

NEIGH
BOUR
HOOD

LUNCH GROUP

MENU

AVAILABLE
FRIDAY & SATURDAY

LUNCH GROUP MENU

€55 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

Add Truffle +10

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

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

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

Smoked Avocado, Pickled Radish,
Coriander and Yuzu Ponzu

ROASTED CURRACH SCALLOPS (4, 6, 13)

Morcilla, Cauliflower, Brown Butter

MAINS

FEIGHCULLEN ORGANIC CHICKEN (4, 9, 10)

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

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

White Asparagus, Mussels, Trout Roe,
Sake Beurre Blanc

DRY-AGED 6oz BEEF FILLET (4, 7, 8, 12, 13)

Beef Fat Fries, Whiskey Peppercorn Sauce,
House Caesar

DRY-AGED 8oz RIB-EYE (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

SIDES

BABY CARROTS (3D)

Hot Honey, Pecan

MASH (4)

Bone Marrow Butter, Lyonnaise
Onions, Fried Shallots

TRIPLE COOKED CHIPS (7, 12)

Aioli

BBQ TENDERSTEM BROCCOLI (4)

Garlic Labneh, XO Chilli Sauce

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)

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

CASHEL BLUE (1D, 4, 13)

Quince, Grapes, House Chutney, Truffle
Honey, Rye 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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