

NEIGH
BOUR
HOOD

Taste of
Neighbourhood

AVAILABLE

WEDNESDAY ALL-DAY · FRIDAY & SATURDAY UNTIL 6PM

Taste of Neighbourhood

2-COURSE €39 | 3-COURSE €42

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CHOOSE 1 DISH PER COURSE

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

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

Smoked Avocado, Pickled Radish,
Coriander, Yuzu Ponzu

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

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

WHIPPED TOFU • 16 (10, 11)

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

MAINS

FEIGHCULLEN ORGANIC CHICKEN (4, 9, 10)

Piri Piri Glaze, Sweetcorn and
Celeriac Fricassée, Black Garlic

DRY-AGED BEEF FILLET +10 (4, 7, 8, 12, 13)

Beef Fat Fries, Whiskey Peppercorn
Sauce, House Caesar

GOATSBRIDGE TROUT (4, 6, 8, 13)

Morteau Sausage, Sprouting Broccoli, Mussel
and Sake Beurre Blanc

NBHD CACIO E PEPE (1A, 4, 7)

Calamarata Pasta, Kampot Pepper, Cáis na Tíre

Add Truffle +10

SIDES

BABY CARROTS • 6 (3D)

Hot Honey, Pecan

TRUFFLE FRIES • 9 (4, 7, 12)

Truffle Aioli, Parmesan

TRIPLE COOKED CHIPS • 7 (7, 12)

MASH • 10 (4)

Bone Marrow Butter, Lyonnaise
Onions, Fried Shallots

GRILLED TENDERSTEM BROCCOLI • 6 (4)

Garlic Labneh, XO Chilli Sauce

DESSERTS

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

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

NBHD CHEESECAKE (1A, 4, 7)

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

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

Amarena Cherries, Cocoa Nib Tuile,
Pistachio Ice Cream

BAKED ALASKA (1A, 4, 7)

Mango, Passionfruit,
Lime

IRISH CHEESE PLATE (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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