

NEIGH
BOUR
HOOD

DINNER

SET MENU

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€72 PER PERSON

STARTERS

WHIPPED TOFU (10, 11)

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

SHORT RIB RAGÙ (1A, 4, 7, 13)

Fazzoletti Pasta, Pecorino Espuma, Smoked Maitake Mushroom

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

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

ROASTED CURRAGH SCALLOPS (4, 6, 13)

Morcilla, Cauliflower, Brown Butter, Golden Raisins, Vanilla

MAINS

FEIGHCULLEN ORGANIC CHICKEN (4, 9, 10)

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

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

Beef Fat Fries, Whiskey Peppercorn Sauce, House Caesar

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

Calamarata Pasta, Cáis na Tíre, Kampot Pepper and Truffle

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

White Asparagus, Mussels, Trout Roe and Sake Beurre Blanc

DESSERTS

NBHD CHEESECAKE (1A, 4, 7)

White Chocolate, Rhubarb, Elderflower and Wexford Strawberries

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

IRISH CHEESE PLATE (1D, 4, 13)

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

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

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