

Kathleen's

KITCHEN

Dinner Menu

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



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The Heart of the House

Kathleen's Kitchen is a contemporary take on the tradition of culinary excellence at Carton House, A Fairmont Managed Hotel. From Lady Emily's letters, we know that the original housekeeper of Carton House was a friend and confidant. "Kathleen" fulfils this role for a new audience, taking care of her guests and creating a space where as well as your body, you nourish your heart and soul too.

This is a place that echoes the excitement of the kitchens in the 1700s, the buzz and activity of what was once the heart of Carton House. As you look around the old servant's kitchens, you can see the original features, the striking cast iron stoves that give the restaurant its unique character. You can just about imagine the flurry of activity before a dinner party in The House, or the servants sharing a drink together after hours under the warm glow of candlelight.



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Small Plates

<i>Kathleen's signature freshly baked batch bread</i>	<i>To share - 8</i>
Served warm with cultured butter	
<i>Kellys Rock oysters</i>	<i>4 each</i>
Apple granite, lovage	
<i>Local spring vegetable broth</i>	<i>14</i>
Heirloom tomato toast	
<i>New season asparagus</i>	<i>16</i>
White bean purée, Carton Estate foraged wild garlic	
<i>Cured Dexter beef</i>	<i>19</i>
Egg yolk, caper, shallot, sourdough	
<i>Grilled Dublin Bay prawns (served whole)</i>	<i>20</i>
Watercress, sugar snap, smoked bacon, citrus vinaigrette	
<i>Pan fried Castletownbere scallops</i>	<i>22</i>
Doherty's white pudding, fresh peas	

Charcuterie

Freshly sliced thinly on our Berkel - 12 per 50g

Irish coppa

3-month aged shoulder of free-range pork

Culatello

14-month aged from Parma

Bresaola

3-month aged beef from the Lombardy region of the Italian Alps

Irish fennel salami

5-month aged free range pork

Served with organic sourdough bread and pickles.
'Free from' bread also available upon request.



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Large Plates

<i>Toasted barley</i>	22 / To share - 38
Carton Estate wild nettle, ashed goats cheese, potato skins	
<i>Beech smoked Jacobs ladder</i>	36
Carton House whiskey glaze, crushed potato, celeriac salad	
<i>Kilmore Quay Harbour cod</i>	32
Parsley crumb, asparagus, new potato, Carton Estate foraged wild garlic	
<i>Pat Mc Loughlins lamb saddle</i>	38
Cais na tire purée, young vegetables	
<i>Dry age beef on the bone to share</i>	Market price
Forager's sauce - Please ask your server for today's cut	
<i>Feighcullen Farm chicken</i>	28 / To share - 50
Spinach and potato dumplings, rich chicken broth	

Sides

<i>Fries</i>
Achill Island sea salt
<i>Estate salad</i>
Sharp lemon dressing
<i>New potatoes</i>
Reduced chicken glaze
<i>Spring vegetables</i>
Herb vinaigrette

All sides 6 euro



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Sweet

<i>Selection of ice-cream and sorbets</i>	9
<i>Irish coffee opera cake</i>	12
Whiskey ice -cream	
<i>Mead cake</i>	12
Rhubarb, elderflower, buttermilk sorbet	
<i>Chocolate and peanut butter delicé</i>	12
Mascarpone ice-cream	
<i>Crozier blue cheese</i>	16
Rhubarb conserve, barmbrack	



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Allergens

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

For those with allergies, intolerances and special dietary requirements who wish to know about the ingredients used please ask a member of the team.

We also have an allergen matrix available for your information, simply ask a member of our team to view.

Suppliers

Fish

Sustainable Seafood Ireland, Dublin

Vegetables

Iona Farm, Flynn's Farm and Keelings Farm,
Dublin Ballymakenny Farm, County Louth

Meat

McLoughlin's Butchers, Dublin

Poultry

Feighcullen Farm, Feighcullen, County Kildare

Charcuterie

The Wooded Pig Farm, Tara, County Meath and
Mario Fontana Foods, Dublin

Dry goods, dairy, cheese

La Rousse Foods, Dublin

Herbs

Little Cress Microgreens, Fairyhouse, County Meath

Bread

Tartine Organic Bakery, Baldoyle, Dublin



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Barmbrack recipe

Ingredients

200g currants
200g sultanas
300ml strong tea
50ml whiskey (or another 50ml tea)
25g mixed peel, roughly chopped
25g glacé cherries, quartered
25g blanched almonds, roughly chopped
150g light muscovado sugar
210g plain flour
2 tsp baking powder
1 tsp mixed spice
½ tsp ground nutmeg
¼ tsp fine salt
1 egg, beaten

Method

Put the currants and sultanas in a large heatproof bowl, pour over the tea and whiskey, if using, then leave to soak for at least six hours.

Heat the oven to 180C, grease and line a 13cm x 20cm loaf tin. Stir the peel, cherries and almonds into the soaked fruit.

