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STARTERS

Cherry Tomato Gazpacho, onion pakora, coriander oil, coconut sorbet (1A, 9, 12) €13

St Tola Feta Cheese Mousse, compressed watermelon, black olive tapenade, linseed cracker, lona farm beetroot (7, 10, 12) €17

Tuna Tataki, yuzu gel, sea purslane, seaweed cracker, ume, lime (4, 7, 10, 12) €19

Crab and Tomato Salad, Castletownbere crab, orange gel, heirloom tomato, grapefruit, buttermilk, dill (3, 4, 7, 12, 14) €20

Veal Sweetbreads, cauliflower, cumin foam, golen raisin, pickled apple, nasturtium (1A, 7, 9, 12) €21

Ndjua Sausage Arancini, romesco sauce, pecorino cheese, basil emulsion (1A, 3, 7, 9, 12) €17

MAIN COURSES

Salt Baked Celeriac Risotto, blue cheese, walnut crumb, watercress (7, 8C, 9, 12) €27

Spiced Cauliflower Curry, potato, tomato, coriander, coconut rice, raita, poppadom (v) (7) €26

Pan Roasted Atlantic Plaice, pistachio crust, basil oil, clams, crispy capers, Provençal sauce (4, 7, 8G, 12, 14) €38

Mackerel, miso-butter sauce, mussel tempura, samphire, endive, parsley (4, 7, 12, 14) €38

Glin Valley Chicken Supreme, Smoked bacon, peas, broad beans, chicken croquette, vadouvan cream (1A, 3, 7, 12) €36

Andarl Farm Pork Neck, salsa verde, black kale, navette, pork crackling, cider velouté (7, 10, 12) €36

8oz Fillet of Irish Beef, rosti potato, marinated cherry tomato, broccoli, horse radish emulsion, bone marrow jus (3, 7, 9, 12) €52*

*Additional €12 supplement for hotel package guests

8oz Grilled Hereford Beef Burger, pretzel bun, guacamole, iceberg, Applewood smoked cheddar, BBQ sauce, rosemary fires, confit garlic aioli (1A, 3, 7, 9, 10, 12) €32

TO SHARE

Quigleys, Co Cork Irish Beef Tomahawk Steak, gremolata, rosti potato, peppery watercress, choice of two sides and two sauces (3, 7, 9, 12) €140*

*Additional €30 per person supplement for hotel package guests

SIDES

Purple Sprouting Broccoli, Yuzu Yoghurt, Smoked Almonds, Nduja Oil (7) €7.50 | Fries €6.00

Truffle Fries (3, 7) €7.50 | 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

SAUCES

Jameson Pepper Sauce (7, 12) | Beef & Port Jus (12)

Bearnaise Sauce (3, 7, 12) | Garlic Butter (7) | Blue Cheese Butter (7)

All €3.00

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.

