

NEIGH
BOUR
HOOD

FATHER'S DAY

MENU

FATHER'S DAY

2 COURSES €50 | 3 COURSES €55

COMPLIMENTARY DRINK FOR DAD

APPLE GINGER MULE

Whiskey, Apple, Ginger Beer

START IN STYLE

OYSTERS NAM JIM • 24 (4, 6, 12, 14)

Cucumber, Buddha's Hand

IBÉRICO LOMO JAMÓN PLATE • 24 (8A, 12)

House Pickles, Olives, Smoked Almonds

VEUVE CLICQUOT • 26 / 135 (13)

Champagne, France

STARTERS

SHORT RIB RAGÙ (1A, 3, 7, 9, 12)

Fazzoletti Pasta, Pecorino Espuma,
Smoked Maitake Mushroom

Add Truffle +10

ROASTED CURRAGH

SCALLOPS • +8 (7, 9, 12, 14)

Morcilla, Cauliflower, Brown Butter,
Golden Raisins, Vanilla

BLUEFIN TUNA TARTARE (4, 6, 12)

Smoked Avocado, Pickled Radish,
Coriander, Yuzu Ponzu

ST TOLA GOAT'S CURD (7, 8C, 12)

Pickled Rhubarb, Walnut, Elderflower
Honey, Yellow Beetroot

BEEF TARTARE (3, 7, 10, 12)

Bone Marrow, Cáis na Tíre, Lemon, Pickled
Shallot, Watercress, Beef Fat Toast

MAINS

10oz SIRLOIN (3, 7, 10)

Beef Fat Fries, House Caesar, Whiskey
Peppercorn Sauce

BBQ GOATSBRIDGE TROUT (4, 7, 10, 12)

White Asparagus, Mussels, Trout Roe,
Sake Beurre Blanc

DRY-AGED SIRLOIN ROAST (1A, 3, 7, 9)

Roast Potatoes, Beef Fat Carrot, Yorkshire
Pudding, Bone Marrow Jus

CACIO E PEPE (1A, 3, 7)

Calamarata, Kampot Pepper, Cáis na Tíre

Add Truffle +10

DRY-AGED 10oz RIBEYE • +10 (2, 3, 4, 7)

Beef Fat Fries, House Caesar, Whiskey
Peppercorn Sauce

6oz FILLET • +10 (7, 9)

Beef Fat Fries, House Caesar, Whiskey
Peppercorn Sauce

WHOLE BLACK SOLE • +25pp - SERVES 2 (4, 7)

Sauce Meunière, Ballymakenny
Potatoes, Grilled Sprouting Broccoli, Samphire

FOR THE TABLE

All of our Large Cuts are designed for 2

34oz TOMAHAWK • +25pp (3, 7, 10)

Triple Cooked Chips, House Caesar Salad,
Bone Marrow, Peppercorn Sauce

32oz PORTERHOUSE • +30pp (3, 7, 10)

Triple Cooked Chips, House Caesar Salad,
Bone Marrow, Peppercorn Sauce

30oz CHATEAUBRIAND • +35pp (3, 7, 10)

Triple Cooked Chips, House Caesar Salad,
Bone Marrow, Peppercorn Sauce

SIDES

BABY CARROTS • 6 (8E)

Hot Honey, Pecan

TRIPLE COOKED CHIPS • 6 (3)

Aioli

TRUFFLE FRIES • 9 (3, 7)

Truffle Aioli, Parmesan, Fresh Truffle

BBQ TENDERSTEM BROCCOLI • 7 (6, 7)

Garlic Labneh, XO Chilli Sauce

MASH • 10 (7)

Bone Marrow Butter, Lyonnaise
Onions, Fried Shallots

DESSERTS

NBHD CHEESECAKE (1A, 3, 7)

White Chocolate, Rhubarb, Elderflower,
Wexford Strawberries

BROWN BUTTER CAKE (1A, 3, 7, 8B)

Pear, Hazelnut, Crème Diplomat,
Tonka Bean Ice Cream

CASHEL BLUE (1A, 7, 8A, 12)

Quince, Grapes, House Chutney,
Truffle Honey, Rye Crackers

VALRHONA CHOCOLATE PAVÉ (1A, 7, 8B)

Almond Praline, Olive Oil, Salted
Vanilla Ice Cream

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 E-All Irish Beef, 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin. V-Vegan, GF-Gluten Free

Please inform your server of any allergies or dietary requirements.

A discretionary service charge of 12.5% will be added to your bill.

neighbourhoodnaas.com

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