

A decorative gold border frames the entire page. At the top, a horizontal line with small circles and loops at the ends serves as a string for hanging ornaments. On the left side, there are three hanging ornaments: a small tree, a snowflake, and another small tree. On the right side, there are also three hanging ornaments: a small tree, a snowflake, and another small tree. The ornaments are gold and hang from the top line.

NEIGH
BOUR
HOOD

CHRISTMAS
2026



STEAK NIGHT
—
THURSDAY

STEAK NIGHT

3 COURSES | 59.50 PER PERSON

START IN STYLE

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

NBHD Hot Sauce, Yuzu Granité And Coriander

JAMÓN IBÉRICO PLATE • 24 (1A,3A,12)

Pickles, Olives And Smoked Almonds

STARTERS

TROUT TARTARE (7,8,10,11,13)

Burnt Chive Emulsion, Pickled Radish, Wasabi,
Trout Roe And House Ponzu

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

Cauliflower, Pear, Capers And Raisins,
Vadouvan Spices And Curry Leaf

WHIPPED ST TOLA GOAT'S CURD (3B,4,9)

Salt-Baked Celeriac, Hazelnut, Truffle
Honey And Celery

WINTER MUSHROOM VELOUTÉ (1A,4,9)

Truffled Brioche, Portobello Pesto, Smoked
Gubbeen And Crème Fraîche

DRY-AGED BEEF TARTARE (1A,4,7,9,12)

Black Garlic, Scallion Emulsion, Pickled Jalapeño,
Frozen Foie Gras Snow And Beef Fat Toast

SHORT RIB RAGÙ (1A,4,7,13)

Hand-Rolled Pappardelle, Smoked Winter
Mushrooms And Cáis Na Tíre

MAINS

ROASTED HAKE (4,6,8,13)

Broccoli, Morteau Sausage And Smoked
Butter Beurre Blanc

ROASTED FEIGH CULLEN CHICKEN (1A,4,12,13)

Lardo Brioche Stuffing, Miso-Glazed Parsnip
And Sauce Albufera

NBHD CACIO E PEPE (1A,4,7,13)

Calamarata Pasta, Cáis Na Tíre And Kampot Pepper

Add Winter Truffle +10

BLACK SOLE • 15 PP - WHOLE, ON THE BONE - FOR TWO (4,8,13)

Sauce Meunière, Ballymakenny Potatoes, Grilled
Sprouting Broccoli And Samphire

BUILD YOUR STEAK

All Of Our Steaks Come With House Salad & Choice Of A Side & Sauce
Large Cuts Include Bone Marrow.

Solo Cuts

9oz Sirloin (4,7,8,12)

6oz Fillet • +5 (4,7,8,12)

10oz Ribeye • +8 (4,7,8,12)

Large Cuts For 2

32oz Porterhouse • +20 PP (4,7,8,12)

35oz Tomahawk • +20 PP (4,7,8,12)

30oz Château • +25 PP (4,7,8,12)

Extras +10

Garlic Butter Gambas (4,5D)

Bone Marrow (4)

Café De Paris Crab Claws (4,5A,8)

Sauces: Whiskey Peppercorn (4,12,13), Bone Marrow Bordelaise (4,13), Tarragon Chimichurri (13), Béarnaise (4,7,13)

SIDES

ROASTED BRUSSELS SPROUTS • 7 (1A, 3D, 4, 12, 13)
Bacon, Pecan And Maple Syrup

BONE MARROW MASH • 10 (4)
Spring Onion And Bone Marrow Butter,
Lyonnaise-Style Onions

TRUFFLE FRIES • 9 (4, 7, 12)

TRIPLE-COOKED CHIPS • 7 (7, 12)

BABY CARROTS • 7 (3A, 4, 13)
Hot Honey, Labneh And Smoked Almond

DESSERTS

BROWN BUTTER CAKE (1A, 3A, 3B, 4, 7)
Coffee Custard, Vanilla-Poached Pears, Caramel
And Tonka Bean Ice Cream

BAKED ALASKA (1A, 4, 7)
Blackberry, Apple And Yuzu

NBHD CHEESECAKE (1A, 4, 7)
Figs, Fig Leaf And Yoghurt Sorbet

IRISH AND FRENCH CHEESES • +5 (1D, 4, 13)
Quince, Chutney, Crackers And Grapes

VALRHONA CHOCOLATE FONDANT (1A, 2, 3A, 4, 7)
Peanut, Banana, Miso Caramel And
Roasted Vanilla Ice Cream

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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