

NEIGH
BOUR
HOOD

BRUNCH
& *BUBBLES*

AVAILABLE

Saturday · 10.30am – 3pm

BRUNCH & BUBBLES

30 PER PERSON

BUBBLES

(CHOOSE ONE)

APEROL SPRITZ

HUGO SPRITZ

MIMOSA

MIMOSA 0.0

MAINS

(CHOOSE ONE)

BRÛLÉE FRENCH TOAST (1A, 4, 7, 13)

Blueberry and Vanilla Compote, Lemon Curd,
Crème Fraîche Ice Cream

NBHD AVO TOAST (1A, 4, 7, 10, 12, 13)

Toasted Cruffin, Smashed Avocado, Overnight
Tomatoes, Poached Eggs, Hollandaise, Sriracha

VEGGIE FULL (1A, 4, 7, 9, 12, 13)

Sautéed Spinach, Hash Browns, Herbed
Mushrooms, Avocado, Roasted Tomato,
Poached Eggs, Toast

FULL IRISH BREAKFAST PLATE (1A, 7, 9, 10, 12, 13)

Sausage, Crowe's Bacon, Black Pudding,
Roasted Tomatoes, Hash Brown, Poached Egg,
Toast, NBHD Brown Sauce

EGGS BENEDICT (1A, 4, 7, 12, 13)

Toasted Cruffin, Ham Hock, Poached Egg, Hollandaise

Swap Ham Hock for Smoked Salmon (1a, 4, 7, 8, 13) or Spinach (1a, 4, 7, 13)

DESSERTS

(CHOOSE ONE)

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

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

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

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

BAKED ALASKA (1A, 4, 7)

Mango, Passionfruit, Lime

ADD ANOTHER

VEUVE CLICQUOT

26 (Glass) • 135 (Bottle)

GRAND CHAMPAGNE MIMOSA

18

SPICY WATERMELON MARGARITA

16

MIMOSA

14

HUGO SPRITZ

14

APEROL SPRITZ

14

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

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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.