

NEIGH  
BOUR  
HOOD

# SUNDAY

## MENU

AVAILABLE

SUNDAY FROM 12:00 PM - 8:00 PM

# SUNDAY MENU

3-COURSE | €49.50 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

Add Truffle +10

### ROASTED CURRACH SCALLOPS +8 (1E, 4, 6, 13)

Morcilla, Cauliflower, Brown Butter,  
Golden Raisins, Vanilla

### WHIPPED TOFU (10, 11)

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

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

Smoked Avocado, Pickled Radish,  
Coriander, Yuzu Ponzu

### NBHD SMOKED SALMON (1A, 1E, 1F, 4, 7, 8, 12)

Dill & Yuzu Rémoûlade, Capers,  
Guinness Bread

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

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

### HAND PICKED KILKEEL CRAB +8 (4, 5A, 7, 8, 10, 12)

Cucumber, Smoked Eel, Apple Dashi Jelly  
and Avocado Yuzu Sorbet

## MAINS

### FEIGHCULLEN ORGANIC CHICKEN (4, 9, 10)

Piri Piri Glaze, Sweetcorn and Celeriac  
Fricassée, Black Garlic

### GOATSBRIDGE TROUT (4, 6, 8, 13)

Morteau Sausage, Sprouting Broccoli, Mussel  
and Sake Beurre Blanc

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

Beef Fat Fries, Whiskey Peppercorn  
Sauce, House Caesar

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

Calamarata Pasta, Kampot Pepper, Cáis na Tíre

Add Truffle +10

### DRY-AGED ROAST BEEF SIRLOIN (1A, 4, 7, 13)

Roast Potatoes, Beef Fat Carrot, Yorkshire  
Pudding and Bone Marrow Jus

### WHOLE BLACK SOLE - SERVES 2 +25pp (4, 8)

Sauce Meunière, Ballymakenny Potatoes,  
Grilled Sprouting Broccoli, Samphire

## SHARING STEAKS

All of our Large Cuts are designed for 2 and include  
Bone Marrow, Wedge Salad, 1 Side and 1 Sauce

### 35oz TOMAHAWK +40pp (4, 7, 8, 12)

Bone in Rib-Eye

### 32oz PORTERHOUSE +40pp (4, 7, 8, 12)

Combination of Tender Fillet,  
New York Strip

### 30oz CHATEAUBRIAND +45pp (4, 7, 8, 12)

Premium Centre-Cut Fillet of Beef

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

### BAKED ALASKA (1A, 4, 7)

Mango, Passionfruit, Lime

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

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

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

Amarena Cherries, Cocoa Nib Tuile,  
Pistachio Ice Cream

### IRISH CHEESE PLATE +5 (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](http://neighbourhoodnaas.com)

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