish, County Dublin

Vegetables
Iona Farm, County Dublin
Keelings Fruit & Vegetables,
County Dublin

Meat
McLoughlin's Butchers,
County Dublin

Dry goods, dairy, cheese
La Rousse Foods,
County Dublin

All of our beef is 100% Irish



BITES

Bread 6
butter, chimichurri

Bread 6
tomato, olive oil

Marinated mixed olives 5
GF, V,, PB

Smoked salted almonds 5
GF, V,, PB

Gilda pintxo 4
GF

Wild mushroom croquetas 9
truffle emulsion
GF, V

Kilmore Quay cod croquetas 9
garlic aioli
GF

Crispy pork belly bites 8
teriyaki glaze, scallion
GF

Connemara oyster 4.5 each
lemon, tabasco
GF

Connemara oyster 4.5 each
tomato, celery, tajin

Selection of freshly
sliced meats from our Berkel 24
mustard, breads

SMALL PLATES

Stracciatella burrata 18
figs, chicory, almond, raspberry, basil
GF, V,

Carrot not crudo 17
fermented and chewy carrot, pickled seaweed, smoked Velvet Cloud yoghurt, brown butter
GF, V, PBO

Sweet and sour aubergine 17
roasted and glazed aubergine, crème fraîche
GF, V, PB option

Stone bass crudo 18
tiger milk, basil, lime leaf oil, green chilli
GF

Beef tartare 21
confit egg yolk, parsnip, crispy capers
GF option

Salted Kilmore Quay cod 19
saffron sauce, mussel oil, seaweed powder, green onion
GF



LARGE PLATES

Harfords Farm cauliflower 31
cumin, white wine foam, hazelnut and onion crumb, chives, yeast
V, PB option

Atlantic turbot and onion broth 44
shitake, soy, burnt onion consommé
GF

Monkfish on the bone 38
mushroom, grenobloise, chicken jus
GF option

Wicklow venison loin 44
salsify, balsamic, juniper, pine nut
GF

Braised beef short rib 41
red wine, horseradish, cranberry
GF

Glazed pork belly 38
smoked carrot, chicken jus
GF

SIDES

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

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

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

Romaine lettuce 8
parmesan, olive oil, truffle
GF, V, PB option

Burnt Cashel blue cheese 8
candied walnuts, gem lettuce
GF

Brussells Sprout 8
Pancetta, parmesan
GF



DESSERTS

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

Killadoon milk pannacotta 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
PB

Kathleen's cheese board 20
Délice de Bourgogne, Durrus, Cashel Blue, Knockanore cheddar, lavosh crackers, homemade chutney
GF option

PB - Plant Based, GF - Gluten Free, V - Vegetarian

Allow us to fulfill your needs – please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances.

We also have an allergen matrix available via this QR Code

CARTON HOUSE
A FAIRMONT MANAGED HOTEL



WHITE WINE

150 ml | 750 ml

Alentejo, Quinta da Fonte Souto 87
Alentejo, Portugal - *Arinto, Verdelho*

Chablis, Domaine Laroche 105
Burgundy, France - *Chardonnay*

Châteauneuf-du-Pape, Clos de l'Oratoire des Papes 195
Rhône Valley, France - *Roussanne, Grenache Blanc*

Chavignole, Sancerre, Domaine Paul Thomas 95
Loire Valley, France - *Sauvignon Blanc*

Clarendelle, Domaine Clarence Dillon 75
Bordeaux, France - *Sauvignon Blanc, Sémillon, Muscadelle*

Côtes du Rhône, Olivier Ravoire 13 | 61
Rhône Valley, France - *Viognier, Grenache, Clairette*

En Chenèves, Givry, Domaine Desvignes 125
Burgundy, France - *Chardonnay*

Escapada, Casa Santos Lima 10 | 46
Vinho Verde, Portugal - *Loureiro, Trajadura*

Laroche de la Chevalière 12.5 | 52
Pays D'Oc, France - *Chardonnay*

Outer Limits, Montes 82
Aconcagua, Chile - *Sauvignon Blanc*

Piedra del mar, Bodegas Terras Gauda 69
Rias Baixas, Spain - *Albariño*

Pinot Grigio, Colle del Principe 11.5 | 55
Veneto, Italy - *Pinot Grigio*

Sauvignon Blanc, Domaine Saint Marc 11 | 49
Pays D'Oc, France - *Sauvignon Blanc*

