



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.

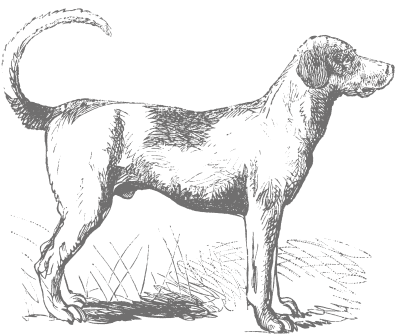
STARTERS

Pumpkin and Tonka Bean Soup <i>Morel, chestnut mousse, coconut foam, pumpkin seeds, baguette</i> <i>(1A, 3, 7, 8I, 9, 12)</i>	€13	West Coast Lobster Tart <i>Yuzu gel, grapefruit, compressed pear, Champagne beurre blanc, lobster oil</i> <i>(1A, 2, 3, 4, 7, 9, 10, 12, 14)</i>	€21
Confit Purple Potatoes <i>Pickled black trompettes, gruyère custard espuma, tobacco onions, chive oil</i> <i>(1A, 3, 7, 9, 12)</i>	€17	Foie Gras and Chicken Liver Parfait <i>Apricot, pistachio, preserved fig, brioche</i> <i>(1A, 3,7, 8G, 12)</i>	€17
Whiskey and Dill Cured Goastbridge Trout <i>Ponzu, seaweed and wasabi emulsion, pickled fennel, trout caviar</i> <i>(4, 6, 9, 10, 12)</i>	€19	Ndjua Arancini <i>Red pepper coulis, smoked yoghurt, Hegarty cheddar cheese, pickled baby onion</i> <i>(1A, 3, 7, 8A, 9, 10, 12)</i>	€17

TO SHARE

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

Saffron Risotto <i>Girolles, pecorino, compressed quince, crispy sage</i> <i>(7, 9, 12)</i>	€27
Fregola Pasta <i>Miso, Jerusalem artichoke, Raz el Hanout, pickled celery</i> <i>(1A, 9, 12)</i>	€26
Pan-Fried Wild Atlantic Monkfish <i>Black pudding, scallop, pickled apple, parsnip and whiskey cream, apple gel</i> <i>(2, 4, 7, 12, 14)</i>	€40
Kilmore Quay Cod <i>Chicken butter sauce, coco beans, salsify, yeast crumb, gooseberries</i> <i>(4, 7, 12)</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>Bacon and cider velouté, redcurrant, baby turnip, black kale, crackling</i> <i>(7, 10, 12)</i>	€37
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8oz Fillet of Irish Beef <i>Black garlic gratin, horseradish emulsion, hen of the woods, Roscoff onion, baby leek, bone marrow jus</i> <i>(3, 7, 9, 10, 12)</i> <i>*Additional €12 supplement for hotel package guests</i>	€52*
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Roast Loin of Wicklow Venison <i>Blackberry and star anise jus, brussels sprouts, celeriac fondant, brown butter and vanilla celeriac purée, venison croquette</i> <i>(1A, 3, 7, 9, 10, 12)</i>	€43
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SIDES

Fries	€6.00
Truffle Fries <i>(3, 7)</i>	€7.50
Creamed Potato <i>(7)</i>	€6.00
Gruyère Mash Potato <i>(1A, 7)</i>	€7.50
Glazed Carrots <i>(12)</i>	€6.00
Winter Salad <i>(7, 8C, 9, 12)</i>	€8.50
Brussels Sprouts, Pancetta <i>(7, 8I, 10, 12)</i>	€7.50
Tenderstem Broccoli, Yuzu Yoghurt, Smoked Almonds, Nduja Oil <i>(7, 8A)</i>	€7.50

SAUCES

Jameson Pepper Sauce <i>(7, 12)</i>
Beef & Port Jus <i>(12)</i>
Bearnaise Sauce <i>(3, 7, 12)</i>
Garlic Butter <i>(7)</i>
Blue Cheese Butter <i>(7)</i>

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, rum and raisin ice cream (1A, 3, 7, 12)

Yoghurt, Vanilla & Baileys Panna Cotta €14
Blackberry, honeycomb, mandarin, hazelnut (3, 7, 8C, 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,

PORT

Quinta Seara d'Ordens LBV €8.50
Quinta Seara d'Ordens €9.50
10Yr-Old Tawny

TEA

Solaris Tea Selection €5.25
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