

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 Rémooulade, 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

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