

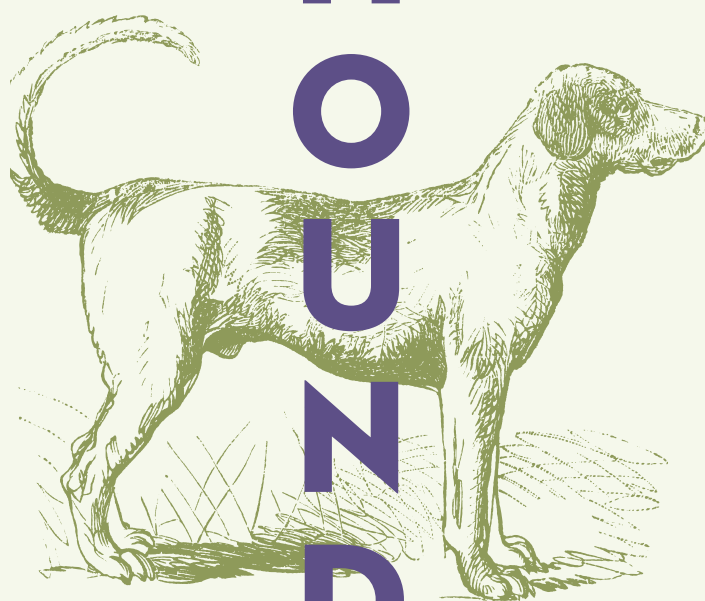
THE **H**

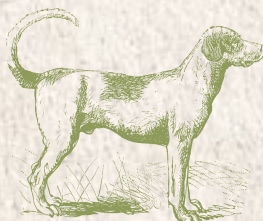
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OCCASIONAL MENU

STARTERS

Cherry Tomato Gazpacho

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

St Tola Feta Cheese Mousse

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

Crab and Tomato Salad

Castletownbere crab, orange gel, heirloom tomato, grapefruit, buttermilk, dill (3, 4, 7, 12, 14)

Ndjua Sausage Arancini

Romesco sauce, pecorino cheese, basil emulsion (1A, 3, 7, 9, 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)

Pan Roasted Atlantic Plaice

Pistachio crust, basil oil, clams, crispy capers, Provençal sauce (4, 7, 8G, 12, 14)

Salt Baked Celeriac Risotto

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

DESSERT

The Hound Chocolate Fondant

Cocoa nib crisp, vanilla bean ice cream (1A, 3, 7)

Strawberry Textures

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

Cherry, White Chocolate & Mascarpone Honey Cake

(1A, 3, 7, 12)

Selection of Ice Cream and Sorbets (1A, 3, 7, 12)

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**

Purple Sprouting Broccoli, Yuzu Yoghurt, Smoked Almonds, Nduja 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.

