

SIDES

ALL €3.50

HOUSE FRIES

Twice Cooked Hand Cut Chips

Add – Truffle Aioli - A Rich Truffle Dressing to Add Luxury to Your Fries

Or Parmesan Crust - A Generous Shaving of Aged Parmesan
(€1.50 extra)

Contains: Nuts, Eggs, Dairy, Fish, Soya, Sesame, Celery Soya

ROASTED BROCCOLI WITH TOASTED ALMONDS

Tender Stem Broccoli Dressed in Toasted Almond Brown Butter

Contains: Nuts, Dairy

CRISPY SMASHED NEW POTATO WITH HARISSA MAYO

Deep Fried New Potato Pieces with Warming Dip

Contains: Nuts, Eggs, Sesame, Soya, Celery

GLAZED ROAST BEETS

Sweet and Earthy Red Beets Roasted in Garden Thyme and a Little Honey

Contains: Dairy

HOT BEVERAGE

ESPRESSO
– €3.00 –

DOUBLE ESPRESSO
– €3.20 –

AMERICANO
– €3.00 –

LATTE
– €3.00 –

CAPPUCCINO
– €3.40 –

FLAVOURED LATTE
– €4.00 –

SELECTION OF TEAS
& HERBAL INFUSIONS
– €3.50 –

THE MOUNT JULIET
HOT CHOCOLATE
– €4.00 –

COCKTAILS

€11.50

Signature Cocktails

TIZZIE

Beefeater 24 Gin, Passion Fruit Pureé, Muddled Mint, Honey Syrup, Egg White

TURKS

Chase Vodka, Martini Bianco, Lemon Juice, Chamomile Syrup

VIPER

Absolut Vodka, Creme De Cassis, Thomas Henry Cherry & Grapefruit Lemonade, Lemon Juice

Tizzie, Viper and Turks were three dogs that were owned by Mr McCalmont back in the early 1900's. They were his loyal companies and are buried at the front of the putting green. We thought it was only right to name three cocktails inspired by them

SEASONAL COCKTAILS

THE HUNTER

Jameson Black Barrel, Amaretto, Apple & Cinnamon Syrup, Lemon Juice, Egg White

THE FALCON

Captain Morgan, Pear Purée, Ginger Nectar, Lime Juice, Gingerale, Star Anise

THE PHEASANT

Cherry Brandy, Cockburns Ruby Port, Plum Purée, Rosemary Syrup, Lemon Juice, Egg White,

SPARKLING WINE CHAMPAGNE

CREMENT DE BOURGOGNE BLANC BRUT

Louis Picamelot
– €11.50 gls / €69.00 btl –

CHAMPAGNE HENRIOT

Brut Souverain NV
– €16.50 gls / €95.00 btl –

STARTERS

The Hound Restaurant
Served daily from 5.30pm – 9.00pm

BLACK PUDDING CROQUETTES

Mushroom Ketchup
– €7.50 –

Contains: Gluten, Eggs, Dairy, Lupin, Soya, Mustard, Nuts

HOMEMADE RUSTIC SOUP OF THE DAY

Crusty Bread
– €6.50 –

Contains: Gluten, Eggs, Dairy, Lupin, Sesame

CRAB ON “TOAST”

Pickle Onion, Radish, Tarragon, Lemon Aioli
– €8.50 –

Contains: Gluten, Eggs, Shellfish, Mustard, Dairy, Nuts

CHICKEN LIVER PARFAIT

Toasted Brioche, Pickled Apple, Sorrel, Port Reduction
– €9.00 –

Contains: Gluten, Eggs, Dairy, Soya, Nuts

PICKLED BEETS

Five Mile Town Goat’s Cheese Mousse, Walnut Dressing, Shaved Hard Goat’s Cheese
– €8.00 –

Contains: Dairy, Nuts, Mustard

SELECTION OF BREADS

Olive Tapenade, Hummus
– €5.00 Serves Two –

Contains: Gluten, Eggs, Dairy, Gluten, Nuts

MAIN COURSES

SEARED FILLET OF SALMON

Cauliflour, Lemon, Bulgur Wheat, Shallot Dressing
– €19.00 –

Contains: Shellfish, Seafood, Sulphites, Dairy

SIRLOIN OF IRISH BEEF

Garlic Butter Poached Potato, Onion Compote, Spiced Peppercorn Jus
– €28.50 –

Contains: Dairy, Celery, Sesame, Mustard, Soya

SPRING LAMB RUMP

Mangetout, Peas, Purple Broccoli, Honey & Thyme Infused Yogurt

Served Pink
– €25.00 –

Contains: Dairy, Nuts, Mustard

APRICOT GLAZED CONFIT DUCK LEG

Shredded Spiced Potato Cake, Warm Chinese Cabbage, Cashew & Apricot Salad
– €18.00 –

Contains: Dairy, Sesame, Soya, Celery, Mustard, Eggs

PAN FRIED SEA BASS

Charred Pok Choi, Bean Sprouts, Scallions, Served in a Fish Broth
– €18.50 –

Contains: Seafood, Sulphites, Sesame, Shellfish, Soya

SPICED PUMPKIN RISOTTO

Black Trumpet Mushrooms, Granola Crumb
– €16.50 –

Contains: Dairy, Gluten, Celery, Soya, Nuts

