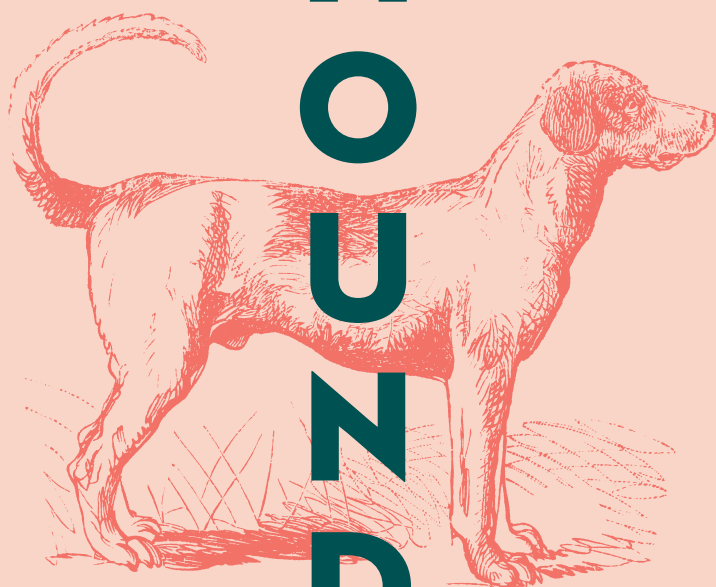




THE HOUND





SANDWICH CORNER

Open Smoked Salmon Sandwich on Guinness Bread, Cream cheese, pickled cucumber and pickled red onion (1A, 4, 7, 12) €15.50

Chicken on Toasted Ciabatta, Chorizo, basil pesto mayonnaise, macroom mozzarella, rocket with house fries (1A, 7, 10) €17.95

Roast Turkey and Ham on Rye Bread, Cranberry mayonnaise, sage stuffing, brie and house fries (1A, 1B, 3, 7, 12) €16.50

The Hound Club Sandwich, Chicken, streaky bacon, egg mayonnaise, baby gem, tomato on bloomer bread with house fries (1A, 7, 12) €18.95

Gourmet 7oz Beef Burger, Brioche bun, streaky bacon, onion, gherkin, dubliner cheddar, baby gem, mustard mayonnaise with truffle fries (1A, 3, 7, 10, 12) €23.95

Vegetarian Sandwich, Portobello mushroom, truffle bechamel served on sourdough bread, (1A, 3, 7) €19.95

LIGHT BITES

Soup of the Day, served with homemade brown bread (1A, 1D, 7) €9.00

Antipasti Platter (Serves 2), chefs selection of cured meats, farmhouse cheeses, chutney, hummus, Mediterranean vegetables and crackers (1A, 7, 9, 10, 12) €32.00

Ardsallagh Goats Cheese Salad, Pickled beetroot, candied pecans, mixed leaves, red onion (8E, 10, 12) €16.50

KIDS

Ham and Cheese Toasty (1A, 3, 7) €7 | Cheeseburger with Chips (1A, 3, 7, 12) €10

Chicken Goujons with Chips (1A, 3, 7) €10 | Quigleys Sausage and Mash (1A, 7, 12) €10

SIDES

Side Salad (10, 12) €5.00 | Chips €5.00 | Truffle Fries (3, 12) €7.50 | Sweet Potato Fries €7.50

DESSERTS

The Hound Chocolate Fondant, Rum and Raisin ice cream, winter berry compote (1A, 1C, 3, 7) €13.00

Spiced Crème Brulée, Ginger biscuit, pastry cream (1A, 3, 7) €11.00

Traditional Christmas Pudding, redcurrant, Jameson custard (1A, 3, 7, 12) €11.00

Bailey's Cheesecake, biscuit crunch, chocolate ice cream (1A, 3, 12) €11.00

Selection of Ice Cream and Sorbet (1A, 7) €10.50

Selection of Irish Cheeses, Sheridans chutney (1A, 7) €16.00

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

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

