

Originally designed by Richard Morrison in 1815, The Morrison Room is the destination restaurant at Carton House, easily one of the country's grandest and most gorgeous dining rooms, and the social heart of The House for over 200 years.

Originally from Maynooth, Head Chef Adam Nevin creates imaginative, thoughtful and skilful seasonal menus, drawing on fine Irish local and foraged ingredients to showcase some of Kildare and the country's most talented and dedicated artisan producers. He will also focus on showcasing ingredients from throughout Carton Demesne which enhance the menu choices and embody the grandeur and sensual dining experience that is the Morrison Room.

DINNER MENU

Wild Irish mackerel

Red pepper, bouillabaisse

Hand dived Curragh scallop

Salted plum, buttermilk

Limousin veal sweetbread

Cep vinaigrette, girolles



Turbot cooked over embers

Kohlrabi, Killalora Sabayon, N25 caviar

Anjou pigeon

Beetroot, fig, smoked liver sauce

McConnell's Ex-Dairy ribeye

Mushroom duxelles, potato mousseline, beef fat sauce



Durrus cheese

Apple tarte tatin



Preserved raspberries

Yoghurt

Mandarin tartlet

Crème fraîche

Valrohna Jivara

Estate honey



2 course - €80

3 course - €95

*We kindly ask that the entire table order from the same menu for the best dining experience.
Please note that our menus are highly seasonal and therefore subject to availability of ingredients.*

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

CHEF'S MENU

5 course - €110



TASTING MENU

Canapés

Hand dived Curragh scallop

Salted plum, buttermilk

Turbot cooked over embers

Kohlrabi, Killahora Sabayon, N25 caviar

Limousin veal sweetbread

Cep vinaigrette, girolles

McConnell's Ex-Dairy ribeye

*Mushroom duxelles, potato mousseline, beef fat sauce
or*

Anjou pigeon

Beetroot, fig, smoked liver sauce

Durrus cheese

Apple tarte tatin (€16 supplement)

Preserved raspberries

Yoghurt

Valrohna Jivara

Estate honey



7 course - €135

Wine pairing - €85

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SUPPLIER LIST

Vegetables

*Iona farm, Keelings Farm, Dublin
Ballymakenny Farm, County Louth*

Dry goods and dairy

*La Rouse Foods, Dublin
Odaios Foods, Dublin*

Chocolate

Valrhona, Paris, France

Cheese

Durrus, County Cork,

Fish

Glenmar Shellfish, County Cork

Beef

*McConnells, County Donegal
Higgins, County Dublin*

Herbs

*Little Cress Microgreens, Fairyhouse, County Meath
Carton House Demesne*

Honey

Thomas Clancy, Carton House Demesne

*All produce is prepared in an area where allergens are present.
For those with allergies, intolerances and special dietary requirements,
simply ask a member of our team to view our allergen matrix available for your information.
We also have an allergen matrix available via this QR code.*

