

---

## WELCOME

Once the FitzGerald family's carriage lodge, on this site, seven carriages were housed – an unequivocal sign of accomplishment nowhere else seen across the island of Ireland at the time.

Honouring the resort's history, The Carriage House lives on today, woven in the very same thread. Steeped in history, the venue retains much of its 18th century fixtures and is a gateway to the enduring enchantment that is Carton House.



Evening menu served 4pm - 9pm daily.

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



---

## **HOUSE SNACKS**

<b>Marinated Ligurian taggiascha olives (vg)</b>	4
<b>Bread selection (vg)</b>	6
Hummus, chilli oil, aged balsamic, olive oil, Cuinneog farmhouse butter	
<b>Roasted mixed nuts</b>	6
Peanuts, hazelnuts, cashews	
<b>Padron peppers</b>	8
Sea salt, lime	

## **STARTERS**

<b>Soup of the day (v)</b>	9
Carton House soda bread	
<b>Seafood chowder</b>	12
Salmon, prawns, smoked haddock, mussels, Carton House Guinness bread	
<b>Super salad (vg)</b>	12
Roasted butternut squash, baby spinach, chickpeas, pomegranate, quinoa, edamame beans, chilli and Highbank Orchard cider dressing, chia and mixed seeds	
<i>Add buttermilk chicken 5</i>	
<b>Classic Caesar salad</b>	12
Baby gem, anchovy dressing, sun blushed tomato, boiled egg, sourdough croutons, Parmesan	
<i>Add buttermilk chicken 5</i>	
<b>Spicy Korean chicken wings</b>	small 12 / large 16
Toasted sesame, hoi sin mayo	
<b>Chicken liver and foie gras parfait</b>	16
Charred sourdough, Carton House red onion marmalade	
<b>Salmon fish cakes</b>	small 14 / large 19
Red pepper beurre blanc, mixed leaves	

## **CLASSICS**

<b>Handmade pumpkin ravioli (v)</b>	19
Baby spinach, Parmesan and chive cream, Parmesan tuille	
<b>Kilmore Quay fish and chips</b>	22
Tempura lemon sole, chunky chips, minted mushy peas, tartare sauce	
<b>Butter chicken</b>	23
Saffron rice, mango chutney, raita, coriander naan bread	
<b>Braised feather blade of beef</b>	24
Spring onion mash, cavolo nero, wild mushrooms, grelots	
<b>Confit Skeaghanore duck leg</b>	24
Honey and five spice, braised puy lentils, alsace bacon, root vegetables, charred leeks	
<b>Pan fried Kilmore Quay black sole</b>	44
Lemon, capers, beurre noisette, samphire	





## **MIBRASA GRILL**

*Our meats are cooked over an open flame on our state-of-the-art Mibrasa Grill which gives the most delicious and distinctive charcoal flavouring. This relationship between food and fire takes us back to the deepest origins of gastronomy when cooking over a fire was a practice considered to be the most sincere, whilst allowing the authentic flavours of the dishes to truly speak for themselves.*

<b>Beyond Meat vegan burger (vg)</b>	<b>20</b>
Charcoal bun, tomato relish, herb scented vine tomato, red onion, skinny fries	
<b>The Carriage House Irish Wagyu beef burger</b>	<b>23</b>
Melted Dubliner cheese, herb scented vine plum tomato, Café de Paris mayo, skinny fries	
<b>John Stone striploin steak 300g</b>	<b>36</b>
<b>Connemara black-faced lamb rump</b>	<b>36</b>
Dukkah	
<b>John Stone fillet steak 200g</b>	<b>42</b>
<b>Pat McLoughlins T-bone steak 500g</b>	<b>48</b>

*All steaks and lamb served with roast tomato, Portobello mushroom, one side and a choice of sauce or butter.*

### **Sauces**

Creamy green peppercorn  
Red wine jus  
Béarnaise sauce

### **Butters**

Smoked garlic and parsley  
Cashel Blue cheese and walnut  
Café de Paris



## **SIDES**

<b>Baby super food salad (vg)</b>	<b>Organic rainbow carrots (v)</b>
<b>Saffron rice (v)</b>	Extra virgin olive oil
<b>Creamy mash (v)</b>	<b>Baby new potato (v)</b>
<b>Truffle fries (v)</b>	Smoked garlic, parsley
Lemon aioli, Parmesan	<b>Mac and cheese (v)</b>
	Truffle

**All 5.50**



---

## **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.

v - vegetarian    vg - vegan

## **SUPPLIERS**

### **Fish**

Sustainable Seafood Ireland, Dublin

### **Vegetables**

Keelings, St Margaret's, Dublin

### **Meat**

John Stone, County Longford and Crowe's Farm, County Tipperary

### **Poultry**

Feighcullen Farm, County Kildare

### **Dry goods, dairy, cheese, chicken**

La Rousse Foods, Dublin

### **Herbs**

Little Cress Microgreens, Fairyhouse, County Meath

### **Organic sourdough**

Tartine Organic Bakery, Baldoyle, Dublin

### **Ice-cream**

Cream of the Crop Gelato, Malahide, Dublin

