

THE **H**

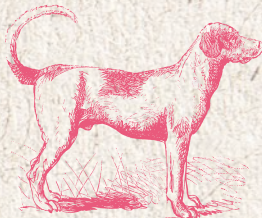


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DESSERTS

The Hound Chocolate Fondant €13

Macerated berries, coco nib tuile, bourbon vanilla ice cream (1A, 3, 7)

Callebaut White Chocolate & Coconut Cake €12

Almond sponge, mango & pineapple (1A, 3, 7, 8A)

Mille-feuille of Puff Pastry €12

Crème diplomat, elderflower jelly (1A, 3, 7, 12)

Crème Catalane €12

Palmier biscuit, crème pâtissière (1A, 3, 7)

Poached Rhubarb and Custard €12

Almond tuile, rhubarb sorbet (1A, 3, 7, 12)

Scúp Gelato Selection of Ice Cream & Sorbets €11

(1A, 3, 7)

Selection of Irish Farmhouse Cheese €16

Cashel blue cheese, Ballylisk triple rose, Durrus, smoked gubbeen cheese, Sheridan's chutney, mixed crackers (1A, 1B, 7, 12)

Irish Coffee €12

Espresso, brown sugar, Waterford Whiskey and cream (7, 13)

Espresso Martini €14

Vodka, coffee liqueur and coffee (7, 12)

Dessert Wine €14

Weinlaubenhof Alois Kracher, Beerenauslese, Cuvée, 2017 (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 = chestnut), (9) Celery, (10) Mustard, (11) Sesame Seeds, (12) Sulphites, (13) Lupin, (14) Molluscs