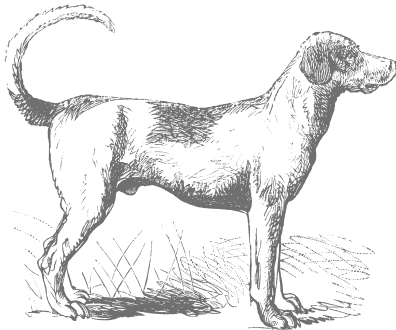




Here at The Hound, we create exciting modern Irish cuisine packed with flavour and imagination. Marrying classical roots with contemporary techniques, we bring a fresh perspective to five-star dining. The Hound’s menus faithfully follow the seasons, celebrating the finest Irish produce with a dash of international inspiration. Each dish is designed to delight and deliver a fresh and delicious dining experience.

STARTERS

<b>Parsnip Soup</b> <i>Truffle oil, bacon lardons, toasted hazelnuts (1C, 7, 8B, 9, 12)</i>	€11	<b>Crab Crème Brûlée</b> <i>Parmesan crisp, baby radish, pickled cucumber, brown soda bread crisp (1A, 2, 3, 7, 12)</i>	€19
<b>Goat’s Cheese Mousse</b> <i>Pickled red onion, candied walnuts, endive, compressed pomegranate, blood orange, beetroot (7, 8C, 12)</i>	€16	<b>Ham Hock Terrine</b> <i>Mustard emulsion, apple and fennel slaw, apricot, toasted brioche (1A, 7, 10, 12)</i>	€17
<b>Guinness Smoked Salmon</b> <i>Ponzu, seaweed emulsion, pickled fennel, trout caviar (1C, 3, 4, 5, 12)</i>	€18	<b>Ndjua Arancini</b> <i>Red pepper coulis, smoked yoghurt, Hegarty cheddar cheese, pickled baby onion (1A, 3, 7, 9, 12)</i>	€17



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

<b>Wild Mushroom Risotto</b> <i>Pickled shallots, crispy sage, chestnut crumble (7, 8I, 9, 12)</i>	€27
<b>Fregola Pasta</b> <i>Miso, Jerusalem artichoke, Raz el Hanout, pickled celery (1A, 6, 9, 12)</i>	€26
<b>Pan-Fried Goatsbridge Trout</b> <i>Tomato sauce tartare, toasted almond flakes, mussels, herb salad (4, 8A, 9, 12, 14)</i>	€34
<b>Atlantic Cod</b> <i>Chicken butter sauce, coco beans, girolles, yeast crumb, morteau sausage (4, 7, 9, 12)</i>	€36
<b>Glin Valley Chicken Supreme</b> <i>Mustard cream, tarragon, pearl onion, chorizo, butternut squash, chicken croquette (1A, 3, 7, 9, 10, 12)</i>	€35
<b>Andarl Farm Pork Neck</b> <i>Bacon and cider velouté, redcurrant, baby turnip, glazed endive, cep purée, crackling (7, 12)</i>	€35
<b>9oz Striploin of Irish Beef</b> <i>Potato gratin, celeriac purée, grilled baby leeks, bone marrow jus (7, 9, 12)</i>	€42
<b>Braised Beef Cheek</b> <i>Onion soubise, grilled tenderstem broccoli, pomme purée, smoked pancetta jus (7, 9, 12)</i>	€33

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
Winter Salad (7, 8C, 9, 12))	€8.50
Cauliflower & Smoked Cheddar Gratin (7, 10)	€7.50
Purple Sprouting Broccoli, Yuzu Yoghurt, Smoked Almonds, Nduja Oil (7, 8A)	€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  
ice cream (1A, 3, 7, 12)*

**Yoghurt, Vanilla & Lemon Curd Panna Cotta** €14  
*Blackberry, honeycomb,  
hazelnut (1A, 3, 7, 8B, 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  
10Yr-Old Tawny** €9.50

## TEA

**Solaris Tea Selection** €5.25  
*Solaris teas 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*