

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 Parsnip & Chestnut Soup *€13.50*
Truffle cream, apple, wild mushroom powder *(7, 8I, 9)*

Gin Cured Goatsbridge Trout *€20*
Pickled cucumber gel, endive, compressed apple, nasturtium *(4, 7, 9, 12)*

St Tola Goats Cheese Panna Cotta *€19*
Beetroot textures, candied walnut, mandarin jelly *(7, 8b, 12)*

Crispy Andarl Farm Pork Cheek *€20*
Pickled kohlrabi, mustard seeds, truffle aioli, cider jus *(1A, 3, 7, 9, 10, 12)*

Chicken Liver & Foie Gras Mousse *€22**
Hazelnut, fig & cranberry chutney, brioche *(1A, 3, 7, 8B, 9, 10, 12)*
**Additional €7 supplement for hotel package guests*

MAIN COURSES

Iona Farm Cauliflower Steak *€26*
Cauliflower & saffron purée, pine nuts crumble, curry oil, orange & honey glaze, onion gel *(8, 12)*

Wild Mushroom Risotto *€29*
Pickled shimeji, chestnut, parmesan foam, crispy sage
(7, 8I, 12)

Pan Fried Fillet of Seabass *€40*
Samphire, baby leek, dill oil, yuzu & mussel beurre blanc, caviar *(2, 4, 7, 12, 14)*

Fillet of Wild Salmon *€39*
Red pepper purée, guinness bread crumb, tomato caviar, baby fennel, brown shrimp
(1A, 1D, 2, 4, 7, 9, 12)

Glin Valley Chicken Supreme *€36*
Cassoulet of leek & morteau sausage, crispy chicken yeast crumb *(7, 10, 12)*

8oz Fillet of Irish Beef *€52**
Beef presse, roscoff onion, mustard emulsion, bone marrow beef jus, hen of wood
(3, 7, 9, 10, 12)
**Additional €15 supplement for hotel package guests*

Wicklow Venison Loin *€45*
Braised shoulder croquette, pickled blackberry, celeriac, sprouts, anise jus *(1A, 3, 7, 10, 12)*

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 Winter salad *€9.50*
Root vegetable, hazelnut dressing, Stilton cheese *(7, 12, 8b)*

Brussel sprouts *€8.50*
Bacon, hollandaise,
(3, 7, 10, 12)

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

Apple & Pistachio Cheesecake ***€15***
Apple sorbet (1A, 3, 7, 8 pistachio, 12)

Mango & Passionfruit Sphere ***€15***
Coconut sorbet, lime syrup, coconut tuile (1A, 3, 7, 12)

Warm Chocolate Fondant ***€16***
Brandy snap, vanilla ice cream (1A, 3, 7, 12)

Baileys Set Cream ***€15***
Christmas pudding ice cream, blackberry sesame tuile (1A, 3, 7, 8A, 11)

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 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

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