

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.

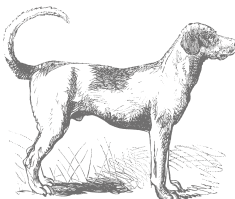
Executive Head Chef, Tom Comerford

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
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 Butternut Squash & 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>Savory granola, fig, candied walnut, pickled grapes (1D, 3, 6, 7, 8A, 8C, 12)</i>	€19	Crispy Andarl Farm Pork Cheek <i>Pickled kohlrabi, truffle emulsion, cider velouté, mustard seeds (1A, 3, 7, 9, 10, 12)</i>	€20
Kilmore Quay Langoustine Tart <i>Lemon gel, pink grapefruit, compressed pear, langoustine beurre blanc (1A, 2, 3, 4, 7, 12, 14)</i> *Additional €7 supplement for hotel package guests	€22*	Tea Smoked Quail Breast <i>Beetroot textures, blackberry gel, girolles, smoked quail jus (7, 10, 12)</i> *Additional €8 supplement for hotel package guests	€25*

MAIN COURSES

Iona Farm Cauliflower Steak <i>Cauliflower & saffron purée, pine nuts crumble, curry oil, orange & honey glaze, onion gel (12)</i>	€26
Wild Mushroom Risotto <i>Pickled shimeji, chestnut, parmesan foam, crispy sage (7, 8i, 12)</i>	€29
Pan Fried Fillet of Atlantic Cod <i>Chicken butter sauce, samphire, baby onion, trout roe, pickled black trumpet mushroom, yeast crumb (4, 7, 9, 12)</i>	€40
Wild Irish Fillet of Salmon <i>Yuzu beurre blanc, salsify, hazelnut crumb, smoked eel, dill oil, cavolo nero (4, 7, 8b, 12)</i>	€39
Glin Valley Chicken Supreme <i>Vadouvan cream sauce, pumpkin, iberico chorizo, frisse, chicken croquette (1A, 3, 7, 9, 10, 12)</i>	€36
8oz Fillet of Irish Beef <i>Beef presse, roscoff onion, mustard emulsion, bone marrow beef jus, charred tenderstem broccoli (3, 7, 9, 10, 12)</i> *Additional €15 supplement for hotel package guests	€52*
12 Hour Cooked Irish Beef Brisket <i>Onion & horseradish soubise, pomme purée, grilled baby leek, chive oil, bourguignon jus (7, 9, 12)</i>	€40

SIDES

Fries	€6.00
Truffle fries (3, 7, 12)	€7.50
Creamed potato (7)	€6.00
Gruyère mash potato (1A, 7)	€7.50
Glazed carrots (12)	€6.00
Hound Autumn salad Root vegetable, hazelnut dressing, Stilton cheese (7, 12, 8b)	€9.50
Baby potatoes Salsa verde, crispy capers (12)	€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 (3, 7, 8G, 12)*

Mango & Passionfruit Sphere €14.50
*Coconut sorbet, lime syrup, coconut tuile
(1A, 3, 7, 12)*

Warm Chocolate Fondant €15.50
*Brandy snap, caramel, vanilla
ice cream (1A, 3, 7, 12)*

Paris Brest €14.50
*Hazelnut cream, lemon curd,
caramel sauce (1A, 3, 7, 8B, 12)*

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

Selection of Irish Farmhouse Cheese €22*
*Cashel blue cheese, Ballylisk triple rose, Durrus,
smoked gubbeen cheese, seasonal chutney,
linseed crackers, celery & grapes (1A, 1B, 3, 7, 9, 12)*
*Additional €5 supplement for hotel package guests

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 €9.50
10Yr-Old Tawny

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

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*