



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.

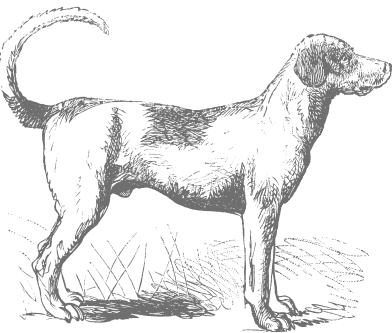
STARTERS

Carrot and Cumin Soup <i>Seeded malted loaf, cultured butter</i> <i>(1A, 1C, 1D, 7, 12)</i>	€13	Castletownbere Crab <i>Compressed apple, radish, grapefruit, buttermilk & dill</i> <i>(4, 7, 12, 14)</i>	€20
Salt Baked Celeriac <i>Truffle velouté, morel, cauliflower, hazelnut, beetroot</i> <i>(1A, 7, 8B, 9, 12)</i>	€17	Hen Egg <i>62 degree hen egg, morteau sausage, red pepper, bacon crisp, brioche</i> <i>(1A, 3, 9, 10, 12)</i>	€17
Whiskey Cured Goatsbridge Trout <i>Ponzu, katsuobushi, ginger, seaweed & dill emulsion, caviar</i> <i>(4, 6, 12)</i>	€19	Ndjua Arancini <i>Romesco sauce, smoked Hegarty cheese, basil emulsion, baby onion</i> <i>(1A, 3, 7, 8A, 8B, 10, 12)</i>	€17

TO SHARE

Quigleys, Co Cork Irish Beef Tomahawk Steak €140*
Black garlic rosti, roscoff onion, hen of the woods, choice of two sides and two sauces.
(7, 9, 10, 12)

**Additional €30 per person supplement for hotel package guests*



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

MAIN COURSES

Wild Mushroom Risotto <i>Pickled shimeji mushroom, truffle, nasturtium, chestnut, sage</i> <i>(7, 8I, 9, 12)</i>	€27
Traditional Korma <i>Chickpeas, raita, pilau rice, garlic naan</i> <i>(1D, 12)</i>	€26
Pan Fried Black Sole <i>Mussel vermouth sauce, grapes, samphire, Swiss chard</i> <i>(4, 7, 9, 12)</i>	€45
Atlantic Cod <i>Chicken butter sauce, coco beans, salsify, yeast crumb, goose berries</i> <i>(4, 7, 12, 14)</i>	€38
Glin Valley Chicken Supreme <i>Vadouvan cream, frisée, pearl onion, chorizo, chicken croquette</i> <i>(1A, 3, 7, 12)</i>	€37
Andarl Farm Pork Neck <i>Cider velouté, redcurrant, baby turnip, black kale, crackling</i> <i>(7, 10, 12)</i>	€37
8oz Fillet of Irish Beef <i>Black garlic rosti, cep purée, hen of the woods, roscoff onion, baby leek, bone marrow jus</i> <i>(7, 9, 10, 12)</i> <i>*Additional €12 supplement for hotel package guests</i>	€52*
8oz Grilled Hereford Beef Burger <i>Pretzel bun, truffle mayo, baby gem, tomato, Applewood smoked cheese, gherkin & mustard relish, rosemary fries, garlic aioli</i> <i>(1A, 3, 7, 10, 12)</i>	€32

SIDES

Fries	€6.00
Truffle Fries <i>(3, 7)</i>	€7.50
Creamed Potato <i>(7)</i>	€6.00
Gruyere Mash Potato <i>(1A, 7)</i>	€7.50
Glazed Carrots <i>(7, 12)</i>	€6.00
Warm Autumn Salad <i>(12)</i>	€8.50
New Baby Boiled Potatoes, Salsa Verde <i>(7)</i>	€6.00
Purple Sprouting Broccoli, Yuzu Yoghurt, Smoked Almonds, Nduja Oil <i>(7, 8A)</i>	€7.50

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

DESSERTS

Apple Textures €14
Cinnamon cream, Brillat Savarin, toasted almond granola (3, 7, 8A, 12)

Tiramisu €14
Coffee gel, vanilla mascarpone, glass tuile (1A, 3, 7, 12)

Warm Chocolate Fondant €15
Brandy snap, caramel, vanilla bean ice cream (1A, 3, 7)

Mango & Coconut Sphere €14
Lime sable, coconut sorbet (1A, 3, 7, 12)

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

Selection of Irish Farmhouse Cheese €18
Cashel blue cheese, Ballylisk triple rose, Durrus, smoked gubbeen cheese, seasonal chutney, linseed crackers, celery & grapes (1A, 1B, 7, 9, 12)

DIGESTIFS

Irish Coffee €12
Espresso, brown sugar, Jameson Whiskey and cream (7, 13)

Espresso Martini €16
Vodka, coffee liqueur and espresso (7, 12)

Dessert Wine €14
Weinlaubenhof Alois Kracher, Beerenauslese, Cuvée, 2017 (12)

PORT

Cockburns Ruby Port €6.50
Harvey's Bristol Cream €6.00

TEA

Solaris Tea Selection €5.25
Waterford Solaris tea are organic blends containing no artificial aromas or added 'natural flavours' and consist instead of premium top grade and spring flush teas, herbs and spices, masterfully blended together for an exquisite taste experience.

Solaris, pure from leaf to cup!

Barry's Tea

Peppermint

Berry Fruity

Chun Mee Green Tea

Earl Grey

Lemon Harmony

COFFEE

Nespresso Coffee Selection €5.25

Espresso

Americano

Flat White

Cappuccino

Cafe Latte

Mocha

Hot Chocolate