







## APPETIZERS

- Sweet Potato & Coconut Soup, *potato chips, coconut cream, pickled chilli* (12) €12
- House Cured Irish Salmon, *lightly smoked, cucumber, apple, horseradish, dill* (4, 7, 12, 14) €16
- Risotto of Spiced Carrot, *garlic crumb, parmesan shavings* (1A, 4, 7, 8A, 12) €15
- Slow Cooked Andarl Farm Pork Shoulder, *onion soubise, bacon jam pickled kohlrabi* (1A, 3, 7, 10, 12) €17
- Ardsallagh Goats Cheese Parfait, *roasted beetroot, pickled pear, hazelnut* (7, 8b, 12) €16
- 'Waldorf Salad', *celeriac, apple, grape, walnut, golden raisin and truffle* (1A, 7, 9, 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.*

8oz Fillet €44\* €10 supplement | 10oz Rib-Eye €40\* €6 supplement

Sauces: Jameson Whiskey Peppercorn Sauce, Bearnaise, Red Wine Jus, Garlic Butter  
Both served with oyster mushroom, baby leek, lambs' lettuce, pomme purée (3, 7, 9, 12)

## MAIN COURSE

- Glin Valley Chicken, *potato & chicken leg presse, artichoke, mushroom, tarragon jus* (7, 12) €36
- Irish Hereford Prime Beef Feather Blade, *potato boxty, caramelised onion, bourguignon jus* (1A, 7, 12) €38
- Spinach Gnocchi, *purple kale, toasted pine nuts, smoked Hegarty's cheddar foam* (1A, 3, 7, 8, 12) €26
- Pan Seared Kilmore Quay Cod, *warm tartare sauce, black kale, pomme rosti* (1A, 3, 4, 7, 12, 14) €39
- Goatsbridge Trout, *braised fennel, mussels, samphire, white wine & saffron sauce* (4, 7, 12, 14) €36
- 8oz Ribeye Steak Burger, *Coughlan's brioche bun, bacon mayo, smoked Hegarty's cheese, lettuce, tomato, gherkins, truffle fries* (1A, 3, 7, 10, 12) €28

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

## SIDES

- Sweetheart cabbage, hollandaise, chive (3, 7, 12) €6.00 | Seasonal greens, chermoula dressing (7, 12) €6.00
- Mash potato (7) €6.00 | Gruyere Mash Potato & Tobacco Onions (1A, 7) €6.00
- Fries €6.00 | Truffle fries (3, 7) €7.50 | Glazed carrots (7, 12) €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*

*\*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

