



THE **H**
O
U
N
D





OCCASIONAL MENU

APPETIZERS

Roast Butternut Squash Soup

Vadouvan cream, toasted pumpkin seeds, pumpkin oil (7, 9, 12)

Roasted Iona Farm Beetroot

Candied pecans, figs, pear and St Tolas goats curd (1A, 3, 7, 12)

Whiskey & Dill Cured Goats Bridge Trout

Dill emulsion, pickled fennel, ponzu dressing, trout caviar (3, 4, 7, 9, 10, 12)

Slow Cooked Irish Beef Croquettes

Hen of the wood mushroom, charred cucumber, smoked hollandaise sauce (3, 7, 12)

MAIN COURSE

8oz Ribeye Steak Burger

Poppy seed brioche bun, smoked Carrigaline cheese, burger sauce, lyonnaise onion, gem lettuce, tomato, gherkin, truffle fries (1A, 3, 7, 10, 12)

Slow Cooked Hereford Kilkenny Beef Short Rib

Leek and potato purée, wild mushroom, pearl onion, crispy bacon, grilled tenderstem broccoli (7, 12)

Kilmore Quay Cod

Chicken butter sauce, trumpet mushroom, baby onion (4, 7, 9, 12)

Fregola Pasta

Truffled cauliflower purée, burnt cauliflower florets, crispy sage, spiced crème fraiche, saffron oil (1A, 7, 12)

DESSERT

The Hound Chocolate Fondant

Winter berry compote, coco nib tuile, rum and raisin ice cream (1A, 3, 7)

Clementine & Yoghurt Panna Cotta

Caramelised clementine, granola (1A, 1D, 3, 7)

Spiced Crème Brulee

Palmier biscuit, pastry cream (1A, 3, 7)

Eton Mess

Yuzu curd, chantilly cream, meringue kisses, berry compote (3, 7, 12)

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 = peanut), (9) Celery, (10) Mustard, (11) Sesame Seeds, (12) Sulphites, (13) Lupin, (14) Molluscs

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

