

# HOUSE

---

## OUR ETHOS

At House Restaurant, we believe that making exceptional food begins with fantastic ingredients. Our goal is to take influence from our heritage and support local fishermen and farmers, pairing Ardmore and Ireland's incredible local produce with global techniques.



Tony Parkin  
Chef Patron

# HOUSE



## TASTING MENU

### CANAPÉS

#### SASHIMI OF MACKEREL

Dill, horseradish, cucumber, n25 caviar (2, 10)

#### HEN OF THE WOODS

Date ketchup, lardo, mushroom broth, crisp potato

#### LOBSTER

Ginger, bisque, nahm Jim salad of the claw, puffed rice (12, 2)

#### MONKFISH

Turnip, katsaboushi, sea fennel, smoked eel, nasturtium (10)

#### FALLOW DEER

Beetroot, celeriac, pine, timur pepper sauce (14, 2)

#### YUZU

Salted chocolate biscuit, chocolate crisp, vaille de bois (1, 2, 3)

#### MILK AND HONEY GATEAUX

Creme fraiche, yoghurt sorbet

#### PETIT FOURS

## WINE PAIRING €85 PER PERSON

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 Soybean 14 Sulphites