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## VEGAN & VEGETARIAN MENU

### APPETIZERS

#### Carrot and Orange Soup €12

Dehydrated orange, coriander oil (12)

#### Arsdallagh Feta Goats Cheese Mousse €16

Heirloom tomato, pickled red onion, black olive linseed tuile (7, 8A, 12)

#### Walled Garden Salad\* €14

Peaches, beetroot, hazelnut, raspberry vinaigrette (8B)

### MAIN COURSE

#### Vegan Tikka Masala\* €25

Basmati rice, garlic naan bread, mango chutney (1A, 8D, 12)

#### Fregola Pasta €26

sundried tomato, grilled courgette, red onion, arrabbiata sauce (1A, 12)

#### Parmesan Risotto\* €24

Broad beans, peas, asparagus tips (9, 12)

### DESSERT

#### Banana Caramel Cheesecake €11

(1A)

#### 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