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VEGAN & VEGETARIAN MENU

APPETIZERS

Sweet Potato & Coconut Soup* €12

Potato chips, coconut cream, pickled chilli (12)

Arsdallagh Goats Cheese Parfait €16

Roasted beetroot, pickled pear, hazelnut (7, 8B, 12)

'Waldorf Salad'* €14

Celeriac, apple, grape, walnut, golden raisin and truffle (1A, 7, 9, 12)

MAIN COURSE

Traditional Korma* €25

Basmati rice, poppadom, mint and cucumber riata (1A, 8D, 12)

Spinach Gnocchi €26

Purple kale, toasted pine nuts, smoked Hegarty's cheddar foam (1A, 3, 7, 8, 12)

Romesco and Orzo Pasta* €24

Vegan feta cheese (8A, 9, 12)

DESSERT

Mango and Passionfruit* €11

Sticky rice pudding (11)

Scúp Gelato Selection of Sorbets* €11

Chocolate and Coconut Mousse* €11

Almond (8A)

*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