

NEIGH
BOUR
HOOD

À LA CARTE

AVAILABLE

ALL DAY WEDNESDAY, FRIDAY & SATURDAY

À LA CARTE

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

ROASTED CURRACH SCALLOPS • 21 (1E, 4, 6, 13)

Morcilla, Cauliflower, Brown Butter,
Golden Raisins, Vanilla

HAND PICKED KILKEEL CRAB • 21 (4, 5A, 7, 8, 10, 12)

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

WHIPPED TOFU • 16 (10, 11)

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

FOIE GRAS PARFAIT • 19 (1A, 3H, 4, 7)

Spiced Plum, Pickled Prune Purée,
Walnut Praline, Brioche

IRISH BLUEFIN TUNA TATAKI • 19 (3G, 8, 10, 11, 13)

Avocado, Pickled Radish, Orange,
Macadamia, Burnt Ginger Ponzu

AGED BEEF TARTARE • 17 (1A, 4, 7, 12, 13)

Truffle and Black Garlic Emulsion, Pickled
Shallot, Egg Yolk Purée and Ballymakenny
Potato Crisps

MAINS

FEIGHCULLEN DUCK BREAST • 38 (4, 13)

Carrot Purée, Duck Fat Carrot, Chicory,
Duck Leg Ragù, Orange, Sichuan Caramel

DRY-AGED 10oz RIBEYE • 48 (4, 5D, 7, 8, 12, 13)

Gambas, Beef Fat Fries, Café de Paris
Butter, House Caesar

BBQ MONKFISH • 40 (4, 6, 8, 10, 13)

Smoked Bacon, Hispi Cabbage, Mussel, Pickled
Dillisk and Smoked Butter Beurre Blanc

NBHD TRUFFLE CACIO E PEPE • 34 (1A, 4, 7)

Calamarata Pasta, Kampot Pepper,
Truffle, Cáis na Tíre

BEEF FILLET • 42 (4, 13)

Sauce Bordelaise, Pressed Potato, Slow-Cooked
Short Rib, Smoked Mushrooms, Roscoff
Onion, Cep Purée

WHOLE BLACK SOLE • 45pp - SERVES 2 (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 • 60pp (4, 7, 8, 12)

Bone in Rib-Eye

32oz PORTERHOUSE • 60pp (4, 7, 8, 12)

Combination of Tender Fillet,
New York Strip

30oz CHATEAUBRIAND • 65pp (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 • 12 (1A, 4, 7)

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

BAKED ALASKA • 12 (1A, 4, 7)

Mango, Passionfruit, Lime

BROWN BUTTER CAKE • 12 (1A, 3A, 3B, 4, 7)

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

VALRHONA CHOCOLATE PAVÉ • 12 (1A, 3F, 4, 7)

Amarena Cherries, Cocoa Nib Tuile,
Pistachio Ice Cream

IRISH CHEESE PLATE • 17 (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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