

NEIGH
BOUR
HOOD

DESSERTS
MENU

AVAILABLE

ALL WEEK

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NBHD CHEESECAKE • 12 (1A, 4, 7)

White Chocolate, Rhubarb,
Elderflower, Wexford Strawberries

BAKED ALASKA • 12 (1A, 4, 7)

Mango, Passionfruit, Lime

BROWN BUTTER CAKE • 12 (1A, 3B, 4, 7)

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

VALRHONA CHOCOLATE PAVÉ • 12 (1A, 3A, 4, 7)

Almond Praline, Extra Virgin Olive Oil,
Salted Vanilla Ice Cream

IRISH CHEESE PLATE • 17 (1D, 4, 13)

Boyne Valley Bán, Wicklow Brie, Mossfield Gouda, Young
Buck Blue, Truffle Honey, Quince, House Chutney, Crackers

DESSERT WINES

CÔTES DE DURAS “CHAMP DU BOURG”, DOMAINE DES ALLEGRETS, 2023

9.5 (100ml) • 65 (750ml) (13)

Sémillon / Sauvignon, France

LITTLE BEAUTY – NOBLE EDITION – GEWÜRZTRAMINER, 2015

16 (100ml) • 95 (750ml) (13)

Gewürztraminer, New Zealand

TOKAJI, CHATEAU PAJZOS, 5 PUTTONYOS ASZÚ, 2018

12 (100ml) • 60 (500ml) (13)

Tokaji, Hungary

RECIOTO DELLA VALPOLICELLA, LE BRUGNINE, VENTURINI, 2017

23 (100ml) • 92 (500ml) (13)

Recioto, Italy

DESSERT COCKTAIL

MUDSLIDE • 14 ⁽⁴⁾

Vodka, Coffee Liqueur, Baileys Irish Cream, Cream, Chocolate Shavings

COFFEE & TEA

AMERICANO • 4

LATTE • 4.5

CAPPUCCINO • 4.5

MACCHIATO • 3.5

FLAT WHITE • 4.5

IRISH COFFEE • 9.5

MOCHA • 4

CALYPSO COFFEE • 9.5

FRENCH COFFEE • 9.5

HOT CHOCOLATE • 4

ESPRESSO /
DOUBLE ESPRESSO • 3.5

TEA – REGULAR, PEPPERMINT, GREEN,
GINGER & LEMONGRASS • 3.5

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. V-Vegan, GF-Gluten Free

Please inform your server of any allergies or dietary requirements.
A discretionary service charge of 12.5% is applied to parties of 6 or more.
neighbourhoodnaas.com

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