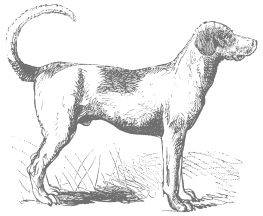
THE HOUND



HOUND LUNCH MENU



STARTERS

Soup of the Day ***€11.00***
Served with homemade brown bread *(1A, 1D, 7, 9)*

Classic Waldorf Salad ***€14.00***
Apple, raisins, radicchio, grapes, celery, cashel hazelnut dressing
(7, 8, 9, 10, 12)

Guinness Smoked Atlantic Salmon ***€14.00***
Endive and fennel slaw, lemon gel, blood orange, buttermilk dressing *(4, 7, 12)*

Ham Hock & Duck Terrine ***€16.00***
Cherry compote, shimejhi mushroom, mandarine gel, white bread roll *(1A, 3, 7, 10, 12)*

Black Pudding & Apple Croquette ***€14.50***
Apple, pickled mustard seeds,garden herbs
(1A, 3, 7, 9, 10, 12)

MAIN COURSES

Pan Fried Beetroot Gnocchi ***€20.00***
Whipped goats cheese, walnuts, brown butter & honey, shaved pear *(1A, 3, 7, 8C, 9, 12)*

Turkey & Ham Croque Monsieur ***€21.00***
Red Cabbage, cranberry aioli, stuffing, brie cheese, triple cooked chips *(1A, 3, 7, 9, 12)*

Chicken Schnitzel Caesar ***€26.00***
Caesar emulsion, frisée, bacon crumb, aged parmesan
(1A, 3, 4, 7, 9, 12)

6oz Dry Aged Grilled Striploin ***€31.00***
Potato gratin, cep puree, bone marrow jus, hen on the wood
(7, 9, 12)

Slow Cooked Pork Belly ***€26.00***
Colcannon, baby fennel, apple gel, truffled madeira jus *(7, 9, 10, 12)*

Market Fish of the Day ***€25.00***
Served with fish cake, tenderstem broccoli, caviar, champagne Beurre Blanc *(2, 4, 7, 9, 10, 12)*

SIDES

Triple Cooked Chips ***€6.00***

Roasted Pumpkin ***€8.00***
Whipped Ricotta, Chilli Oil, Toasted Pumpkin Seeds *(7, 10)*

Parmesan & Crispy Shallot Pomme Puree ***€8.00*** *(1A, 7)*

Seasonal Garden Salad ***€6.50*** *(12)*

DESSERTS

Christmas Pudding *€13.50*
Baileys anglaise, rum & raisin ice cream
(1A, 3, 7, 8, 12)

Apple & Cinnamon Crumble *€13.50*
Vanilla ice cream, caramel sauce (7, 8, 10, 12)

Chocolate Opera Delice *€13.50*
Coffee ice cream (1A, 3, 7, 10, 12)

Selection of Irish Cheeses *€19.00*
Seasonal chutney, linseed crackers, grapes (1A, 3, 7, 12)

Selection of Ice Cream & Sorbet *€11.00*
(1A, 3, 7, 12)

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