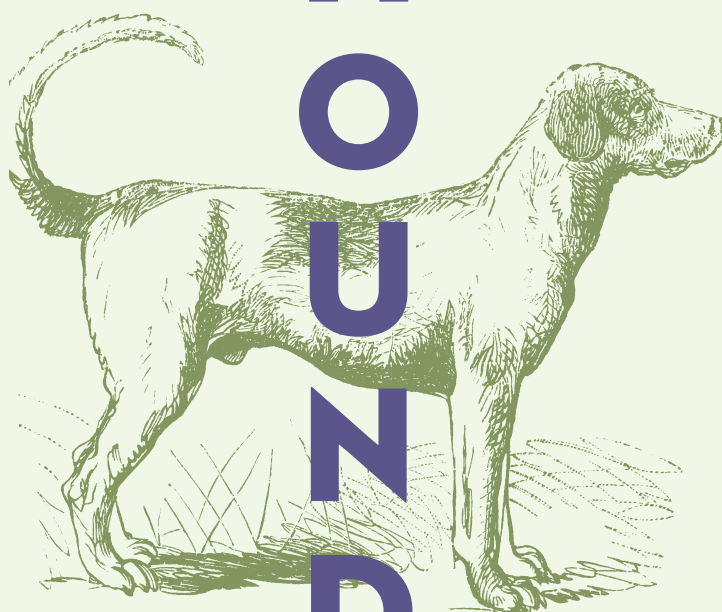


THE HOUND





VEGAN & VEGETARIAN MENU

STARTER

Butternut Squash Soup €12

(7, 9, 12)

Roasted Iona Farm Beetroot €15

Candied pecans, figs, pear and St Tolas goats curd (1A, 3, 7, 12)

Walled Garden Salad* €15

Beetroot, endive, celeriac, blackberry, rocket, hazelnut truffle dressing (1A, 8B, 12)

MAIN COURSE

Vegan Tikka Masala* €25

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

Fregola Pasta* €26

Truffled cauliflower puree, burnt cauliflower florets, crispy sage, spiced crème fraîche, saffron oil (7, 12)

Butternut Squash Risotto* €24

Parmesan, spinach, tarragon, pumpkin seeds (6, 7, 9, 12)

DESSERT

Banana & Chocolate Cake €11

Chocolate Ice Cream (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