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APPETIZERS

Roast Butternut Squash Soup, vadouvan cream, toasted pumpkin seeds, pumpkin oil (7, 9, 10, 12) €12

Atlantic Scallops, coco beans, gubeen chorizo, crispy chicken skin (7, 12, 14) €20

“Rush” Baby Gem Caesar Salad, quail egg, parmesan emulsion, smoked pancetta, foccacia crisp (1A, 3, 4, 7, 10, 12) €14

Whiskey & Dill Gravlax of Goats Bridge Trout, dill emulsion, pickled fennel, ponzu dressing, trout caviar (3, 4, 7, 9, 10, 12) €16

Roasted Iona Farm Beetroot, candied pecans, pear and St Tolas goats curd (7, 8E, 12) €15

Beef Short Rib Arancini, mustard emulsion, baby radish, lovage oil, Hegarty smoked cheese (1A, 3, 7, 10, 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.

7oz Ribeye Steak Burger

Potato brioche bun, horseradish mayonnaise, smoked Carrigaline cheese, short rib, gem lettuce, tomato, gherkin, truffle fries (1A, 3, 7, 12) €30

8oz Fillet of Irish Beef €45* €10 supplement

Served with caramelised celeriac purée, beef pressè, Hen of the woods mushroom, pickled baby onion, bone marrow & shallot jus (7, 9, 12)

Additional Sauces €3: Peppercorn sauce (7, 12), Béarnaise (3, 7, 12), Bone Marrow Jus (12), Blue Cheese Butter (7), Garlic Butter (7)

TO SHARE:

24oz Dry Aged Cote de Boeuf from Roscrea co Tipperary, €120

Sauces: Peppercorn sauce (7, 12), Béarnaise (3, 7, 12), Bone marrow jus (12), blue cheese butter (7), garlic butter (7)

The Cote de Boeuf is served with Gremolata, peppery watercress, beef pressè. Served with a choice of two sides and two sauces (7, 9, 12) *Serves two, and please allow 30 minutes of cooking time (7, 9, 12) ** €30.00 Supplement

MAIN COURSE

Roast Clonakilty Chicken Breast, Morteau sausage, cannellini bean, chicken jus (7, 12) €36

Slow Cooked Hereford Kilkenny Beef Short Rib, Broccoli puree, potato rosti, crispy Alsace bacon, grilled tenderstem broccoli (7, 12) €40

Kilmore Quay Cod, tartare beurre blanc, clams, trout caviar (4, 7, 12, 14) €37

Atlantic Halibut, chicken butter sauce, black trumpet mushroom, confit chicken wing, samphire (4, 7, 12) €40

Cauliflower Risotto, caramelised cauliflower florets, crispy sage, spiced crème Fraiche, truffle oil (1A, 7, 12) €26

SIDES

Charred tenderstem broccoli, blue cheese dressing, toasted almond flakes (7, 8A, 12) €7.50

Mash potato (7) €6.00 | Gruyere mash potato & tobacco onions (1A, 7) €7.50 | Cauliflower gratin (7, 10) €6.50

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

