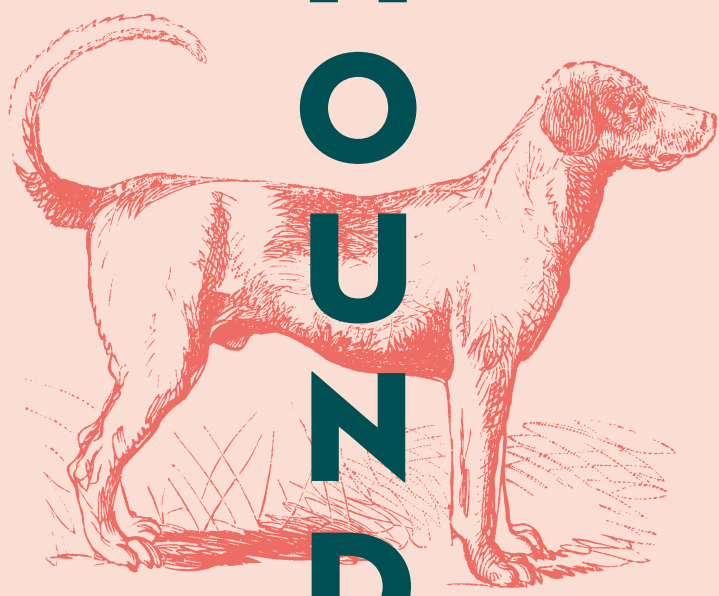


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APPETISERS

Carrot and Orange Soup, dehydrated orange, coriander oil (12) **€12**

Wild Atlantic Cod Cheeks, warm tartare sauce, pickled cucumber (1A, 3, 4, 7, 12) **€16**

House Smoked Barbary Duck Breast, peach puree, pickled peach, endive salad (12) **€17**

Asparagus Salad, broad beans, poached hens' egg, hollandaise sauce, chicken skin (3, 7, 12) **€16**

Ardsallagh Feta Goats Cheese Mousse, Heirloom tomato, pickled red onion, black olive, linseed tuile (7, 8A, 12) **€16**

Cold Smoked Goatsbridge Trout, candy beetroot, apple and fennel salad (4, 7, 12) **€16**

FROM THE GRILL

At The Hound, all our beef is the finest, award-winning Irish Hereford Beef, sourced locally from Bord Bia approved beef suppliers.

8oz Fillet €44* €10 supplement

Sauces: Jameson Whiskey Peppercorn, Béarnaise (3, 7, 12), Garlic Butter (Extra Sauce €2.50)

Served with pomme purée, gold river leaf salad, cherry tomato, portobello mushroom (7, 12)

8oz Ribeye Beef Burger, bretzel bun, bacon jam, pickled onion, smoked Carrigaline cheese, baby gem, beef tomato, mustard mayonnaise, truffle fries (3, 7, 12) **€28**

MAIN COURSE

Glin Valley Chicken, sweetcorn puree, sweetcorn salsa, summer chanterelle, chicken jus (7, 12) **€36**

Overnight Braised Hereford Beef Feather Blade, charred baby leek, leek puree, grelot onion, bordelaise jus (7, 12) **€38**

Fillet of Atlantic Haddock, pea fricassee, smoked haddock, pearl onion, baby gem and dill beurre blanc (4, 7, 12) **€39**

Pan Seared Goatsbridge Trout, spiced aubergine, black olive and tomato ragu (4, 7, 12) **€36**

Fregola Pasta, sundried tomato, grilled courgette, red onion, arrabiata sauce (1A, 12) **€26**

SIDES

Seasonal greens, chermoula dressing (7, 12) **€6.00** | Mash potato (7) **€6.00**

Gruyere mash potato & tobacco onions (1A, 7) **€6.00** | New baby potatoes and smoked paprika butter (7) **€6.00**

Fries **€6.00** | Truffle fries (3, 7) **€7.50** | Glazed carrots (7, 12) **€6.00**

Please let your server know if you have an allergy to any food even if it is not contained in the dish. Allergens: (1) Gluten (A = Wheat, B = Rye, C = Barley, D = Oats) (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts (6) Soybeans (7) Milk (8) Nuts (A = Almonds, B = hazelnuts, C = walnuts, D = cashews, E = pecan nuts, F = brazil nuts, G = pistachio nuts, H = macadamia/Queensland nut), I = chestnuts, (9) Celery, (10) Mustard, (11) Sesame Seeds, (12) Sulphites, (13) Lupin, (14) Molluscs

**Additional supplements for hotel package guests*

Here at The Hound, we create exciting modern Irish cuisine packed with flavour and imagination. Marrying classical roots with contemporary techniques, we bring a fresh perspective to five-star dining. The Hound's menus faithfully follow the seasons, celebrating the finest Irish produce with a dash of international inspiration. Each dish is designed to delight and deliver a fresh and delicious dining experience.

Andrew Nolan, Executive Head Chef

