

Welcome to House Of Plates restaurant. We hope you enjoy your experience with us. Here is a note on what we are about....

F O O D

We are passionate about using locally produced, seasonal and wild foods. We have a team of food partners from the surrounding locality and region. Our Mission is to provide a unique dining experience. We strive to achieve this by providing excellent food and service in a relaxed and comfortable setting. The key to this is working with the amazing ingredients the West of Ireland has to offer.

O U R S T Y L E

Our restaurant is decorated in a rustic industrial style using as much recycled material as possible, for example our wine rack and benches are made from pallets, our tables are made from reclaimed wood and piping, our chairs were bought second hand from the Basilica in Knock Shrine.

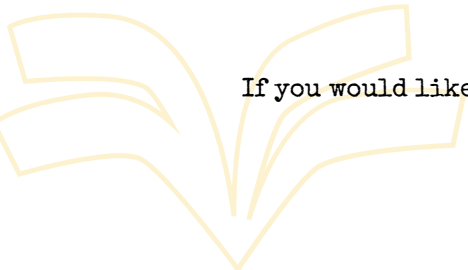
Our mural was created by Sarah O'Neill. Sarah O'Neill is a local artist from Castlebar, Co.Mayo. The art work on the walls of the restaurant combines local historical imagery and bold modern style art.

Elements of the mural include, plants, bees, animals, fish, vegetables, a farmer, a boat, land, and sea.

The Mural represents what we are about in House of Plates. We try to be as sustainable as possible, we have an urban farm at the back of the restaurant, bee hives, we harvest rain water and compost food waste. On your plate you will see reflections of all this work. So sit back, relax and enjoy your meal

Chef Patron: Barry Ralph

If you would like to know more about the photos in our mural, please ask your server.



HOUSE OF PLATES

SNACK

Chefs snack of the evening

BREADS

Todays bread served with Guinneog butter | Achill Sea Salt | roasted garlic & thyme oil | elderflower & blackberry balsamic

STARTERS

Goats Cheese | beetroot meringue | beetroot puree | pickles | pear | walnut
| spruce syrup | honeycomb

Roasted Tomato Soup | hemp oil | crispy Young Buck & cured ham soldier

Kataifi Prawns & Smoked Trout Sushi | peanut ragout | sesame | seaweed

Miso glazed charred Clew Bay Scallops | apple & cucumber | elderflower
vinegar | pickled hazelnut | samphire | puffed rice | lardo

Heritage tomatoes & Rockfield Labneh | compressed melon | balsamic
strawberry | olive | nasturtium

Orange Glazed Duck Breast | liver parfait | apricot | chicory | Smoked
Black Pudding arancini

Blacksod Bay Crab & Flaked Cod Tart | fennel | apple | grape | tempura
oyster

6 Courses €50

5 Courses €44
(Choice of Starter or Dessert)

MAINS

Roast Chicken Supreme | scotch egg | ratatouille | asparagus
| peas & carrots

Charred Sweet Heart Cabbage | kimchi | liquorice | feta
| peanut & chili salsa | curry cream

John Dory Fillet | ham hock croquette | trout roe & pommery
cream | mussels | parsley

Slow Cooked Featherblade of Beef | garlic mushrooms
| black garlic yogurt | maple bacon | pickled onions | kale

Steamed & charred Cod | summer peas & spinach | bacon
lardons | tartare veloute | salt & vinegar crisps

Andarl Farm Sugar Pit Pork Chop & Belly | sausage roll
| brown sauce | apple puree

Roasted Aubergine | tomato relish | courgette | spiced
pomegranate cous cous | hummus | buckwheat

All main courses served with new potatoes in a seaweed & herb butter, roasted
carrots & seasonal greens

Double cooked chips with rosemary & Achill Sea Salt 5
Mac & Cheese | bacon dust 5

6 Courses €50

5 Courses €44
(Choice of Starter or Dessert)

BRUNCH

Veggie Eggs | | toasted sour dough | two poached eggs
| avocado | pomegranate | beetroot | hummus 13.5

Buttermilk chicken brunch burger | Dubliner cheese
| fried egg | cos lettuce | miso mayo dressing | chips
17

Buttermilk Chicken / Panko Halloumi Bao Buns | kimchi |
peanuts | curry mayo with chips & salad 17

STARTERS

Roasted Tomato Soup | hemp oil |
served with homemade brown bread & sourdough 8.5

Goats Cheese | beetroot meringue & puree | pear |
pickles | walnut | spruce syrup | honeycomb 9.5

Kataifi Prawns & Smoked Trout Sushi | peanut ragout
| sesame | seaweed 11.5

Hot & Sticky Chicken wings | pineapple & mango
salsa | sesame seeds 10.5

Heritage Tomatoes | Rockfield Labneh | compressed
melon | balsamic strawberry | fermented honey |
olive | nasturtium 9.5

MAINS

Braised Featherblade of Irish Beef | Yorkshire Pudding
| Red Wine Gravy 21

Roast Turkey & Ham | apricot & sage stuffing
| cranberry sauce 18

Steamed & Charred Cod | summer peas & spinach | bacon
lardons | tartare velouté | salt & vinegar crisps 20

Roasted Chicken Supreme | ratatouille | asparagus | peas
| carrots 18

Roasted Aubergine | tomato relish | spiced pomegranate
cous cous | courgette | hummus | buckwheat 15.5

Charred Sweet Heart Cabbage | liquorice | feta | peanut &
chili salsa | kimchi | curry cream 15.5

All main courses served with creamed & roasted potato and roast
carrots & seasonal greens

Sides

Double cooked chips with Achill Sea Salt 5

Mac & Cheese with bacon dust 5

Corn on the Cob with Chili & Lime Butter 4.5