



Table d'Hôte Menu

Appetizers

McGRATH'S PRESSED LAMB BELLY
Plums, Anchovy, Graden Herbs
1, 2, 8, 10, 11, 14



ARDMORE LOBSTER
Carrot, Bisque, Yuzu
2, 10, 11, 12, 14



AGNOLOTTI
Red Pepper, St Tola Goat's Curd, Tomato
1, 2, 4, 8, 11, 13, 14



ATLANTIC SCALLOP CEVICHE
Melon, Cucumber, Avocado
2, 5, 7, 14



Fish

ATLANTIC HALIBUT
Sweet Corn, Lime Pickle,
Kilmore Quay Crab
2, 8, 10, 11, 12, 14



Co DONEGAL COD
Coco de Paimpol, Girolles, Cockles
2, 10, 11, 14

Meat

HEREFORD BEEF FILLET
Courgette, Pomme Dauphine, Confit Onion
1, 2, 3, 8, 11, 14



ANDARL FARM PORK
Celeriac, Glazed Fig, Cider Sauce
1, 2, 4, 11, 14



Desserts

BANOFFEE
Toffee, Banana Parfait, Vanilla Ice Cream
1, 2, 3, 8



70% VALRHONA CHOCOLATE MOUSSE
Cacao Nib, Peanuts, Salted Caramel Ice Cream
1, 2, 3, 8



HONEY CAKE
White Chocolate, Honey Comb, Linden Ice Cream
1, 2, 8



SELECTION OF IRISH CHEESES
Fig Chutney, Crackers, Quince
1, 2, 3, 8



Signature Tasting Menu

WELCOME SNACKS

ATLANTIC SCALLOP CEVICHE
Melon, Cucumber, Avocado
2, 5, 7, 14

AGNOLOTTI
Red Pepper, St Tola Goat's Curd, Tomato
1, 2, 4, 8, 11, 13, 14

ATLANTIC HALIBUT
Sweet Corn, Lime Pickle, Kilmore Quay Crab
2, 10, 11, 12, 14

HEREFORD BEEF FILLET
Courgette, Pomme Dauphine, Walnut Ketchup
1, 2, 3, 8, 11, 14

BANOFFEE
Toffee, Banana Parfait, Vanilla Ice Cream
1, 2, 3, 8

PETIT FOURS



• Appetizer, Main & Dessert €129.00 •

• Wine Pairing €70.00 •

• Appetizer, Fish, Meat & Dessert €149.00 •

• 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



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



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.

