



APPETIZERS

Celeriac and Apple Soup, truffle oil and celery crisp (7, 9) €11

Whiskey and Dill Cured Goatsbridge Trout and Caviar, dill emulsion, horseradish and buttermilk (4, 7, 10, 12) €16

Fois Gras Parfait, orange and mustard chutney, walnut and warm brioche (1A, 3, 7, 12) €19

Fivemiletown Goats Cheese, walnut ketchup, pickled pear (7, 8C, 12) €14

Salt Baked Celeriac, granny smith apple, celery, hazelnut dressing (1A, 3, 7, 8B, 9, 10, 12) €14

FROM THE GRILL

At The Hound, we are proud to champion high-quality local-source produce.

Our beef is the finest selection of award-winning Irish Hereford Beef sourced from local farms.

7oz Fillet €43 | 10oz Ribeye €38 | 14oz Bone-in Striploin €42

Sauces: béarnaise, red wine jus, Waterford whisky pepper sauce or garlic butter

All the above items are served with pomme purée, roast roscoff onion, watercress and a choice of one sauce (1A, 3, 7, 9, 12)

The Chateaubriand*

20oz fillet of beef, the chateaubriand is a very tender prize cut of beef fillet steak.

Deliciously soft and tender, it is cooked to your liking.

20oz Chateaubriand €105

Sauces: béarnaise, red wine jus, Waterford whisky pepper sauce or garlic butter

The chateaubriand is served with pomme purée, roast roscoff onion, watercress, cauliflower gratin and a choice of one sauce (1A, 3, 7, 9, 12)

**Serves two, and please allow 45 minutes of cooking time*

Wicklow Ridgeway Wagyu 7oz Beef Burger €32

Brioche bun, crisp gem lettuce, gherkins,

beef tomato, smoked gubben cheese, burger sauce and fries (1A, 3, 7, 10, 12)

MAIN COURSE

Andarl Farm Pork Belly, mustard emulsion, glazed pork cheek, roasted endive (3, 7, 10, 12) €38

Roast Atlantic Plaice, "Meunière style", spinach and samphire, baby shrimp (1A, 2, 4, 7, 12) €40

Kilmore Quay Cod, romesco sauce, baby leeks (4, 8A, 8B, 12) €38

Cep Mushroom Risotto, pecorino cheese and truffle oil (7, 9, 12) €28

All main courses are served with a side of chefs' complimentary potatoes and vegetables per table.

SIDES

Cauliflower gratin and parmesan cheese (7) €7.50 | Seasonal greens and salsa verde (7) €6.00

Fries €5.50 | Truffle fries (3, 7) €7.50 | Baby potatoes (7) €6.00 | Mash potato (7) €6.00

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.

Andrew Nolan, Executive Head Chef