

Entrees

GF Corn dusted calamari 19 Lemon pepper, apple sweet chill sauce	
Scotch egg 16 Pork sausage, black garlic ketchup	
Fried chicken goujons 18 Whiskey BBQ sauce	
VG Fried potato cakes 14 Irish spice, aioli	
GF Roast mushrooms 16 Onion marmalade, whipped goats cheese, pink peppercorn	
Duck Liver Pâté 16 Golden raisins, sourdough crisps	
Bowl of Mussels 21 Chorizo, fennel, mint, cider cream sauce, toasted sourdough	
VG GF Fried cauliflower 16 Spiced honey glaze, curried spinach purée	
Hound board 36 Pork terrine, corned beef croquette, duck liver pâté, aged cheddar, pickles, mustard and sourdough	

Sides

VG GF Hand cut chips 14 Aioli/curry sauce	
GF Colcannon mash 12	
VG GF Tobacco onions 10 Aioli	
GFO Cos hearts 14 Pickled celery, buttermilk dressing, garlic crumbs	
Green beans 14 Sage, lemon butter	

Seasonal

VG GF Charred Cauliflower 26 Sunflower seed hummus, pickled cucumber, chickpea pearls	
VG Roasted Pumpkin 26 Braised lentils, melted leeks, herb crumb & watercress gremolata	
Confit duck 26 Apple, frisee, goats cheese, hazelnut, cranberry vinagerette	

Allergy Information

Please advise our team of any allergies or dietary requirements. As allergens are handled in our kitchen, we cannot guarantee dishes are allergen-free.

Mains

Beef cheek & Guinness pie 32 Colcannon, gravy	
GF Bangers & mash 26 Irish pork sausage, spiced mustard, colcannon, beer braised onions, gravy	
Wagyu beef burger 26 Bacon, cheddar, lettuce, tomato, onion, burger mayo, chips	
Chicken schnitzel 30 Apple slaw, chips, choice of sauce	
Loaded Irish Chicken 34 Schnitzel, ham, Guinness onion jam, aged cheddar mash, gravy	
Fish & chips 28 Tasmanian blue grenadier, tartare sauce, lemon, malt pickled onions	
Galway fish pie 34 Monkfish, mussels, prawns, smoked salmon, seaweed cream sauce, aged cheddar mash, garlic crumbs	
Guinness glazed pork rib-eye 36 Bacon & cabbage, apple & elderflower sauce	

Sauces

House made curry sauce	1.50
Harp & Hound gravy	1.50
Peppercorn sauce	1.50
Mushroom sauce	1.50

Desserts

Fried apple pie 14 Vanilla ice cream	
Guinness brownie 16 Jameson caramel, chantilly cream	
Sticky date waffles 16 Candied walnut, vanilla ice cream, butterscotch sauce	

From the grill

Great Southern Pinnacle 300gm sirloin 40	
Black Onyx MB4 250gm scotch 65	
250gm lamb rump 36	
Spiced kangaroo loin 200gm ... 34	

Served with spiced mustard, salad & a choice of side

Choice of sauce: house made curry sauce, pickled peppercorn, mushroom sauce, Harp & Hound gravy

