

NEIGH
BOUR
HOOD

CHRISTMAS

2026



LIVE AT NBHD

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TABLES OF 8+ | 79 PER PERSON

STARTERS

WINTER MUSHROOM VELOUTÉ (1A, 4, 9)

Truffled Brioche, Portobello Pesto, Smoked
Gubbeen And Crème Fraîche

SHORT RIB RAGÙ (1A, 4, 7, 13)

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

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

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

WINTER GAME TERRINE (1A, 3F, 3H, 12, 13)

Wild Irish Game, Prune, Pistachio, Pickled
Walnut And Winter Leaves

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

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

MAINS

ROASTED FEIGHCULLEN CHICKEN (1A, 4, 12, 13)

Lardo Brioche Stuffing, Miso-Glazed
Parsnip And Sauce Albufera

6oz JJ YOUNG AGED BEEF FILLET • +5 (4, 7, 8, 12)

House Caesar, Whiskey Peppercorn Sauce
And Triple-Cooked Chips

ROAST COD (3B, 7, 10, 13)

Jerusalem Artichoke, Braised Leeks, Winter
Chanterelles, Hazelnut Pesto And Vin Jaune Sauce

10oz RIBEYE (4, 5D, 7, 8, 12)

House Caesar, Beef Fat Béarnaise And
Triple-Cooked Chips

Add Garlic Butter Gambas +10

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

Calamarata Pasta, Cáis Na Tíre And Kampot Pepper

SHARING STEAKS

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

35oz TOMAHAWK • +25 PP (4, 7, 8, 12)

Sharing Steak — Carved For The Table

32oz PORTERHOUSE • +25 PP (4, 7, 8, 12)

Sharing Steak — Carved For The Table

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

Sharing Steak — Carved For The Table

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,
Lyonnais-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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