

NEIGHBOURHOOD

2-COURSE €45 | 3-COURSE €48

APÉRITIF

NBHD Nudge
*Amaretto, Cranberry,
Lime, Ginger*
12

NBHD Gin & Tonic
*Butterfly Pea-infused Gin,
Lime, Elderflower Tonic*
12

Honeyed Timepiece
*Black Bush, Honey,
Angostura Orange*
12

Veuve Clicquot
Brut NV
Champagne, France
~~26~~ 20

STARTERS

SIGNATURE DISH

Buttered Asparagus

Smoked Scamorza Custard,
Wild Garlic, Hazelnut Dressing

Half Dozen Oysters

Ponzu Pearls, Scallion,
Chilli
+3

Beef Tartare

Smoked Eel, Truffle,
Caper Dressing

SIGNATURE DISH

Currach Scallops

Roasted Kohlrabi, Chorizo,
Chicken Jus, Burnt Lime Foam
+4

House Pasta

Beef Shortrib Ragu, Pecorino
Foam, Wild Mushroom

Creole Gumbo

Morteau Sausage,
Langoustine

MAINS

Black Sole for 2

Sauce Grenobloise, Seaweed
Potato, Tenderstem Broccoli
+10pp

Roasted Sea Bass

Wild Garlic, Confit Shimeji
Kohlrabi Samphire, Miso Broth

House Risotto

Pea, Truffle,
Parmesan

STEAKS

All of our Steaks come with House Salad & Choice of a Side & Sauce
Large cuts include Bone Marrow.

SIGNATURE DISH

Large cuts – to share

30oz Chateaubriand +20pp
32oz Porterhouse +12pp
35oz Tomahawk +12pp

Solo cuts

8oz Sirloin
8oz Rib-Eye
8oz Fillet +5

Extras

Grilled Gambas 8
Bone Marrow 8
Crab Claws 10

Sauces +4: Béarnaise, Whiskey Peppercorn, Red Wine Jus, Chimichurri

SIDES

Roasted Baby Carrots

Harissa Honey, Smoked
Almonds
6

Skinny Fries

Freshly Grated Truffle,
Parmesan
8.5

Triple Cooked Chunky Chips

Wild Garlic Aioli
6

Grilled Hispi Cabbage

Mornay Cheese,
Chimichurri
8

SIGNATURE DISH

Tenderstem Broccoli

Pickled Walnut, Citrus
Ponzu, Crispy Shallot
7

House Mash

Chives
6

DESSERTS

Jelly and Ice Cream

Rhubarb, Blood Orange

Irish Cheese Selection

Quince, Truffle Honey,
Rye Crackers
+3

Dubai Chocolate Dome

Pistachio, Raspberry

If you have any allergens let your server know