



Table d'Hôte Menu

Appetizers

24 MONTH JERUSALEM ARTICHOKE

Aged Comté, Sourdough, Hazelnut
1, 2, 3, 11,14



KILKEE SCALLOP

Razor Clams, Samphire, Oscietra Caviar
2, 7, 10, 11, 14



KILMORE QUAY CRAB RAVIOLO

Sake, Green Chilli, Sea Purslane
1, 2, 8, 14



SMOKED EEL

Salted Baked Celeriac, Apple, Watercress
8, 10, 14

SMALL
LUXURY
HOTELS
OF THE WORLD

Fish

ATLANTIC JOHN DORY

Poached Salsify, Monks Beard, Blood Orange
2, 8, 10, 11, 12, 14



Co. DONEGAL COD

Cauliflower, BBQ Sea Vegetables, Chicken Butter
2, 10, 11, 14

Meat

PETER HANNAN'S BEEF FILLET

Walnut, Onion, Morel
2, 3, 11, 14



RABBIT SADDLE

Carrot Barigoule, Trumpettes, Wild Garlic
2, 8, 11, 14



Desserts

RHUBARB AND CUSTARD

Forced Rhubarb, Spiced Oats Rhubarb Sorbet
1, 2, 8



70% VALRHONA CHOCOLATE MOUSSE

Cacao Nib, Peanut Ice Cream
2, 8



HONEY CAKE

White Chocolate, Honey Comb, Linden Blossom
Ice Cream
1, 2, 8



SELECTION OF IRISH CHEESES

Fig Chutney, Crackers, Quince
1, 2, 3, 8

SMALL
LUXURY
HOTELS
OF THE WORLD

Signature Tasting Menu

WELCOME SNACKS

24 MONTH JERUSALEM ARTICHOKE

Aged Comté, Sourdough, Hazelnut
1, 2, 3, 11,14

KILMORE QUAY CRAB RAVIOLO

Galangal, Green Chilli, Sea Purslane
1, 2, 8, 14

WILD SEABASS

Sprouting Broccoli, Galway Bay Mussels,
Monks Beard
2, 7, 10, 11, 12, 14

PETER HANNAN'S BEEF FILLET

Walnut, Onion, Morel
2, 3, 11, 14

70% VALRHONA CHOCOLATE MOUSSE

Cacao Nib, Peanut Ice Cream
1, 2, 6, 8



• Appetizer, Main & Dessert €120.00 •

• Wine Pairing €70.00 •

• Appetizer, Fish, Meat & Dessert €140.00 •

• Wine Pairing €90.00 •

• Signature Tasting Menu €160.00 •

• Wine Pairing €105.00 •

Allergens: • 1 Gluten • 2 Milk • 3 Nuts • 4-Mustard • 5 Sesame Seeds • 6 Peanuts • 7 Molluscs • 8 Eggs • 9 Lupin • 10 Fish • 11 Celery • 12 Crustacean • 13 Soybeans • 14 Sulphites

TO ENSURE SMOOTH SERVICE, WE REQUEST THAT THE SAME MENU BE CHOSEN FOR THE ENTIRE TABLE

HOUSE



Celebrating our suppliers

At House Restaurant, our culinary offerings are a tribute to the rich bounty of Ireland and Ardmore, crafted to honour and celebrate regional communities. Our MICHELIN-starred House Restaurant is committed to showcasing the finest local ingredients in every dish.

At House Restaurant, our dinner is more than just a meal; it is a celebration of the land, the sea, and the passionate people who bring them to life. Join us to experience the unparalleled freshness and vibrant flavours of Ireland's finest produce, beautifully crafted into gastronomical masterpieces.

Our Head chef Reinis Vidins is proud to work so closely with this incredible list of quality Irish suppliers.

Peter Hannan Meats - Beef

McGrath's of Lismore – Lamb

Crowe's Farm - Pork

Ballycotton Seafood – Fish

Michael Kelly Seafood – Oysters & Shellfish

Knockanore Cheese - Cheese

Country Store – Fruit and Vegetables

Redmond Fine Foods – Specialty Ingredients

LaRousse Foods – Various Dry Goods



HOUSE



Welcome to the House Restaurant

Perched atop the rugged Ardmore Cliffs, House Restaurant is an oceanfront haven renowned for its stellar experiences and unparalleled services. Draped in terracotta and seafoam green, the restaurant's aesthetic is evocative of the Irish seascape. Sleek floor-to-ceiling windows serve as a gateway to the Atlantic blue, framing magical vistas of Ardmore Bay. Dotted with stylish, upholstered furniture, House Restaurant invites you to indulge in its masterfully curated dinner in sheer comfort.

Over the next few hours our Head Chef, Reinis Vidins will take you on a journey of tastebuds. Reinis took the realm of the House Restaurant in May 2025 at the age of 29. Some 22 years ago when he was only 7, he cooked his first dish for his beloved grandmother. Reinis found love and passion for cooking by savouring nana's dishes in his native Latvia. After moving to Ireland, Reinis gained valuable experience while serving stages under the watchful eyes of chefs Jordan Bailey (🍷🍷 Aimsir) and Martin Kajuter (🍷 House). Now, Reinis has curated a menu that is inspired by Mediterranean flavours while using the best produce island of Ireland can offer and translating it on your plate with French cooking techniques.

