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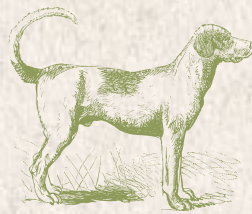
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## VEGAN & VEGETARIAN MENU

### STARTER

**Butternut Squash Soup €12**

Five spices crème fraiche (7)

**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)

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### MAIN COURSE

**Vegetable Korma\* €25**

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

**Caramelized Onion and Garlic Risotto €28**

Chive and blue cheese (7, 10, 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)

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### DESSERT

**Classic Tiramisu €10.50**

Pistachio biscotti (1A, 3, 7, 8G)

**Banana and Chocolate Cake\* €10.50**

Vegan chocolate ice cream (1A)

**Selection of Irish Cheeses €14.50**

Grapes, crackers, fig chutney (1A, 7, 12)

**\*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