

STEAK NIGHT

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, Pickled Walnut,
Brioche, Hazelnut Dressing

Half Dozen Oysters
Ponzu Pearls, Scallion,
Chilli
+3

Beef Tartare
Dry-Aged Fillet, Egg
Yolk, Beef Fat Toast
SIGNATURE DISH

Currach Scallops
Jerusalem Artichoke, Chicken
Jus, Chicken Skin XO, Lime Foam
+4

House Pasta
Beef Shortrib Ragu, Pecorino
Foam, Wild Mushroom

Creole Gumbo
Morteau Sausage,
Gambas

MAINS

Black Sole for 2
Sauce Grenobloise, Baby
Potatoes, Tenderstem Broccoli
+10pp

Wild Irish Sea Bass
Saffron Emulsion, Ratatouille,
Courgette, Bouillabaisse

Charred Gnocchi
Globe Artichoke, Basil Gremolata,
Hazelnut Pesto, Fontina Cream

BUILD YOUR STEAK

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 +20pp

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,
Truffle Aioli, Parmesan
8.5

Triple Cooked Chunky Chips
NBHD Ketchup
6

Asian Green Beans
Confit Garlic Aioli, House
Chilli Sauce, Crispy Shallots
8

SIGNATURE DISH

Tenderstem Broccoli
Pickled Walnut, Citrus
Ponzu, Crispy Shallot
7

House Mash
Chives
6

DESSERTS

Brown Butter Cake
Tonka Bean Custard,
Poached Pear, Vanilla Ice Cream

Irish Cheese Selection
Quince, Truffle Honey,
Rye Crackers
+3

Strawberries and Cream
Shortbread, Whipped Mascarpone,
Elderflower, Lemon Balm, Honeycomb

If you have any allergens let your server know

NEIGHBOURHOOD