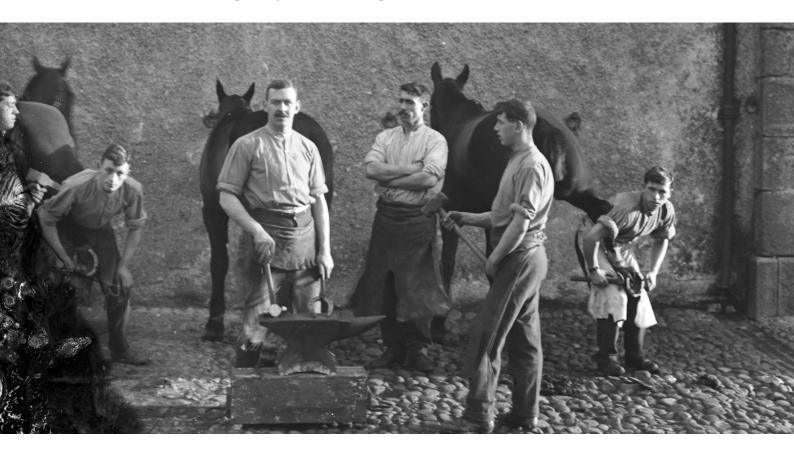
WELCOME

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

Marinated Ligurian taggiasacha olives (vg)	4	
Bread selection (vg)	6	
Hummus, chilli oil, aged balsamic, olive oil, Cuinneog farmhouse butter Roasted mixed nuts Peanuts, hazelnuts, cashews	6	
Padron peppers Sea salt, lime	8	
STARTERS		
Soup of the day (v)	9	
Carton House soda bread Seafood chowder	12	
Salmon, prawns, smoked haddock, mussels, Carton House Guinness bread	12	
Super salad (vg) Roasted butternut squash, baby spinach, chickpeas, pomegranate, quinoa, edamame beans, chilli and Highbank Orchard cider dressing, chia and mixed seed Add buttermilk chicken 5	12	
Classic Caesar salad Baby gem, anchovy dressing, sun blushed tomato, boiled egg, sourdough croutons, Add buttermilk chicken 5	12 Parmesan	
Spicy Korean chicken wings Toasted sesame, hoi sin mayo	small 12 / large 16	
Chicken liver and foie gras parfait Charred sourdough, Carton House red onion marmalade	16	
	small 14 / large 19	
CLASSICS		
Handmade pumpkin ravioli (v) Baby spinach, Parmesan and chive cream, Parmesan tuille	19	
Kilmore Quay fish and chips Tempura lemon sole, chunky chips, minted mushy peas, tartare sauce	22	
Butter chicken Saffron rice, mango chutney, raita, coriander naan bread	23	
Braised feather blade of beef Spring onion mash, cavelo nero, wild mushrooms, grelots	24	
Confit Skeaghanore duck leg Honey and five spice, braised puy lentils, alsace bacon, root vegetables, charred leel	24 ks	
Pan fried Kilmore Quay black sole Lemon, capers, beurre noisette, samphire	44	





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.

Beyond Meat vegan burger (vg) Charcoal bun, tomato relish, herb scented vine tomato, red onion, skinny fries		
The Carriage House Irish Wagyu beef burger Melted Dubliner cheese, herb scented vine plum tomato, Café de Paris mayo, skinny fries		23
John Stone striploin steak 300g		36
Connemara black-faced lamb rump Dukkah		36
John Stone fillet steak 200g		42
Pat McLoughlins T-bone steak 500g All steaks and lamb served with roast tomato, Portobello mushroom, one side and a choice of sauce or butter.		48
Sauces	Butters	
Creamy green peppercorn	Smoked garlic and parsley	
Red wine jus	Cashel Blue cheese and walnut	
Béarnaise sauce	Café de Paris	



SIDES

Baby super food salad (vg)
Saffron rice (v)
Creamy mash (v)

Truffle fries (v)
Lemon aioli, Parmesan

Creamy mash (vg)

Organic rainbow carrots (v)
Extra virgin olive oil

Baby new potato (v)
Smoked garlic, parsley

Mac and cheese (v)
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

