

NEIGH
BOUR
HOOD

SUNDAY

MENU

AVAILABLE

SUNDAY FROM 12:00 PM - 8:00 PM

SUNDAY MENU

2-COURSE 39 | 3-COURSE 42

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 • +25 PP - SERVES 2 (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 • +40 PP (4,7,8,12)
Bone In Rib-Eye

32oz PORTERHOUSE • +40 PP (4,7,8,12)
Combination Of Tender Fillet, New York Strip

30oz CHATEAUBRIAND • +45 PP (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)
Aioli

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
Diplomat, 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 Bân, 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.
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