In a second bowl, whisk together the sugar, flour, baking powder, spices and salt, making sure you break up any lumps in the sugar, then stir into the fruit with the beaten egg.

Tip the loaf mix into the tin, smooth the top and bake for 90 minutes, until a skewer comes out clean. If the top looks to be going too dark or burning on top towards the end, cover with foil.

Take out of the oven, leave to cool in the tin for 15 minutes, then turn out on to a baking rack.



Drinks Menu

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Irish Bottled Beer/Cider

<i>Carton House beer</i>	6.8
County Kildare	
<i>Stonewell Cider 330ml</i>	6.9
County Cork	
<i>Bulmers Cider 330ml</i>	6.9
County Tipperary	
<i>Galway Hooker Pale Ale 500ml</i>	7.5
County Galway	
<i>Stag Rua Red Ale 500ml</i>	7.5
County Cork	
<i>Stag Stout 500ml</i>	7.5
County Cork	
<i>Foxes Rock IPA (gluten free)</i>	7.2
County Carlow	
<i>Wicklow Helles Munich Lager 500ml</i>	7.5
County Wicklow	

Non-Alcoholic

<i>Heineken 0.0</i>	5
Holland	
<i>Erdinger 0.0</i>	5
Ireland	
<i>Stonewell Cider 0.0</i>	5
Ireland	



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Draught

	<i>½ Pint</i>	<i>Pint</i>
<i>Guinness</i> Ireland	3.6	6.5
<i>Heineken</i> Netherlands	3.95	6.9
<i>Hop House 13</i> Ireland	3.95	6.9
<i>Rockshore Cider</i> Ireland	3.95	6.9
<i>Rye River Pale Ale</i> Ireland	4	7
<i>Birra Moretti</i> Italy	4	7.3



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Champagne & Wine

<i>Champagne</i>	<i>Glass</i>	<i>Bottle</i>
<i>Champagne Brut, Laurent-Perrier, NV</i> Champagne-France	22	110
<i>Champagne Rosé, Laurent-Perrier, NV</i> Champagne-France	29	160
<i>White</i>	<i>Glass</i>	<i>Bottle</i>
<i>Vinho Verde, Escapada 2018</i> Vinho Verde-Portugal	9	36
<i>Cote du Rhône Blanc, Olivier Ravoire, 2019</i> Rhône-France	10	40
<i>Pinot Grigio, Ai Palazzi 'Dorsoduro', 2018</i> Veneto-Italy	12	46
<i>Touraine Sauvignon Blanc, Château de la Roche, 2018</i> Loire - France	12.5	48
<i>Albarino, Terras Gauda, 2019</i> Galicia - Spain	15	58
<i>Rully Blanc, Joseph Drouhin, 2018</i> Burgundy - France	17	64



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<i>Rosé</i>	<i>Glass</i>	<i>Bottle</i>
<i>Château Sainte-Croix Magnolia, 2018</i> Côtes de Provence – France	11	42
<i>Red</i>	<i>Glass</i>	<i>Bottle</i>
<i>Merlot, Saint Marc, 2020</i> Languedoc-Roussillon – France	9	36
<i>Bordeaux Rouge, Château Mondain, 2018</i> Bordeaux – France	10	39
<i>Santalba, Vina Hermosa, 2017</i> Rioja – Spain	11.5	42
<i>Malbec, La Mascota, 2017</i> Mendoza-Argentina	12	46
<i>Pinot Noir, Joseph Drouhin, 2019</i> Burgundy – France	14.5	55
<i>Chianti Rufina Riserva, Nipozzano, 2016</i> Tuscany – Italy	18	70



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Soft Drinks & Juice

<i>Soft drinks</i>	4.2
<i>Fresh Juice</i>	4.2
Orange	
Cranberry	
<i>Carton House bottled juice & lemonade</i>	4.5
Apple juice	
Apple & blackcurrant juice	
Cloudy lemonade	
Pink lemonade	

Mineral Water

	330ml	750ml
<i>Oscar Wilde still water</i>	4	8
<i>Oscar Wilde sparkling water</i>	4	8
<i>Evian still water</i>		8.7
<i>San Pellegrino sparkling water</i>		8.7



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Coffee

<i>Espresso</i>	4.5
<i>Double espresso</i>	5.5
<i>Americano</i>	5.5
<i>Cappuccino</i>	5.5
<i>Latte</i>	5.5
<i>Flat white</i>	5.5
<i>Mocha</i>	5.5
<i>Hot chocolate</i>	5.5
<i>Macchiato</i>	5.5
<i>Double macchiato</i>	6.5
<i>Small cafetière</i>	8
<i>Large cafetière</i>	12

Jing Tea

<i>Carton House breakfast tea</i>	5
<i>Earl Grey</i>	5
<i>Jade Sword</i>	5
<i>Peppermint</i>	5
<i>Chamomile</i>	5
<i>Organic White Peony</i>	5

Milk options

Full fat | low fat | almond | soya | oat



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