



STARTERS

Carrot and Cumin Soup

Seeded malted loaf, cultured butter (1A, 1C, 1D, 7, 12)

Salt Baked Celeriac

Truffle velouté, morel, cauliflower, hazelnut, beetroot (1A, 7, 8B, 9, 12)

Whiskey Cured Goatsbridge Trout

Ponzu, katsuobushi, ginger, seaweed & dill emulsion, caviar (4, 6, 12)

Ndjua Arancini

Romesco sauce, smoked Hegarty cheese, basil emulsion, baby onion (1A, 3, 7, 8A, 8B, 10, 12)

MAIN COURSES

Andarl Farm Pork Neck

Cider velouté, redcurrant, baby turnip, black kale, crackling (7, 10, 12)

Glin Valley Chicken Supreme

Vadouvan cream, frisée, pearl onion, chorizo, chicken croquette (1A, 3, 7, 12)

Atlantic Cod

Chicken butter sauce, coco beans, salsify, yeast crumb, goose berries (4, 7, 12, 14)

Wild Mushroom Risotto

Pickled shimeji mushroom, truffle, nasturtium, chestnut, sage (7, 8I, 9, 12)

DESSERTS

The Hound Chocolate Fondant

Brandy snap, caramel, vanilla bean ice cream (1A, 3, 7)

Apple Textures

Cinnamon cream, Brillat Savarin, toasted almond granola (3, 7, 8A, 12)

Tiramisu

Coffee gel, vanilla mascarpone, glass tuile (1A, 3, 7, 12)

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

SIDES

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**

Warm Autumn Salad (12) **€8.50** | New Baby Boiled Potatoes, Salsa Verde (7) **€6.00**

Purple Sprouting Broccoli, Yuzu Yoghurt, Smoked Almonds, Nduja Oil (7, 8A) **€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 = chestnuts, (9) Celery, (10) Mustard, (11) Sesame Seeds, (12) Sulphites, (13) Lupin, (14) Molluscs