

NEIGH  
BOUR  
HOOD

SUNDAY  
MENU

AVAILABLE

SUNDAY FROM 1:30 PM - CLOSE

# SUNDAY MENU

2-COURSE €39 | 3-COURSE €42

## START IN STYLE

### OYSTERS NAM JIM • 24 (6, 8, 10, 13)

Cucumber, Buddha's  
Hand

### IBÉRICO LOMO JAMÓN PLATE • 24 (3A, 12, 13)

House Pickles, Olives,  
Smoked Almonds

### VEUVE CLICQUOT • 26 / 135 (13)

Champagne, France

## STARTERS

### SHORT RIB RAGÙ (1A, 4, 7, 13)

Fazzoletti Pasta, Pecorino Espuma,  
Smoked Maitake Mushroom

Add Truffle +10

### ROASTED CURRACH SCALLOPS +8 (4, 6, 13)

Morcilla, Cauliflower, Brown Butter,  
Golden Raisins, Vanilla

### WHIPPED TOFU (10, 11)

Tenderstem Broccoli Tempura, Nori Furikake,  
Yuzu Gel, White Soy Dressing

### BLUEFIN TUNA TARTARE (8, 10, 11, 13)

Smoked Avocado, Pickled Radish,  
Coriander, Yuzu Ponzu

### NBHD SMOKED SALMON (1A, 1E, 1F, 4, 7, 8, 12)

Dill & Yuzu Rémoulade, Capers,  
Guinness Bread

### ST TOLA GOAT'S CURD (3H, 4, 13)

Pickled Rhubarb, Walnut, Elderflower  
Honey, Iona Farm Yellow Beetroot

### PICKED IRISH CRAB +8 (4, 5A, 12, 13)

Tomato, Peach, Fennel, Kombu Broth

## MAINS

### FEIGHCULLEN ORGANIC CHICKEN (4, 9, 10)

Sweetcorn, 'Nduja, Celeriac Fricassée,  
Black Garlic, Pressed Potato

### BBQ GOATSBRIDGE TROUT (4, 6, 8, 13)

White Asparagus, Mussels, Trout Roe,  
Sake Beurre Blanc

### DRY-AGED BEEF FILLET +10 (4, 7, 8, 12, 13)

Beef Fat Fries, Whiskey Peppercorn  
Sauce, House Caesar

### NBHD CACIO E PEPE (1A, 4, 7)

Calamarata Pasta, Cáis na Tíre, Kampot Pepper

Add Truffle +10

### DRY-AGED ROAST BEEF SIRLOIN (1A, 4, 7, 13)

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

### WHOLE BLACK SOLE - SERVES 2 +25pp (4, 8)

Sauce Meunière, Ballymakenny Potatoes,  
Grilled Sprouting Broccoli, Samphire

## FOR THE TABLE

All of our Large Cuts are designed for 2 and include  
Bone Marrow, Wedge Salad, 1 Side and 1 Sauce

### 35oz TOMAHAWK +40pp (4, 7, 8, 12)

Bone in Rib-Eye

### 32oz PORTERHOUSE +40pp (4, 7, 8, 12)

Combination of Tender Fillet,  
New York Strip

### 30oz CHATEAUBRIAND +45pp (4, 7, 8, 12)

Premium Centre-Cut Fillet of Beef

Sauces: Whiskey Peppercorn 4, 12, 13, Bone Marrow Bordelaise 4, 13, Tarragon Chimichurri 13, Béarnaise 4, 7

## SIDES

### BABY CARROTS • 6 (3D)

Hot Honey, Pecan

### TRIPLE COOKED CHIPS • 6 (7, 12)

Aioli

### TRUFFLE FRIES • 9 (4, 7, 12)

Truffle Aioli, Parmesan

### BBQ TENDERSTEM BROCCOLI • 7 (4)

Garlic Labneh, XO Chilli Sauce

### MASH • 10 (4)

Bone Marrow Butter, Lyonnaise  
Onions, Fried Shallots

## DESSERTS

### NBHD CHEESECAKE (1A, 4, 7)

White Chocolate, Rhubarb,  
Elderflower, Wexford Strawberries

### BAKED ALASKA (1A, 4, 7)

Mango, Passionfruit, Lime

### CASHEL BLUE (1D, 4, 13)

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

### VALRHONA CHOCOLATE PAVÉ (1A, 3A, 4, 7)

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

### BROWN BUTTER CAKE (1A, 3B, 4, 7)

Hazelnut, Poached Pear, Crème Diplomat,  
Tonka Bean 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), 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

All of our beef is 100% Irish. 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](http://neighbourhoodnaas.com)

NEIGH  
BOUR  
HOOD