

THE H

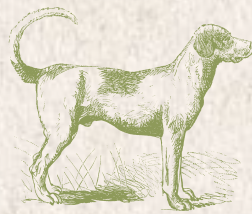
O

U

N

D





VEGAN & VEGETARIAN MENU

STARTER

Cherry Tomato Gazpacho €13

Onion pakora, coriander oil, coconut sorbet (1A, 9, 12)

St Tola Feta Cheese Mousse €17

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

Spiced Cauliflower Curry €26

Aromatic spiced cauliflower and potato, spices, tomato, coriander, coconut rice, raita and poppadom (7)

Salt Baked Celeriac Risotto €27

Blue cheese, walnut crumb, watercress (7, 8C, 9, 12)

Beyond Meat Vegan Burger €26

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

DESSERT

Strawberry Textures €14

Vanilla cream, meringue & pistachio (3, 7, 8G, 12)

Selection of Sorbets* (12) €12

Chocolate and Coconut Mousse* €13

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.