

NEIGH  
BOUR  
HOOD

MOTHER'S DAY  
2026

SET MENU

# Mother's Day



3-COURSE €65



March 15



1.30pm — Close

## Arrival Cocktail (For All Mothers)

### Hugo Spritz 14

Elderflower, Mint, Prosecco, St. Germain

Also available as a non-alcoholic mocktail.

## STARTERS

### Tempura Sprouting Broccoli

Whipped Tofu, Pickled Maitake, Sesame-Nori Crisp, Truffle Ponzu 10 13

### Currach Scallops +3

Kohlrabi, Chicken Jus, Burnt Lime Foam 4 6 9 13

### House Pappardelle Pasta

Beef Short Rib Ragù, Pecorino, Wild Mushroom 1a 4 7 9 13

### Creole Gumbo

Morteau Sausage, Prawn Head Aioli, Gambas 1a 4 5d 7 9

## MAINS

### Soy Glazed Duck Breast

Carrot Purée, Endive, Blood Orange 10 13

### Cacio e Pepe

Hand-Cut Linguine, Creamy Pecorino, Truffle 4 6 9 13

### Dry Aged Beef Fillet +10

Triple Cooked Chips, House Caesar Salad, Peppercorn Sauce 4

### Roasted Hake

Asparagus, Mussel, Morteau Sausage, Beurre Blanc 4 6 9

## Sharing Mains

### 30oz Chateaubriand for 2

Triple Cooked Chips, House Caesar Salad, Peppercorn Sauce

4

+25pp

### Whole Black Sole for 2

Sauce Grenobloise, Baby Potatoes, Tenderstem Broccoli

4 8 13

+10pp

## Desserts

Brown Butter Cake 1a 3a 3b 4

Chocolate Pavé 1a 4 7

All of our Beef is 100% Irish Origin.

## Allergens

- 1 Gluten (A-Wheat, B-Spelt, C-Khorasan, D-Rye, E-Barley, F-Oats) 2 Peanuts  
3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut) 4 Milk  
5 Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp) 6 Mollusc 7 Eggs 8 Fishes 9 Celery 10 Soya  
11 Sesame Seeds 12 Mustard 13 Sulphur Dioxide & Sulphites 14 Lupin

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