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VEGAN & VEGETARIAN MENU

STARTER

Garden Pea and Watercress Soup €12

(9, 12)

St Tola Feta Cheese Mousse €15

Compressed watermelon, black olive tapenade, linseed cracker,
Iona farm beetroot (7, 10, 12)

Super Food Salad €13

Quinoa, curly kale, broad beans, pomegranate (12)

MAIN COURSE

Spinach and Lentil Dahl €25

Onion bhaji, pilau rice, garlic naan bread (1A)

Iona Farm Broccoli Risotto €26

Mascarpone, toasted almonds, stilton foam, pickled celery (7, 8A, 12)

Beyond Meat Vegan Burger €26

Brioche bun, pickles, Ballymaloe relish, baby gem, vegan cheese,
sweet potato fries (1A, 10, 12)

DESSERT

Poached Rhubarb and Custard €12

Almond tuile, rhubarb sorbet (1A, 3, 7, 12)

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