





SANDWICH CORNER

Open Smoked Salmon Sandwich on Guinness Bread €15.50

Avocado and Pickled Red Onion, House Fries (1A, 4, 12)

The Reuben €16.50

Pastrami, Gruyere Cheese, Pickles, Rocket, Russian dressing, White Cabbage on Sourdough Bread, House Fries (1A, 3, 7, 10, 12)

Glin Valley Chicken on Toasted Ciabatta €16.50

Basil Mayonnaise, Sundried Tomato, Rocket and Parmesan (1A, 3, 7, 10)

Toasted Ham and Cheese €15.50

Glazed Ham, Brandon Vale Cheddar, Ballymaloe Relish on Bloomer Bread, House Fries (1A, 7, 12)

Sirloin Steak Sandwich €19.95

Toasted Ciabatta, Lyonnaise Onions, Rocket, Mustard Mayonnaise, House Fries (1A, 3, 10, 12)

The Hound 7oz Beef Burger €23.95

Brioche Bun, Onion Jam, Gherkin, Crisp Gem Leaves, Burger sauce served with Truffle Fries (1A, 3, 7, 10, 12)

LIGHT BITES

Soup of the Day €9.00

Served with Homemade Brown Bread (1A, 1D, 7, 13)

Antipasti Platter (Serves 2) €28

Chefs Selection of Cured Meats, Farmhouse Cheeses, Chutney, Hummus, Pickled Vegetables and Crackers (1A, 7, 9, 10, 12)

Fivemiletown Goats Cheese Salad €14.50

Pickled Beetroot, Candied Walnuts, Poached Pear, Pickled Red Onion (7, 8C, 10, 12)

KIDS

Ham and Cheese Toasty (1A, 3, 7) €6.00

Cheeseburger with Chips (1A, 3, 7, 12) €10.00

Chicken Goujons with Chips (1A, 3, 7) €10.00

Sausage and Mash (1A, 7, 12) €10.00

SIDES

Side Salad (12) €5.00

Chips €5.00

Truffle Fries (3, 7, 12) €7.50

Sweet Potato Fries €7.50

DESSERTS

Bread and Butter Pudding €10.50

Crème Anglaise, Caramelised Apple Purée (1A, 3, 7)

Crème Brûlée €10.50

Shortbread Biscuit, Crème Pâtissière, Fresh Berries (1A, 3, 7)

The Hound Chocolate Fondant €10.50

Berry Compote and Vanilla Ice Cream (1A, 3, 7)

Selection of Irish Cheese €14.50

Fig Chutney (1A, 7)

Selection of Ice Cream and Sorbet (1A, 7) €9.50

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 = macademia/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