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VEGAN & VEGETARIAN MENU

APPETIZERS

Wild Forest Mushroom and Tarragon Soup* €12

White truffle oil (7, 12)

Salt-baked Beetroot and Poached Pear* €14

Candied walnuts, radicchio, grated young buck blue cheese (7, 8, 12)

Hegarty's Smoked Cheddar €16

Quince, candied pecan nuts, celery, and truffle (1A, 7, 8, 9, 12)

MAIN COURSE

Traditional Korma* €25

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

Roasted Butternut Squash Risotto* €26

Cratloe Hill sheep's cheese, pumpkin seeds, sage (7, 12)

Beyond Meat Vegan Burger* €24

Baby gem, pickles, sesame bun, choice of sweet potato, fries, or regular fries (1A, 12)

DESSERT

Mango Sticky Rice Pudding* €11

Coconut, sticky rice (11)

Scúp Gelato 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