

THE H



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VEGETARIAN & VEGAN



STARTERS

Miso Glazed Endive, Lemon Gel, Hazelnut Vinaigrette and Roasted Red Pepper (8B, 8I, 10, 12, **VG**) €14

Beetroot Tartare (**VG**) €14

Broccoli Velouté and Charred Sprouting Broccoli (1A, 7) €10

Almond Soup with Croutons and Dried Apricots (1A, 3, 7, 8A, 12, **VG**) €10

MAINS

Cauliflower Steak, Curried Almond, Golden Raisins and Cauliflower Sauce (7, 8A) €27

Orzo pasta with Romanesco Sauce (1A, 8A, 8B, **VG**) €25

Red Thai Curry with Chickpea and Basmati Rice (1A, 6, **VG**) €25

Spiced Cous Cous with Roasted Seasonal Vegetables (1A, 12, **VG**) €25

DESSERTS

Ginger Custard, Confit Rhubarb, Rhubarb Gel and Ginger Shortbread (1A, 3, 7) €10.50

Banana Foster (1A, 3, 7, 12) €10.50

Selection of Irish Cheese with Fig Chutney (1A, 3, 7, 12) €12.50

Fresh Fruit Salad with Raspberry Sorbet (**VG**) €10.50

Chocolate and Banana Cake (1A, 8C, **VG**) €10.50

All these dishes are vegetarian. If they have the 'VG' symbol they are vegan friendly.

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

Please let your server know if you have an allergy to any food even 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 = macademia/Queensland nut,

I = peanut), (9) Celery, (10) Mustard, (11) Sesame Seeds, (12) Sulphites, (13) Lupin, (14) Molluscs