

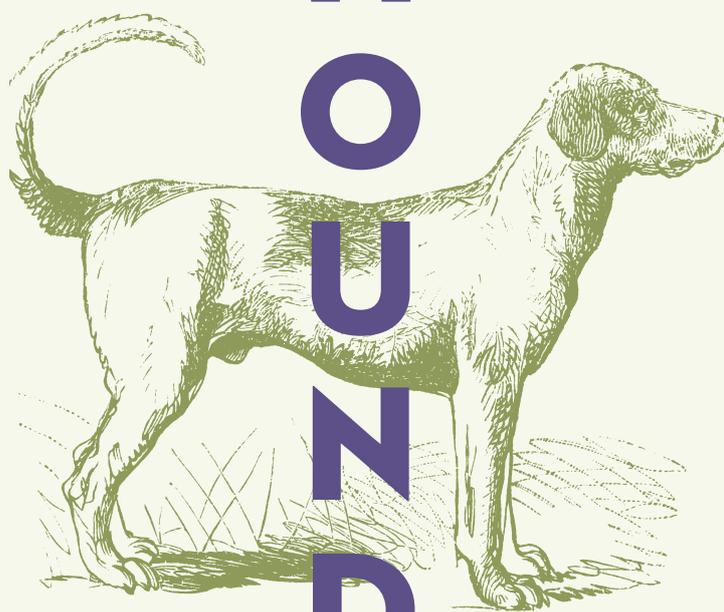
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VEGAN & VEGETARIAN MENU

STARTER

Celeriac and Apple Soup* €12

Walnut and parsley oil (7, 8C, 9)

Fivemiletown Goat Cheese Mousse €14

Pickled beetroot, candied walnuts, pickled walnuts,
beetroot puree, red onion (7, 8C, 12)

Salted Baked Celeriac* €14

Apple, walnut pesto, autumn truffle (1A, 8C, 10)

MAIN COURSE

Vegetable Korma* €25

Basmati rice, poppadom and mango chutney (1A, 8D, 9, 12)

Cassoulet of Chickpeas* €22

Butternut squash, tomato (6, 9, 10, 12)

Mushroom Risotto* €28

Pickled shemeji, parmesan cheese, truffle oil (6, 7, 9, 12)

Vegan Burger* €26

Baby gem lettuce, pickles, relish and cheese served on a brioche bun with a choice of
sweet potato fries or regular fries (1A, 12)

DESSERT

Vanilla Custard Tart €10.50

Pear, gingerbread ice cream (1A, 3, 7, 12)

Dark Chocolate Fondant €10.50

Cherry froth, black cherry sorbet (1A, 3, 6, 7, 12)

Banana and Chocolate Cake* €10.50

Chocolate ice cream (1A)

***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