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

STARTERS

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



SANDWICHES

All served with skinny fries or green salad

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



CLASSICS

Handmade pumpkin ravioli (v) Baby spinach, Parmesan and chive cream, Parmesan tuille	19
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)	Organic rainbow carrots (v)
Saffron rice (v)	Extra virgin olive oil
Creamy mash (v)	Baby new potato (v)
Truffle fries (v)	Smoked garlic, parsley
Lemon aioli, Parmesan	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

