



APPETIZERS

- Garden Pea Soup, smoked bacon lardons and Gubbeen cream (7, 9) €12
- Chicken Liver and Foie Gras Parfait, apple and orange compote and warm brioche (1A, 3, 7, 12) €19
- Ardsallagh Feta Cheese, compressed watermelon, black olive, walnut and celery (7, 12, 8C, 9) €16
- Whiskey and Dill Cured Goatsbridge Trout, orange, fennel, radish and dill (4, 7, 10, 12) €16
- West Cork Crab, smoked yoghurt, apple and fennel (2, 7, 12) €20
- Salt Baked Celeriac, caramelised apple puree, hazelnut dressing and parmesan crisp (1A, 3, 7, 10, 12) €14

FROM THE GRILL

At The Hound, all our beef is the finest, award-winning Irish Hereford Beef, sourced locally from Bord Bia approved beef suppliers.

7oz Fillet €44 | 10oz Ribeye €40

Sauces: Béarnaise, red wine jus, Jameson whiskey pepper sauce or whipped garlic butter
All grill items are served with pomme purée, roast shallot, cherry vine tomatoes, watercress and a choice of one sauce (3, 7, 9, 12)

The Hound Gourmet Beef Burger €26

Brioche bun, crisp gem lettuce, gherkins, beef tomato, onion relish, mustard mayo and truffle fries (1A, 3, 7, 9, 12)

Slow Cooked Irish Hereford Prime Beef Short Rib €40

Celeriac, sautéed forest mushrooms, pomme anna and beef jus (4, 7, 9, 10, 12)

Stuffed Saddle of Slaney Valley Lamb for Two* €90

Courgette purée, heirloom tomatoes, black olive with a side of tender stem broccoli, hollandaise sauce and toasted hazelnuts with a choice of one side dish

*Serves two, and please allow 30 minutes of cooking time (1A, 3, 7, 9, 12)

MAIN COURSE

Andarl Farm Pork Belly, carrot purée, pak choi, pickled ginger, confit cheek and pork jus (7, 9, 10, 12) €38

Roast Atlantic Plaice, charred broccoli, asparagus and sauce vierge (4, 7, 9, 12) €40

Kilmore Quay John Dory, saffron potatoes, artichokes and bouillabaisse (4, 7, 9, 12, 14) €42

Asparagus Risotto, broad beans, white truffle and parmesan (7, 8A, 9, 12) €29

All main courses are served with a side of chefs' complimentary 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

