



Festive Menu



◆ 3-COURSE €72

Oysters & Bubbles

Half Dozen Carlingford Oysters

Ponzu Pearls, Scallion,
Chilli

24

The Perfect Pair

Half Dozen Carlingford Oysters
2 Glasses of Veuve Clicquot

65

Veuve Clicquot Brut NV

Champagne, France

26 22

Starters

◆ SIGNATURE DISH

Creole Gumbo

Morteau Sausage,
Gambas

Beef Carpaccio

Seared Dry-Aged Fillet, Violet
Mustard, Parmesan, Watercress

Kilkeel Crab

Yuzu, Cucumber, Nori,
Smoked Avocado

◆ SIGNATURE DISH

Tempura Sprouting Broccoli

Whipped Tofu, Pickled Maitake,
Sesame–Nori Crisp, Truffle Ponzu

Currach Scallops

Kohlrabi, Chicken Jus,
Burnt Lime Foam

+2

House Pappardelle Pasta

Beef Shortrib Ragu,
Pecorino, Wild Mushroom

Add Fresh Truffle +5

Mains

Roast Venison Loin

Blackberry, Beetroot, Cocoa Nib,
Sauce Grand Veneur

Atlantic Halibut

Iona Leeks, Mussels,
Champagne Sauce

Cacio e Pepe

Hand-cut Linguine, Creamy
Pecorino, Winter Truffle

◆ SIGNATURE DISH

Dry Aged Rib-Eye

Crab Claws, Garlic Butter, Triple
Cooked Chips

+10

Beef Fillet

Cep Purée, Short Rib, Pressed
Potato, Sauce Bordelaise

+5

Whole Black Sole

Sauce Grenobloise, Baby
Potatoes, Tenderstem Broccoli

+10pp (serves 2)

Sharing Steak

All of our Large Cuts are designed for 2 and include
Bone Marrow, Wedge Salad, 1 Side and 1 Sauce

◆ SIGNATURE DISH

35oz Tomahawk

Bone in Rib-Eye

+20pp

30oz Chateaubriand

Premium Centre-Cut
Fillet of Beef

+20pp

32oz Porterhouse

Combination of Tender Fillet
and New York Strip

+20pp

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

Sides

Roasted Baby Carrots

Harissa Honey, Smoked
Almonds

7

Brussel Sprouts

Chestnut, Lardon Crumb

8

Tenderstem Broccoli

Pickled Walnut, Citrus Ponzu,
Crispy Shallot

7

◆ SIGNATURE DISH

Skinny Truffle Fries

Freshly Grated Truffle,
Truffle Aioli, Parmesan

9.5

Triple Cooked Chunky Chips

NBHD Ketchup

7

Wasabi Mash

Kizami

10

If you have any allergens let your server know
We cannot guarantee the absence of traces of
allergens in our busy kitchen.

NEIGH
BOUR
HOOD