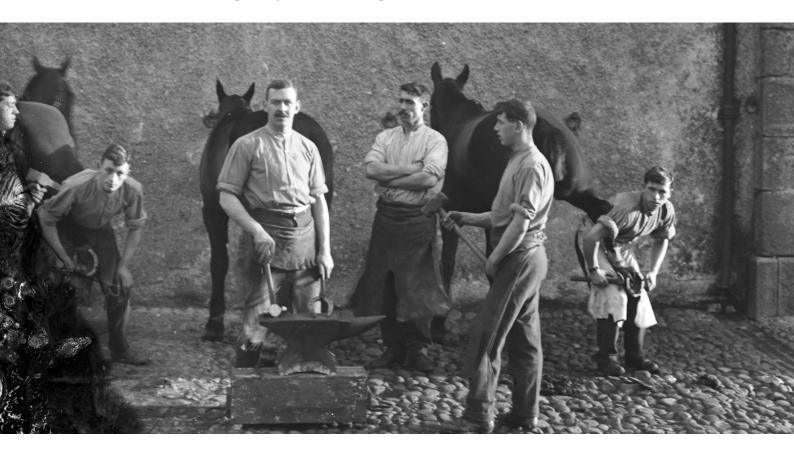
WELCOME

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.



Lunch menu served 12pm - 4pm daily. A 10% discretionary service charge will be applied to your final bill.



HOUSE SNACKS

Marinated Ligurian taggiasacha olives	4
Bread selection (vg) Hummus, chilli oil, aged balsamic, olive oil, Cuinneog farmhouse butter	6
Roasted mixed nuts Peanuts, hazelnuts, cashews	6
Padron peppers Sea salt, lime	8
STARTERS	
Soup of the day Carton House soda bread	9
Seafood chowder Salmon, prawns, smoked haddock, mussels, Carton House Guinness bread	12
Spicy Korean chicken wings Toasted sesame, hoi sin mayo	small 12 / large 16
Super salad (vg) Roasted butternut squash, baby spinach, chickpeas, pomegranate, quinoa, edamame beans, chilli and Highbank Orchard cider dressing, chia and mixed see Add buttermilk chicken 5	12 eds
Classic Caesar salad Baby gem, anchovy dressing, sun blushed tomato, boiled egg, sourdough crouton Add buttermilk chicken 5	s, Parmesan
Salmon fish cakes Red pepper beurre blanc, mixed leaves	small 14 / large 19
Chicken liver and foie gras parfait Charred sourdough, Carton House red onion marmalade	16

SANDWICHES	
All served with skinny fries or green salad	
Breakfast Blaa Maple cured bacon, organic sausage, free range fried egg, tomato relish	12
Dublin smoked salmon Soda bread, caper berries, pickled red onion, cream cheese	16
Soup and toasted sandwich of the day Please ask your server for today's special	16
The ultimate club sandwich Buttermilk corn fed chicken breast, maple glazed bacon, Clongill Farm duck egg, baby gem, chargrilled sourdough, sundried tomato mayo	19



CLASSICS

Handmade pumpkin ravioli (v)	
Baby spinach, Parmesan and chive cream, Parmesan tuille	
Pork and leek sausage Chive mash, crispy onions, onion gravy	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
Confit Skeaghanore duck leg Honey and five spice, braised puy lentils, alsace bacon, root vegetables, charred leeks	24
BURGERS	
Beyond Meat vegan burger (vg) Charcoal bun, tomato relish, herb scented vine tomato, pickles, red onion, skinny fries	20
The Carriage House Irish Wagyu beef burger Melted Dubliner cheese, herbs scented vine plum tomato. Café de Paris mayo, skinny fries	23

SIDES

Baby super food salad (vg)

Saffron rice (v)

Creamy mash (v)

Truffle fries (v)
Lemon aioli, Parmesan

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

Beef and lamb

John Stone, County Longford

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

