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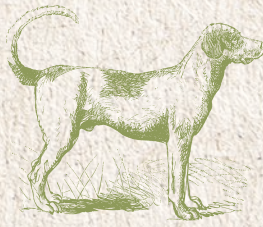
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## OCCASIONAL MENU

### STARTERS

#### Garden Pea and Watercress Soup

*Parmesan cream, crispy smoked pancetta (9, 12)*

#### St Tola Feta Cheese Mousse

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

#### Whiskey & Dill Cured Goatsbridge Trout

*Dill emulsion, pickled fennel, ponzu dressing, trout caviar (4, 7, 10, 12)*

#### Braised Beef Arancini

*Mustard emulsion, pickled baby radish, smoked Hegarty cheese, lovage oil (1A, 3, 7, 10, 12)*

### MAIN COURSE

#### Andarl Farm Pork Neck

*Salsa verde, black kale, navette, pork crackling, cider velouté (7, 10, 12)*

#### Glin Valley Chicken Supreme

*Smoked bacon, peas, broad beans, chicken croquette, vadouvan cream (1A, 3, 7, 12)*

#### Kilmore Quay Cod

*Brown shrimp, saffron potato, samphire, yuzu buerre blanc (4, 7, 12, 14)*

#### Iona Farm Broccoli Risotto

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

### DESSERT

#### The Hound Chocolate Fondant

*Macerated berries, coco nib tuile, bourbon vanilla ice cream (1A, 3, 7)*

#### Crème Catalane

*Palmier biscuit, crème pâtissière (1A, 3, 7)*

#### Poached Rhubarb and Custard

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

**Scúp Gelato Selection of Ice Cream and Sorbets (1A, 3, 7)**

### SIDES

Truffle Fries (3, 7) **€7.50** | Fries **€6.00** | Creamed Potato (7) **€6.00**

Gruyere Mash Potato (1A, 7) **€7.50** | Glazed Carrots (7, 12) **€6.00**

Superfood Salad (12) **€7.50** | New Baby Boiled Potatoes, Salsa Verde (7) **€6.00**

Sprouting Broccoli, Ricotta and Chilli Oil (7) **€7.50**

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 = 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.

