





HOUND LUNCH MENU

Soup of the Day, served with homemade brown bread (1A, 1D, 3, 7) **€11.00**

Chicken Caesar Salad, brioche croutons, Caesar emulsion, crisp pancetta, aged parmesan, watercress (1A, 3, 4, 7, 10) **€20.00**

Macroom Mozzarella, Heirloom tomato, basil pesto, rocket salad, pine nuts, focaccia crisp (1A, 6, 7, 8) **€20.00**

Butter Chicken Curry, naan bread, coriander, basmati rice (1A, 3, 7, 9, 12) **€24.00**

Italian Mortadella Ham & Cheese, focaccia, rocket salad, mozzarella, sun blushed tomato pesto, pistachio. Served with house fries (1A, 7, 8G, 12) **€21.00**

Open Smoked Salmon, Guinness bread, chive cream cheese, cucumber, pickled red onion, capers, herb salad (1A, 3, 4, 7, 12) **€18.00**

7oz Irish Beef Burger, iceberg lettuce, beef tomato, smoked jalapeno aioli, pickled red onion, guacamole, monterey jack cheese, house fries (1A, 3, 7, 9, 10, 12) **€24.95**

Steak Sandwich, Sirloin of Irish Hereford Beef, flaguette loaf, cashel blue cheese aioli, crispy shallots, watercress, pepper sauce, truffle fries (1A, 3, 4, 7, 10, 12) **€27.00**

Crispy Cod Cheeks, warm tartare, fennel & chicory slaw, lemon, house fries (1A, 3, 7, 9, 10, 12) **€24.00**

SIDES

Greek Salad (10, 12) **€9.00** | Chips **€5.00** | Truffle Fries (3, 12) **€7.50** | Sweet Potato Fries **€7.50**

DESSERTS

Carrot Cake, orange cream cheese, blood orange sorbet, carrot chips (1A, 3, 7, 8A, 8B, 12) **€13.50**

Panna Cotta, caramelised popcorn, passion fruit gel, biscotti (1A, 3, 7, 8G, 12) **€13.50**

Callebaut White Chocolate & Coconut Cake, almond sponge, mango & pineapple (1A, 3, 7, 8A) **€13.50**

Selection of Ice Cream and Sorbet (1A, 7) **€11.00**

Selection of Irish Cheeses, seasonal chutney, crackers, grapes (1A, 7, 12) **€18.00**

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

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.

