Steak Night

◆ 2-COURSE €58 ◆ 3-COURSE €65

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

Tempura Sprouting Broccoli
Whipped Tofu, Pickled Maitake, Sesame–Nori Crisp, Truffle Ponzu

SIGNATURE DISH
Currach Scallops
Roasted Kohlrabi, Chicken Skin, Chicken Jus, Burnt Lime Foam
+4

House Pappardelle Pasta
Beef Shortrib Ragu, Pecorino, Wild Mushroom
Add Fresh Truffle +5

Mains

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

Atlantic Halibut
Iona Leeks, Mussels, Champagne Sauce

Cacio e Pepe
Hand-cut Linguine, Creamy Pecorino, Winter Truffle

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 +25pp
32oz Porterhouse +20pp
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

Triple Cooked Chunky Chips
NBHD Ketchup
6

SIGNATURE DISH
Tenderstem Broccoli
Pickled Walnut, Citrus Ponzu, Crispy Shallot
7

Skinny Fries
Freshly Grated Truffle, Truffle Aioli, Parmesan
8.5

Brussel Sprouts
Chestnut, Lardon Crumb
8

Wasabi Mash
Kizami
10

Desserts

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

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

Valrhona Chocolate Tart
Miso Caramel, Vanilla Ice Cream

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

NEIGHBOURHOOD