

TASTING MENU

SNACKS

Chicken liver and fermented pear 1, 2

Goatsbridge trout and New Grange rapeseed oil 8,10

Knockanore smoked cheddar and truffle 1, 2

BREAD

Sourdough and cultured butter 1, 2

MENU

Copper coast brown crab and gorse 2, 8, 12

Asparagus, spruce and duck egg 2, 8

Halibut, kohlrabi and celeriac 2, 10

McGrath's beef and bone marrow 1, 2, 14

Boyne Valley Blue, apple and stout 1, 2

Fennel and meringue 2, 8

Rhubarb, Velvet cloud sheep's yoghurt and lovage 2, 8

SWEETS

Rosemary tart 1, 2

Lavender fudge 2

BEVERAGE PAIRING 85€

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

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 a cursive script that reads "Roisin O'Connor".

Roisin O'Connor,
Executive Chef.