



THE HOUND





APPETIZERS

- Roast Butternut Squash Soup, vadouvan cream, toasted pumpkin seeds, pumpkin oil (7, 9, 10, 12) €12
- Chicken Liver and Foie Gras Parfait, apple and orange compote, candied walnut, toasted brioche (1A, 3, 7, 8C, 12) €17
- Whiskey & Dill Cured Goats Bridge Trout, dill emulsion, pickled fennel, ponzu dressing, trout caviar (3, 4, 7, 9, 10, 12) €16
- Salt Baked Celeriac, pickled apple, hazelnut truffle dressing, parmesan crisp (1A, 3, 7, 8B, 10, 12) €15
- Roasted Iona Farm Beetroot, candied pecans, figs, pear and St Tolas goats curd (1A, 3, 7, 8C, 12) €15
- Slow Cooked Irish Beef Croquettes, hen of the wood mushroom, charred cucumber, smoked hollandaise sauce (1A, 3, 7, 12) €15

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 of Beef €45* €10 supplement

*Sauces: Peppercorn sauce, Béarnaise (3, 7, 12), Café de Paris butter
Served with creamed potato, roasted portobello mushroom, glazed shallot, watercress salad (7, 12)*

8oz Ribeye Steak Burger, poppy seed brioche bun, smoked carrigaline cheese, burger sauce, lyonnaise onion, gem lettuce, tomato, gherkin, truffle fries (1A, 3, 7, 10, 12) €28

MAIN COURSE

Loin of Wicklow Venison, Squash Puree, glazed endive, beetroot, Granola, preserved red currant, juniper berries jus (7, 8D, 10, 12) €42

Slow Cooked Hereford Kilkenny Beef Short Rib, Leek and Potato puree, wild mushroom, pearl onion, crispy bacon, grilled tenderstem broccoli (7, 12) €40

Kilmore Quay Cod, chicken butter sauce, trumpet mushroom, baby onion (4, 7, 9, 12) €38

Seared Goatsbridge Trout, pickled cucumber, Mullaghmore mussels, spinach, baby fennel, caper and parsley vinaigrette (4, 7, 12, 14) €36

Fregola Pasta, Truffled cauliflower purée, burnt cauliflower florets, crispy sage, spiced crème Fraiche, Saffron oil (1A, 7, 12) €27

SIDES

- Charred tenderstem broccoli, blue cheese dressing, toasted almond flakes (7, 8A, 12) €7.50
- Mash potato (7) €6.00 | Gruyere mash potato & tobacco onions (1A, 7) €7.50 | Cauliflower gratin (7, 10) €6.50
- Fries €6.00 | Truffle fries (3, 7) €7.50 | Brussel sprouts, hollandaise crispy bacon (3, 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

