



STARTERS

Roasted Butternut Squash & Coconut Soup

Pickled chilli, curry oil, coriander and garlic brioche (1A, 3, 7, 9, 12)

St Tola Goats Cheese Panna Cotta

Savoury granola, fig, candied walnut, pickled grapes (1D, 3, 6, 7, 8A, 8C, 12)

Whiskey & Dill Infused Goatsbridge Trout

Wasabi foam, fennel, cucumber, trout caviar (4, 6, 7, 9, 12)

Crispy Andarl Farm Pork Cheek

Pickled kohlrabi, truffle emulsion, cider velouté, mustard seeds (1A, 3, 10, 12)

MAIN COURSES

Wild Mushroom Risotto

Pickled shimeji, chestnut, parmesan foam, crispy sage (7, 8i, 12)

Pan Fried Fillet of Cod

Chicken butter sauce, samphire, baby onion, trout roe, pickled black trumpet mushroom, yeast crumb (4, 7, 9)

Glin Valley Chicken Supreme

Vandouvan cream sauce, pumpkin, iberico chorizo, frisse, chicken croquette (1A, 3, 7, 9, 10, 12)

12 Hour Cooked Irish Beef Brisket

Onion & Horseradish soubise, pomme purée, grilled baby leek, chive oil, bourguignon jus (7, 9, 12)

DESSERTS

Warm Chocolate Fondant

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

Matcha Gateaux

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

Mango & Passionfruit Sphere

Coconut sorbet, lime syrup, coconut tuile (1A, 3, 7, 12)

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

SIDES

Fries **€6.00** | Truffle Fries (3, 7) **€7.50** | Creamed Potato (7) **€6.00**

Gruyère Mash Potato (1A, 7) **€7.50** | Glazed Carrots (12) **€6.00**

Hound Autumn Salad, root vegetables, hazelnut dressing, Stilton cheese (7, 8b, 12) **€9.50**

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