

NEIGH
BOUR
HOOD

LIVE AT NBHD

MENU

AVAILABLE

EVERY FRIDAY, 7PM TILL CLOSING

LIVE AT NBHD

3-COURSE | €75 PER PERSON

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

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

Morcilla, Cauliflower, Brown Butter,
Golden Raisins, Vanilla

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

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

FOIE GRAS PARFAIT (1A, 3H, 4, 7)

Spiced Plum, Pickled Prune Purée,
Walnut Praline, Brioche

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

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

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

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

MAINS

FEIGHCULLEN DUCK BREAST (4, 13)

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

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

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

BEEF FILLET (4, 13)

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

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

Calamarata Pasta, Kampot Pepper,
Truffle, Cáis na Tíre

BBQ MONKFISH (4, 6, 8, 10, 13)

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

WHOLE BLACK SOLE +20pp - SERVES 2 (4, 8)

Sauce Meunière, Ballymakenny Potatoes, Grilled
Sprouting Broccoli, Samphire

SHARING STEAKS

All of our Steaks come with House Salad & Choice of a Side & Sauce
Large cuts include Bone Marrow

35oz TOMAHAWK +20pp (4, 7, 8, 12)

32oz PORTERHOUSE +20pp (4, 7, 8, 12)

30oz CHATEAUBRIAND +25pp (4, 7, 8, 12)

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

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

Amarena Cherries, Cocoa Nib Tuile,
Pistachio Ice Cream

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

Hazelnut, Poached Pear, Crème Diplomat,
Tonka Bean 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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