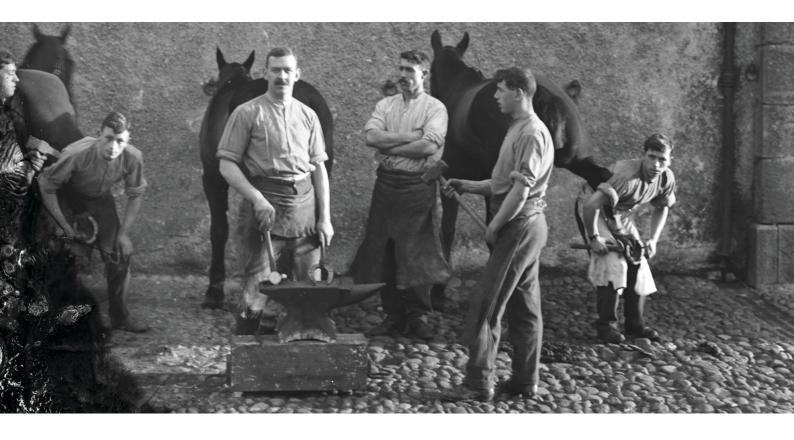
CarriageHouse

WELCOME

Step through a portal which marries past and present. 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.





HOUSE SNACKS

Focaccia Extra virgin olive oil, barrel aged balsamic vinegar (9, 11)	3.00
Marinated mixed olives (9)	3.50
Sautéed Gubbeen chorizo Red wine, oregano (2, 9)	6.00
Spicy chicken wings Red chilli sauce, garlic aioli (1, 2, 8, 11)	6.00
STARTERS	

Soup of the day Served with Carton House soda bread (2, 11, 12)	7.00
Country pork terrine House made piccalilli, toasted sourdough (9, 11, 13)	9.00
Smoked haddock and mussel chowder Crème fraîche, Carton House soda bread (2, 4, 5, 11)	12.00
Prawn and crab cocktail Baby gem lettuce, avocado, Marie Rose sauce (1, 3, 9, 13)	12.00
Salt baked beetroot Ardsallagh goats' cheese, Carton honey (2, 9, 10, 13)	9.00/16.00
Caesar salad Grilled chicken, Parmesan, anchovies, soft boiled egg (1, 2, 5, 9, 11, 13)	11.00/17.00
Market bowl salad Edamame beans, quinoa, savory granola (7, 8, 9, 10, 11, 13)	8.00/11.00

ALLERGENS

1.eggs 2.milk 3.shellfish 4.molluscs 5.fish 6.peanuts 7.sesame 8.soya 9.sulphur dioxide 10.nuts 11.cereals containing gluten 12.celery 13.mustard 14.lupin



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SANDWICHES

All served with skinny fries or green salad	
Steak sandwich Rump steak, caramelised onions, smoked Durrus cheese, rocket salad (2, 9, 11, 13)	16.95
All day breakfast Blaa Maple cured bacon, organic sausages, free range egg mayo (2, 9, 11, 13)	12.00
Kish smoked salmon bagel Scallions, lemon and dill cream cheese (1, 2, 5, 11)	14.00
Mashed avocado on granary toast Poached hen's egg, watercress and Espelette pepper (1, 9, 11)	11.00



CARRIAGE CLASSICS

Carton House dry aged beef burger Crispy bacon, Monterey Jack cheese, brioche bun (1, 2, 9, 11, 13)	17.50
Traditional cottage pie Minced beef, gravy and duchess potato (1, 2, 5, 9, 11)	17.00
Beer battered haddock and chips Mushy peas, tartare sauce (1, 5, 11, 13)	17.50
Thai green chicken curry Jasmine rice, baby corn, prawn crackers (3, 5, 9)	18.00
Truffled mac and cheese Smoked Durrus cheese, seasonal wild mushrooms, wholegrain mustard sauce (2, 9, 11, 13)	16.00
Organic pork and Guinness sausage Creamy mash, Roscoff onion gravy (2, 9, 11, 12)	17.00
North Atlantic cod Seasonal greens, crushed new potatoes, sauce vierge (2, 5, 9)	19.00

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FROM THE GRILL

All of our beef comes from rare breed, grass fed cattle which we then age in a temperature-controlled salt chamber for a minimum of 35 days. Our lamb is from the Achill mountains off the coast of County Mayo.

All served with watercress, one side and a choice of sauce.

Irish organic salmon steak Tomato vinaigrette (2, 5, 9)	19.00
Spatchcock chicken Preserved lemon and thyme (2, 9)	20.50
8oz beef ribeye steak (2)	26.00
8oz beef fillet steak (2)	34.00
Marinated lamb cutlets (3 rack) (2)	27.00

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SAUCES

Green peppercorn (2, 9, 12) Red wine jus (9, 12) Creamed horseradish (2, 13) Chimichurri (9)

SIDES

Skinny fries (11)	5.50
Chunky chips (11)	5.50
Green salad (9, 13)	5.00
Tenderstem broccoli, chilli and lemon (2)	5.50
Honey glazed carrots (2)	5.50
Creamy mash (2)	5.50

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