Vintages, Dreissigacker 95
Rheinhessen, Germany - *Riesling*



RED WINE

150 ml | 750 ml

Agiorgitiko, Kanakaris 75
Péloponnèse, Greece - *Agiorgitiko*

O Font, Les Deux Cols 15.5 | 69
Rhône Valley, France - *Syrah, Grenache, Cinsault*

Châteauneuf-du-Pape, Clos de l'Oratoire des Papes 195
Rhône Valley, France - *Syrah, Grenache*

Chianti Rùfina Riserva, Castello Nipozzano 87
Tuscany, Italy - *Sangiovese*

Farnio Rosso Piceno, Garofoli 12.5 | 59
Marche, Italy - *Sangiovese, Montepulciano*

La Mascota, Mascota Vineyards 13 | 62
Mendoza, Argentina - *Malbec*

Petit Corbin- Despagne, Saint Emilion, Château Corbin- Despagne 95
Bordeaux, France - *Cabernet Sauvignon, Cabernet Franc, Merlot*

Reserve Saint Marc, Foncalieu 11.5 | 49
Pays D'Oc, France - *Merlot*

Roda Reserva, Bodegas Roda 125
Rioja, Spain - *Garnacha*

Saint-Estèphe, Château Ormes de Pez 145
Bordeaux, France - *Merlot, Cabernet Sauvignon, Cabernet Franc*

Septembre, Edouard Delaunay 105
Burgundy, France - *Pinot Noir*

Viña Hermosa Crianza, Santalba 12 | 54
Rioja, Spain - *Tempranillo*

Whole Bunch, Gabriëlskloof 82
Cape, South Africa - *Syrah*

SPARKLING

150 ml I 750 ml

Perlage Spumante Brut Canah, DOCG 13.5 I 75
Veneto, Italy

Laurent Perrier, NV 26 I 130
Champagne, France

Laurent Perrier Rosé, NV 35 I 185
Champagne, France

ROSÉ WINE

150 ml I 750 ml

Côtes de Provence Rosé, Château Sainte Croix 13 I 58
Provence, France - *Cinsault, Syrah, Cabernet Sauvignon*

Clos Mireille, Domaines Ott 115
Provence, France - *Cinsault, Grenache, Syrah*

NON-ALCOHOLIC WINE

150 ml I 750 ml

Bon Voyage, Red 38
Vin de France, France - Cabernet Sauvignon

Bon Voyage, White 38
Puligny-Montrachet, France - Sauvignon Blanc

Domaine de la Prade, OddBird, Sparkling 9 I 45
Veneto, Italy

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

At Carton House, our coffee beans and tea leaves are 100% ethically farmed and sustainable from the world's best regions.



DRAUGHT

1/2 Pint | Pint

Carlsberg 4.8 | 8.9
Denmark

Citra IPA 5.1 | 9.2
Ireland

Guinness 4.8 | 8.8
Ireland

Poretti 5.1 | 9.2
Italy

Hop House 13 4.8 | 8.9
Ireland

Peroni 5.1 | 9.2
Italy

Rockshore Cider 4.8 | 8.9
Ireland

Smithwick's 4.8 | 8.9
Ireland

BOTTLED BEER & CIDER

330 ml | 500 ml

Bulmers Cider 7.4
County Tipperary

Corona 7.4
Mexico

Foxes Rock Lager 7.4
(gluten free)
County Louth

Foxes Rock IPA 7.4
County Louth

Peroni 7.6
(gluten free)
Italy

Rye River Big Bangin' 8.5
Double IPA
County Kildare

NON-ALCOHOLIC BEER

330 ml

Erdinger 0.0 8
Germany

Heineken 0.0 7.5
Netherlands

SOFT DRINKS

200 ml

Soft drinks 4.8

Carton House lemonade 5.4
Pink or cloudy

MINERAL WATER

330 ml | 750 ml

Still water 4 | 8

Sparkling water 4 | 8

Additional extensive drinks menu available upon request

