

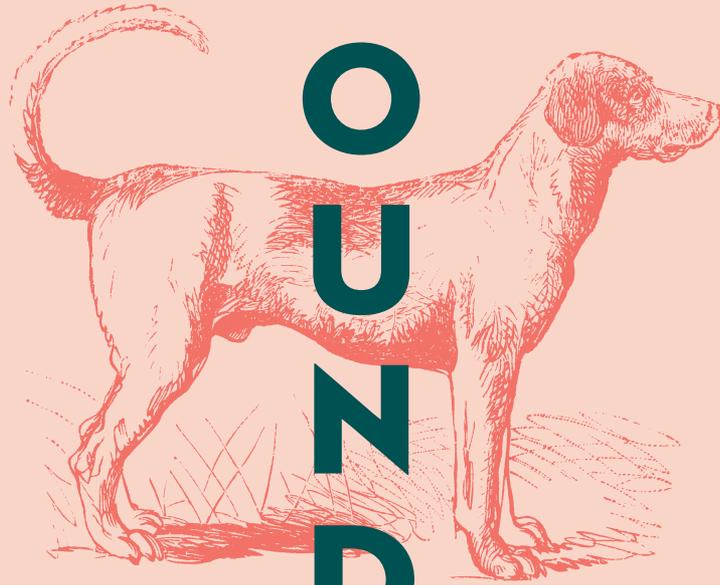
THE **H**

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SANDWICH CORNER

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

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

Honey Roasted Gammon, Ballymaloe relish, smoked Hegarty's cheese, on bretzel sourdough bread, house fries (1A, 7, 9, 10, 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

6oz Sirloin Steak Sandwich, toasted ciabatta, lyonnaise onions, rocket, cashel blue cheese, mustard mayonnaise with house fries (1A, 3, 10, 12) €19.95

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

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, pickled vegetables and crackers (1A, 7, 9, 10, 12) €28.00

The Hound Chicken Caesar, baby gem, brioche croutons, caesar emulsion, pancetta, chicory (1A, 3, 4, 10) €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 | 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

Bread and Butter Pudding, crème anglaise, caramelised apple purée (1A, 3, 7) €10.50

Crème Brulee, shortbread biscuit, crème pâtissière, fresh berries (1A, 3, 7) €10.50

The Hound Chocolate Fondant, rum & raisin ice cream (1A, 3, 7) €10.50

Selection of Ice Cream and Sorbet (1A, 7) €9.50

Selection of Irish Cheeses, fig chutney (1A, 7) €14.50

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, Executive Head Chef

