



OUR STORY

Here at The Hound, our focus is on using local and Irish produce to match our food ethos of working through the seasons to showcase the kitchen craftsmanship in producing the very best seasonal menus. To create refined and balanced contemporary dishes. The menu is designed to match the luxurious setting of the restaurant where guests can enjoy our five star dining experience with food that is meant to be enjoyed.

Executive Head Chef Hunter's Yard, Tom Comerford | Executive Sous Chef Hunter's Yard, Bruno Lazički

OUR LOCAL SUPPLIERS

We are proud to work closely with a network of trusted Irish producers who share our commitment to quality, sustainability, and exceptional flavour. By sourcing locally wherever possible, we celebrate the rich food heritage of Kilkenny and beyond.

Goatsbridge Trout Farm, Thomastown, Co. Kilkenny – Award winning artisan trout producers

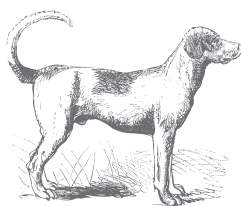
Riversfield Farm (Vincent Grace), Callan, Co. Kilkenny – Organic Vegetables

Kilkenny Strawberries (Elaine Landy), Co. Kilkenny – Fresh, locally grown strawberries in season

Redmond Fine Foods – Specialist fine food supplier | La Rousse Foods – Artisan and specialty ingredients

Quigleys Irish Meats – Quality Irish meats | Kish Fish – Seafood specialists sourcing the finest Irish catch

Condrens Fruit and Vegetables – Fresh seasonal produce | Keelings – Vegetables and micro herbs



STARTERS

Garden Pea Soup <i>Bacon jam, parmesan cream, homemade bread sticks (1A, 7, 9, 12)</i>	€13	Whiskey & Dill Infused Goatsbridge Trout <i>Wasabi emulsion, ponzu, fennel, trout caviar (4, 6, 12)</i>	€19
Buffalo Mozzarella Panna Cotta <i>Heirloom tomato salsa, cucumber gel, focaccia crisps (1A, 7, 12)</i>	€18	62 Degree Hen Egg <i>Asparagus tips, wild garlic oil, chorizo espuma, parmesan crisp (1A, 3, 12)</i>	€20
Castletownbere Crab <i>Buttermilk & parsley dressing, compressed melon, lemon gel (2, 7, 12)</i>	€21	Ndjua Arancini <i>Pecorino, chimichurri emulsion, red pepper (1A, 3, 7, 9, 10, 12)</i>	€19

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

Tomato Risotto <i>Tomato textures, goat's cheese mousse, onion gel (7, 9, 12)</i>	€29
Fregola Pasta <i>Asparagus, spinach, black lime and soya yoghurt, pine nut (6, 8, 12)</i>	€27
Atlantic Plaice <i>Ratatouille, pistachio, clams, wakame, basil oil (4, 8G, 9, 12, 14)</i>	€38
Pan Fried Cod <i>Yuzu beurre blanc, samphire, broad beans, fennel, caviar, yeast crust (4, 7, 9, 12)</i>	€38
Glin Valley Chicken Supreme <i>Wild garlic and cream sauce, baby onion, garden peas, frisée, morel (1A, 3, 7, 12)</i>	€36
Andarl Farm Braised Pork Neck <i>Cider jus, Swiss chard, baby turnip, crackling (7, 9, 12)</i>	€36
Fillet of Irish Beef <i>Truffle, pomme gratin, mustard and onion emulsion, baby leek, bone marrow jus (7, 9, 10, 12)</i>	€52
Braised Lamb Shoulder <i>Spinach, vadouvan jus, purple potato, tenderstem broccoli, salsa verde (7, 9, 10, 12)</i>	€40

SIDES

Fries	€6.00
Truffle Fries (3, 7)	€7.50
Creamed Potato (7)	€6.00
Gruyère Mash Potato (1A, 7)	€7.50
Glazed Carrots (7, 12)	€6.00
Goat's Curd Salad (7, 12) Fennel, Blood Orange, Baby Radish, Frisée	€8.50
Miso & Lemon Glazed Leeks, Pistachio (6, 8G, 12)	€7.50
Tenderstem 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

Matcha Gateau €14.50

Matcha mousse, vanilla & lime mascarpone, pistachio ice cream (1A, 3, 7, 8G, 12)

Raspberry Sphere €14.50

Vanilla sponge, raspberry textures, chocolate aero (1A, 3, 7, 12)

Warm Chocolate Fondant €15.50

Brandy snap, caramel, vanilla ice cream (1A, 3, 7, 12)

Blackcurrant Pavlova €14.50

Meringue, blackberry gel, vanilla ganache (1A, 3, 7, 12)

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

Selection of Irish Farmhouse Cheese €19

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

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