

NEIGH
BOUR
HOOD

SUNDAY

MENU

AVAILABLE

SUNDAY FROM 1:30 PM - CLOSE

SUNDAY MENU

2-COURSE €39 | 3-COURSE €42

SNACKS

HALF DOZEN CARLINGFORD OYSTERS • 24 (6, 8, 9, 10, 13)

Bloody Mary Dressing

IBÉRICO LOMO PLATE • 24 (3A, 12, 13)

Olives and Smoked Almonds

STARTERS

BEEF SHORT RIB RAGÙ (1A, 4, 7, 13)

Fazzoletti Pasta, Pecorino Espuma,
Smoked Maitake Mushroom

Add Truffle +10

ROASTED CURRACH SCALLOPS +8 (1E, 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 Rémolade, Capers,
Guinness Bread

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

Figs, Iona Farm Beetroots, Smoked
Almonds and Tara Hill Honey

HAND PICKED KILKEEL CRAB +8 (4, 5A, 7, 8, 10, 12)

Cucumber, Smoked Eel, Apple Dashi Jelly
and Avocado Yuzu Sorbet

MAINS

FEIGHCULLEN ORGANIC CHICKEN (4, 9, 10)

Piri Piri Glaze, Sweetcorn and Celeriac
Fricassée, Black Garlic

GOATSBRIDGE TROUT (4, 6, 8, 13)

Morteau Sausage, Sprouting Broccoli, Mussel
and 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, Kampot Pepper, Cáis na Tíre

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

SHARING STEAKS

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 • 7 (7, 12)

TRUFFLE FRIES • 9 (4, 7, 12)

Truffle Aioli, Parmesan

GRILLED TENDERSTEM BROCCOLI • 6 (4)

Garlic Labneh, XO Chilli Sauce

MASH • 10 (4)

Bone Marrow Butter, Lyonnaise
Onions, Fried Shallots

DESSERTS

NBHD CHEESECAKE (1A, 4, 7)

White Chocolate, Raspberries, Yuzu Curd,
Dingle Gin and Hibiscus Sorbet

BAKED ALASKA (1A, 4, 7)

Mango, Passionfruit, Lime

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

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

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

Amarena Cherries, Cocoa Nib Tuile,
Pistachio Ice Cream

IRISH CHEESE PLATE +5 (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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