

OUR STORY

Here at The Hound, our focus is on celebrating the finest local and Irish produce, working in harmony with the seasons to showcase the very best of our ingredients.

Our menus reflect a commitment to refined craftsmanship, where simplicity, balance and flavour are at the forefront of every dish.

Each plate is thoughtfully composed to offer a contemporary dining experience that is both elegant and memorable.

Set within the luxurious surroundings of Hunter's Yard, we invite you to relax and enjoy a dining experience designed to savour.

Executive Head Chef, Tom Comerford

Executive Sous Chef, 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

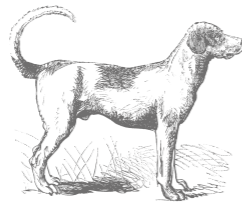
Riversfield Farm (Vincent Grace), Callan, Co. Kilkenny – Organic Vegetables

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

Roasted Sweet Potato & Coconut Soup <i>Pickled chilli, curry oil, coriander and garlic brioche (1A, 3, 7, 9, 12)</i>	€13.50	Whiskey & Dill Infused Goatsbridge Trout <i>Wasabi foam, fennel, cucumber, trout caviar (4, 6, 7, 9, 12)</i>	€20
St Tola Goats Cheese Panna Cotta <i>Savoury granola, blood orange, beetroot, balsamic (1D, 3, 7, 8A, 8C, 12)</i>	€19	Kilkenny Prime Beef Tartare <i>Egg yolk purée, mustard aioli, puffed potato, beef dripping sourdough (1A, 3, 10, 12)</i>	€25
Castletownbere Crab <i>Heirloom tomato, compressed melon, lemon gel, buttermilk & parsley dressing (2, 4, 7, 12)</i>	€22	Ndjua Arancini <i>Pecorino, chimichurri emulsion, red pepper, basil oil (1A, 3, 7, 9, 10, 12)</i>	€19

TO SHARE (TWO PEOPLE)

34oz Grilled Irish Tomahawk Steak €140

Beef Presse, roscoff onion, truffle emulsion, bone marrow jus, charred tenderstem broccoli Served with chimichurri and a choice of two sauces and two side dishes.

(7, 9, 10, 12)

MAIN COURSES

Cauliflower Steak <i>Cauliflower & saffron purée, pine nuts crumble</i>	€26
Plum Tomato Risotto <i>Picklidd shallots, whipped burrata, basil oil, parmesan crisps (7, 12)</i>	€29
Pan Fried Fillet of Wild Stone Bass <i>Fennel & lovage cream, BBQ courgette, courgette flower tempura, clams (1A, 4, 7, 9, 12, 14)</i>	€42
Kilmore Quay Halibut <i>Pistachio, & herb crust, mussel beurre blanc, grapes, samphire, baby onion (1A, 4, 7, 8G, 9)</i>	€43
Glin Valley Chicken Supreme <i>Tarragon velouté, spinach puree, morteau sausage, friese, chicken croquette (1A, 3, 7, 9, 10)</i>	€36
Andarl Farm Braised Pork Neck <i>Celeriac & Apple purée, sweetheart cabbage, miso glaze, crackling crumble, cider velouté (1A, 6, 7, 9, 10, 12)</i>	€36
8oz Fillet of Kilkenny Beef <i>Beef presse, roscoff onion, truffle emulsion, bone marrow beef jus, charred tenderstem broccoli (7, 9, 10, 12)</i>	€52*
<i>*Additional €12 supplement for hotel package guests</i>	
12 Hour Cooked Irish Beef Short Rib <i>Onion & Horseradish soubise, pomme purée, grilled spring onion, chive oil, bourguignon jus (7, 9, 10, 12)</i>	€40

SIDES

Fries	€6.00
Truffle Fries (3, 7)	€7.50
Creamed Potato (7, 12)	€6.00
Gruyère Mash Potato (1A, 7)	€7.50
Glazed Carrots (7, 12)	€6.00
Burrata Salad (7, 8, 12) Burrata, rocket & tomato	€9.50
Baby Potatoes Salsa verde, crispy capers (12)	€7.50
Tenderstem Broccoli, Yuzu Yoghurt, Smoked Almonds, Nduja Oil (7, 8A, 12)	€8.50

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)

Strawberry Textures €14.50

Vanilla cream, pistachio & meringue (3, 7, 8G, 12)

Warm Chocolate Fondant €15.50

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

Blueberry Cake €14.50

Bergamot jelly, blueberry gel, coconut ganache, orange sorbet (1A, 3, 7, 12)

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