



## VEGAN & VEGETARIAN MENU

### STARTER

#### Roast Butternut Squash Soup\* €12

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

#### “Rush” Baby Gem Caesar Salad €14

Quail egg, parmesan emulsion, focaccia crisp (1A, 3, 4, 7, 10)

#### Roasted Iona Farm Beetroot €15

Candied pecans, pear and St Tolas goats curd (7, 8E, 12)

### MAIN COURSE

#### Vegan Tikka Masala\* €25

Chickpea, squash and red pepper, basmati rice, garlic naan bread, mango chutney (1A, 8D)

#### Cauliflower Risotto\* €26

Caramelised cauliflower florets, crispy sage, spiced crème fraiche, truffle oil (1A, 7, 12)

#### Beyond Meat Vegan Burger €26

Brioche bun, pickles, Ballymaloe relish, baby gem, vegan cheese, sweet potato fries (1A, 10, 12)

### DESSERT

#### The Hound Rice Pudding €12

Yoghurt foam, plums, almond tuile (7, 8A)

#### Scúp Gelato Selection of Sorbets\* €11

#### Chocolate and Coconut Mousse\* €11

Almond (8A)

#### \*Vegan

*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