

NEIGH
BOUR
HOOD

LUNCH GROUP

MENU

AVAILABLE
FRIDAY & SATURDAY

LUNCH GROUP MENU

€55 PER PERSON

STARTERS

WHIPPED TOFU (10, 11)

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

SHORT RIB RAGÙ (1A, 4, 7, 13)

Fazzoletti Pasta, Pecorino Espuma,
Smoked Maitake Mushroom

Add Truffle +10

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

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

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

Smoked Avocado, Pickled Radish,
Coriander and Yuzu Ponzu

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

Morilla, Cauliflower, Brown Butter, Golden Raisins, Vanilla

MAINS

FEIGHCULLEN ORGANIC CHICKEN (4, 9, 10)

Piri Piri Glaze, Sweetcorn and
Celeriac Fricassée, Black Garlic

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

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

DRY-AGED 6oz BEEF FILLET (4, 7, 8, 12, 13)

Beef Fat Fries, Whiskey Peppercorn Sauce,
House Caesar

DRY-AGED 8oz RIB-EYE (4, 7, 8, 12, 13)

Beef Fat Fries, Whiskey Peppercorn
Sauce, House Caesar

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

Calamarata Pasta, Cáis na Tíre, Kampot Pepper

Add Truffle +10

SIDES

BABY CARROTS (3D)

Hot Honey, Pecan

MASH (4)

Bone Marrow Butter, Lyonnaise
Onions, Fried Shallots

TRIPLE COOKED CHIPS (7, 12)

GRILLED TENDERSTEM BROCCOLI (4)

Garlic Labneh, XO Chilli Sauce

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

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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