

TASTING MENU

Carrot, seaweed paste and crispy barley 1, 12, 14

Potato crisp, smoked cod roe and green strawberries 8

Beef tartare, buckwheat cracker and cured egg yolk 8

Clam, broad bean and chive 7, 8, 2

Harty's oyster with beef tea and rose 1, 7

Dungarvan stout bread and cultured butter 1, 2

Raw langoustine with pear, sorrel
and a sauce of cucumber and gin 1, 2

Mussel puree, tagetes,
sea beet and mussel cream 2, 7, 8

Cabbage, lovage and wild herbs 2, 8

Ardmore lobster, carrot and oyster sauce
served with a milk bun 1, 2, 8, 12

Butter poached turbot, Ardmore potatoes and
duck egg sauce 2, 10

Comeragh mountain duck with spring onion 1, 2

Carrageen pudding, caramelized celeriac,
apple and spruce 2, 11

Strawberries, tagetes and raw cream 1, 2

Honey tuille, lavender cream 2

Smoked spruce fudge 1

OUR ETHOS

At House Restaurant our goal is to take influence from our heritage and to support local fishermen and farmers. To pick wild herbs and to use techniques that have been mostly forgotten over time.

We are blessed to have such incredible ingredients in Ardmore & its surroundings.

It is my belief that the finer the ingredient the less work it needs. This will be reflected in our cooking and our presentation.

A handwritten signature in black ink that reads "Ian Doyle". The script is fluid and cursive, with the first letters of "Ian" and "Doyle" being significantly larger and more stylized than the rest of the letters.

Ian Doyle,

Executive Chef.