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STARTERS

Garden Pea and Watercress Soup, parmesan cream, crispy smoked pancetta (9, 12) €12

St Tola Feta Cheese Mousse, compressed watermelon, black olive tapenade, linseed cracker, Iona farm beetroot (7, 10, 12) €15

Whiskey & Dill Cured Goatsbridge Trout, dill emulsion, pickled fennel, ponzu dressing, trout caviar (4, 7, 10, 12) €16

Lambay Island Crab Crème Brûlée, parmesan crisp, pickled cucumber, trout caviar, Guinness bread (1A, 3, 7, 12, 14) €18

Veal Sweetbreads, barley risotto, truffle, miso, tarragon, pickled walnut (1A, 7, 8C, 12) €20

Braised Beef Arancini, mustard emulsion, pickled baby radish, smoked Hegarty cheese, lovage oil (1A, 3, 7, 10, 12) €16

MAIN COURSES

Iona Farm Broccoli Risotto, mascarpone, toasted almonds, stilton foam, pickled celery (7, 8A, 12) €26

Spinach and Lentil Dahl, onion bhaji, pilau rice, garlic naan bread (v) (1A) €25

Pan Roasted Atlantic Brill, pistachio crust, basil oil, clams, crispy capers, Provençal sauce (4, 7, 8G, 12) €37

Kilmore Quay Cod, brown shrimp, saffron potato, samphire, yuzu beurre blanc (4, 7, 12, 14) €38

Beef Ossobuco, slow cooked shank of Irish beef, garden peas, cep mushroom, smoked bacon, frisée, mustard sauce (7, 9, 10, 12) €37

Andarl Farm Pork Neck, salsa verde, black kale, navette, pork crackling, cider velouté (7, 10, 12) €36

8oz Fillet of Irish Beef, rosti potato, asparagus spears, horseradish emulsion, bone marrow jus (7, 9, 12) €46*

*Additional €12 supplement for hotel package guests

7oz Hereford Beef Burger, onion bun, gem lettuce, gherkins, tomato jam, monterey jack cheese, garlic aioli, truffle fries (1A, 3, 7, 10, 12) €30

TO SHARE

Quigleys, Co Cork Irish Beef Tomahawk Steak, gremolata, rosti potato, peppery watercress, choice of two sides and two sauces (7, 9, 12) €120*

*Additional €30 per person supplement for hotel package guests

SIDES

Sprouting Broccoli, Ricotta and Chilli Oil (7) €7.50 | Fries €6.00 | Truffle Fries (3, 7) €7.50
Creamed Potato (7) €6.00 | Gruyere Mash Potato (1A, 7) €7.50 | Glazed Carrots (7, 12) €6.00
Superfood Salad (12) €7.50 | New Baby Boiled Potatoes, Salsa Verde (7) €6.00

SAUCES

Jameson Pepper Sauce (7, 12) | Beef & Port Jus (12)
Bearnaise Sauce (3, 7, 12) | Garlic Butter (7) | Blue Cheese Butter (7)
All €3.00

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

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.

