

NEIGH  
BOUR  
HOOD

# Sunday Menu

AVAILABLE FROM 1.30PM - CLOSE

# Sunday Menu

## START IN STYLE

**Half Dozen Oysters** ..... 24  
 Carlingford Oysters, Ponzu  
 Pearls, Scallion, Chilli

**The Perfect Pair** ..... 65  
 2 Glasses of Veuve Clicquot  
 Half Dozen Oysters

**Veuve Clicquot Brut NV** ..... 26 22  
 Champagne, France

**Royal Belgian Caviar** ..... 95  
 House Crisps, Smoked Crème  
 Fraîche, Chive

## STARTERS

**Kilkeel Crab** ..... 19

Yuzu, Cucumber, Nori, Smoked Avocado

2A 6 12

**Currach Scallops** ..... 21

Kohlrabi, Chicken Jus, Burnt Lime Foam

14 7 9 12

**House Pappardelle Pasta** ..... 17

Beef Shortrib Ragù, Pecorino, Wild Mushroom

1A 3 7 9 12

Add Fresh Truffle +10

**Tempura Sprouting Broccoli** ..... 16

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

1A 6 11

**Creole Gumbo** ..... 18

Morteau Sausage, Prawn Head Aioli, Gambas

2D 1A 3 9 7 12

## MAINS

### Sunday Special

**Roast Dry Aged Beef Sirloin** ..... 34

Roast Potatoes, Carrots, Yorkshire Pudding, Red Wine Jus,  
 Horseradish

1A 3 7 9 10 12

Typically sells out by 5pm

**Feighcullen Organic Chicken** ..... 30

Sweetcorn, Chorizo, Wild Garlic, Garyhinch Mushrooms

7 9 12

**Truffle Cacio e Pepe** ..... 34

Hand Cut Tagliatelle, Creamy Pecorino, Winter Truffle

7 3

**Roasted Hake** ..... 30

Asparagus, Mussel, Morteau Sausage, Smoked Butter Beurre Blanc

4 7 14 9 12

**Dry Aged Beef Fillet** ..... 42

Triple Cooked Chips, House Caesar Salad, Peppercorn Sauce

3 7 4 10 9 12

**Whole Black Sole** ..... 40pp

Sauce Grenobloise, Baby Potatoes, Tenderstem Broccoli

4 7 12

## SIGNATURE SHARING STEAKS

All Of Our Large Cuts Are Designed For 2 And Include  
 Bone Marrow, Wedge Salad, 1 Side And 1 Sauce.

**35oz Tomahawk** ..... 60pp

Bone in Rib-Eye

7 3 10 4 12

**30oz Chateaubriand** ..... 65pp

Premium Centre Cut Fillet of Beef

7 3 10 4 12

**32oz Porterhouse** ..... 60pp

Combination of Tender Fillet and New York Strip

7 3 10 4 12

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

3 7 4 10 9 12

## SIDES

**Roasted Baby Carrots** ..... 7

Harissa Honey, Smoked Almonds

8A 12

**Tenderstem Broccoli** ..... 7

Pickled Walnut, Citrus Ponzu, Crispy Shallot

8H 6 1A

**Wasabi Mash** ..... 10

Kizami

7 6

**Skinny Truffle Fries** ..... 8.5

Freshly Grated Truffle, Truffle Aioli, Parmesan

7 3

**Triple Cooked Chunky Chips** ..... 6

Confit Garlic Aioli

3

## DESSERTS

**Chocolate Pavé** ..... 11

Whiskey, Coffee, Salted Banana  
 Ice Cream

7 3 12

**Cheese Selection** ..... 15

Quince, Truffle Honey, Rye  
 Crackers

7 1A 12

**Brown Butter Cake** ..... 11

Tonka Bean Ice Cream, Vanilla,  
 Pear, Hazelnut, Crème Diplomat

1A 3 7 8B

## 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 Fish 9 Celery 10 Soya

11 Sesame Seeds 12 Mustard 13 Sulphur Dioxide & Sulphites 14 Lupin

All of our Beef is 100% Irish Origin.

Please ask your server for more information on allergens.

Please note there is a 10 percent service charge for groups of 6 or more.

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