THE HOUND



STARTERS

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

Chicken Liver & Foie Gras Mousse
Hazelnut, fig & cranberry chutney, brioche (1A, 3, 7, 8B, 9, 10, 12)

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

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

MAIN COURSES

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

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

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

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

DESSERTS

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

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

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

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

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 Winter 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