



## VEGAN & VEGETARIAN MENU

### APPETIZERS

**Garden Pea Soup €12**

Parsley oil (7, 9)

**Ardsallagh Feta Cheese €16**

Compressed watermelon, black olive,  
walnut and celery (7, 12, 8C, 9)

**Salted Baked Celeriac €14**

Caramelised apple puree, hazelnut dressing  
and parmesan crisp (1A, 3, 7, 10, 12)

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### MAIN COURSE

**Traditional Tikka Masala\* €25**

Turmeric rice , poppadom and mint raita (1A, 8D, 9, 12)

**Beyond Meat Vegan Burger\* €26**

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

**Asparagus Risotto €29**

Broad beans, white truffle and parmesan (7, 8A, 9, 12)

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### DESSERT

**Mango Sticky Rice Pudding\* €11**

Coconut, mango, sticky rice (11)

**Selection of Sorbets\* €11**

**Banana and Chocolate Cake\* €11**

Vegan 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