





## APPETIZERS

- Wild Mushroom Soup**, sauteed mushrooms, white truffle oil (7) **€12**
- Pan Seared Dublin Bay Prawns**, globe artichoke, bisque sabayon, tarragon (3, 4, 7, 12, 14) **€20** (Supplement €7)
- Salt Baked Beetroot**, poached pear, candied walnuts, radicchio, young buck blue cheese (7, 8, 12) **€14**
- Dexter Beef Tartare**, caper berries, gherkins, radish, crispy shallots, egg yolk (3, 10, 12) **€19** (Supplement €6)
- Goatsbridge Trout**, cucumber, apple, fennel, dill, beurre blanc (4, 7, 12) **€16**
- Smoked Hegarty's Cheddar Cheese**, quince, confit leek, celery, pecan nuts (1A, 7, 8, 9, 12) **€16**

## 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.*

**8oz Fillet €44** (Supplement €10) | **10oz Rib-Eye €40**

**28 Day Dry Aged 12oz Bone In Striploin €42** (Supplement €10)

**Sauces:** Jameson Whiskey Peppercorn Sauce, Bearnaise, Red Wine Jus, Cafe de Paris  
Served with Pomme puree, tobacco onions, charred broccoli and a choice of one sauce (3, 7, 9, 12)

**Wild Wicklow Venison Loin for Two\* €90** (Supplement €25pp)

*Venison haunch hot pot, beetroot ketchup, blackberries, chicory, wild mushrooms, venison jus.  
Side of braised red cabbage and a choice of one complimentary side*

*\*Serves two, and please allow 30 minutes of cooking time (12)*

## MAIN COURSE

**Andarl Farm Pork Belly**, Jerusalem artichoke, brussel sprouts, smoked bacon and jus (7, 12) **€38**

**Sole Veronique**, mussels, samphire, sea purslane, vermouth sauce (4, 7, 12, 14) **€42** (Supplement €7)

**Slow Cooked Irish Hereford Prime Beef Short Rib**, potato rosti, cep puree, sauteed trumpet mushroom, pickled onion and jus (7, 12) **€42**

**Atlantic Cod**, charred leek, Roscoff onion, sea beet, cioppino sauce (2, 4, 7, 12, 14) **€40**

**Roasted Butternut Squash Risotto**, Cratloe Hill sheep cheese, pickled shallot, pumpkin seeds, sage (7, 12) **€26**

*All main courses are served with a side of chefs' complimentary vegetables per table*

## SIDES

**Fries €6.00** | **Truffle & Parmesan fries (3, 7) €7.50** | **Cauliflower gratin and parmesan cheese (7) €7.50**

**Brussel Sprouts, Bacon Mayonnaise, Crispy Onions (3, 7, 12) €6.50** | **Baby potatoes (7) €6.00**

**Braised Red Cabbage (12) €6.50** | **Mash potato (7) €6.00** | **Gruyere Mash Potato & Tobacco Onions (7) €7.50**

*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 = macadamia/Queensland nut), I = chestnuts, (9) Celery, (10) Mustard, (11) Sesame Seeds, (12) Sulphites, (13) Lupin, (14) Molluscs*

*Additional supplements for hotel package guests*

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*

Andrew Nolan, Executive Head Chef

