

DESSERTS

Rhubarb cheese cake <i>Vanilla ice cream, rhubarb gel, rhubarb cream</i>	12
Blood orange crème brûlée <i>Gluten free shortbread biscuit</i>	12
Pecan pie <i>Salted caramel ice cream, caramel sauce, pecan tuile</i>	12
Double chocolate bar <i>Crunchy feuilletine, chocolate sauce</i>	12
 Vegan and gluten-free chocolate mousse <i>Nutty granola, raspberries, raspberry coulis, raspberry sorbet</i>	12
Irish cheese plate <i>Homemade chutney, grapes, crackers</i>	16

HOT ALCOHOLIC BEVERAGES

Baileys coffee <i>Baileys Irish cream, evening blend espresso & double cream</i>	13
Calypso coffee <i>Tia Maria, evening blend espresso & double cream</i>	13
French coffee <i>Hennessy VS, brown sugar, evening blend espresso & double cream</i>	13
Irish coffee <i>Teeling Small Batch whiskey, brown sugar, evening blend espresso & double cream</i>	13



Allow us to fulfil your needs – please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances.

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

SUPPLIERS

Fish
Sustainable Seafood Ireland, Dublin

Vegetables
Keelings, St Margaret’s, Dublin

Beef
John Stone, County Longford

Dry goods, dairy, cheese, chicken, venison, dexter beef
La Rousse Foods, Dublin

Herbs
Little Cress Microgreens, Fairyhouse, County Meath

Organic sourdough
Tartine Organic Bakery, Baldoyle, Dublin

Ice-cream
Scúip, County Wexford

The CarriageHouse

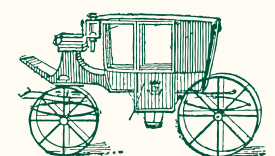
Evening menu served 4pm - 9pm daily.



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 Cartón House.

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



SPECIAL COCKTAILS

Espresso Martini <i>Smirnoff vanilla, fresh espresso, Kahlúa, vanilla</i>	17
French Martini <i>Smirnoff Vodka, Chambord, pineapple juice</i>	17
Margarita <i>Casamigos tequila, triple sec, lime juice, sugar syrup</i>	17
Mojito <i>Havana 3yr, lime, mint, sugar syrup, soda water</i>	17
Whiskey sour <i>Bulleit Bourbon, lemon juice, sugar syrup, egg white, Angostura bitters</i>	17

WHILE YOU CHOOSE

 Carriage House sourdough <i>Aged balsamic & Exoo, Quinneog farmhouse butter</i>	9
Charcuterie board <i>Prosciutto, salami Milano, chorizo, Irish cheeses, homemade chutney, sourdough</i>	42
 Marinated olives	6
 Seafood platter <i>Locally smoked salmon, capers, jumbo prawns, spicy Marie Rose, Egan's hot smoked trout pickled cucumber, horseradish, The Carriage House Guinness bread</i>	48

STARTERS

 Ardsallagh goat cheese <i>Macerated figs, fig purée, raisin crispy bread, caramelised pecan nut, red vein sorrel</i>	19
Carriage House seafood chowder <i>Salmon, prawns, smoked haddock, mussels, The Carriage House Guinness bread</i>	19
Classic Caesar salad <i>Harfords farm baby gem, anchovy dressing, boiled egg, sourdough croutons, crispy bacon, anchovies, and parmesan</i> <i>Add breast of chicken 8 Add prawns 12</i>	19
 Kilkeel harbour pan seared scallops <i>Garden peas, pancetta, keta caviar, lemon foam</i>	24
 Jumbo prawn cocktail <i>Baby gem, avocados, spicy Marie Rose</i>	23
 Feighcullen farm chicken and ham hock terrine <i>Apple gel, Carriage house onion relish, crispy sourdough</i>	21
 Soup of the day <i>The Carriage House soda bread</i>	13
Spicy Korean chicken wings <i>Toasted sesame, hoi sin mayonnaise</i>	small 16 / large 20

The Carriage House

FROM THE MIBRASA OVEN

All our steaks are 100% Irish and dry aged for a minimum of 28 days All served with fresh watercress, onion rings and skinny fries		
	Carriage House beef feast (sharing for four) <i>T bone, cottage pie, barbecue short ribs, bone marrow, onion rings, beef dripping toast</i>	189
	John Stone butchers côte de boeuf (sharing for two) <i>Two contrasting cuts of beef separated with a bone with a rich hearty flavour</i>	110
	John Stone fillet steak 200g <i>A premium steak choice with a rich hearty flavour</i>	48
	John Stone T bone steak 500g <i>Two contrasting cuts of beef separated with a bone with a rich hearty flavour</i>	58
Choose from, green peppercorn sauce, Béarnaise sauce, red wine jus, or horseradish butter		

MAINS

	Steak frites <i>8oz striploin, skinny fries, Béarnaise sauce, water cress</i>	40
	Carriage House beef burger <i>Dubliner cheddar, burned onion mayonnaise, baby gem, smoked streaky bacon, tomato, fries</i>	26
	Carriage House classic cottage pie <i>Seasonal vegetables</i>	28
	Chicken Massaman curry <i>Coriander jasmine rice, radish and cucumber pickle</i>	28
	Feighcullen farm chicken supreme <i>Smoked pomme purée, charred tender steam broccoli, wild garlic oil, tarragon and pearl onion jus</i>	36
	Skeaghanore duck breast <i>Orange braised chicory, carrot purée, crispy duck leg, orange jus</i>	48
	Sundried tomato and aubergine rigatoni <i>Arugula, pine nut, parmigiana reggiano</i>	26
	Thai vegan yellow curry <i>Coriander jasmine rice, radish and cucumber pickle</i>	25
	Vegan burger “beyond meat” <i>Charcoal bun, vegan cheddar, tomato relish, red onion, tomato, baby gem, fries</i>	26

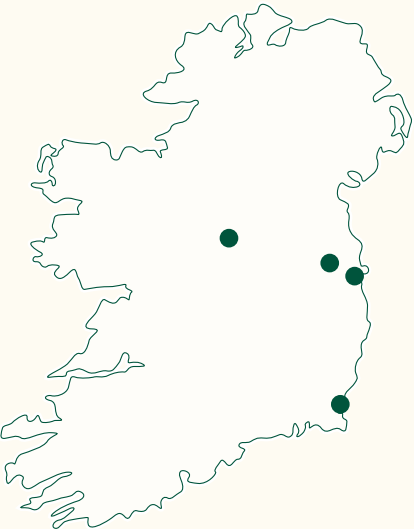
WEEK ENDS SPECIALS

Carriage House roast <i>Served Sunday only</i>	49
John Stone classic beef Wellington <i>Served Friday and Saturday only</i>	55

FROM THE SEA

	Kilmore Quay fish and chips <i>Beer battered haddock, chunky chips, minted mushy peas, tartare sauce</i>	28
	Killybegs Quay black sole <i>Brown shrimp, capers, beurre noisette, creamy mash potatoes</i>	48
	Miso marinated Killybegs fillet of cod <i>Pearl barley, cauliflower, grapefruit, coriander cress</i>	38

OUR SUPPLIERS



SIDES

	Carriage House superfood salad <i>Baby spinach, trio quinoa, feta, edamame beans, pomegranate, mix seeds, cider dressing</i>	7
	Creamy mash <i>Chives</i>	7
	Chunky chips	7
	French fries	7
	Truffle fries <i>Parmesan</i>	8.5
	Orange braised new season carrot	8
	Tender steam broccoli <i>Almond flakes</i>	7



Chef's Favourite



Vegan



Vegetarian