

NEIGH
BOUR
HOOD

À LA CARTE

AVAILABLE

ALL DAY WEDNESDAY, FRIDAY & SATURDAY

À LA CARTE

START IN STYLE

HALF DOZEN CARLINGFORD
OYSTERS • 24 (6,8,9,10,13)
Bloody Mary Dressing

IBÉRICO LOMO PLATE • 24 (3A,12,13)
Olives And Smoked
Almonds

VEUVE CLICQUOT • 26/135 (13)
Champagne, France

RENE GEOFFROY • 19/97 (3A,12,13)
Expression, Extra-Brut, NV

STARTERS

ROASTED CURRACH SCALLOPS • 21 (1E,4,6,13)
Morcilla, Cauliflower, Brown Butter, Golden
Raisins, Vanilla

HAND PICKED KILKEEL CRAB • 21 (4,5A,7,8,10,12)
Cucumber, Smoked Eel, Apple Dashi Jelly
And Avocado Yuzu Sorbet

WHIPPED TOFU • 16 (10,11)
Tenderstem Broccoli Tempura, Nori Furikake,
Yuzu Gel, White Soy Dressing

FOIE GRAS PARFAIT • 19 (1A,3H,4,7,13)
Spiced Plum, Pickled Prune Purée,
Walnut Praline, Brioche

IRISH BLUEFIN TUNA TATAKI • 19 (3G,8,10,11,13)
Avocado, Pickled Radish, Orange, Macadamia,
Burnt Ginger Ponzu

AGED BEEF TARTARE • 17 (1A,4,7,12,13)
Truffle And Black Garlic Emulsion, Pickled Shallot,
Egg Yolk Purée And Ballymakenny Potato Crisps

MAINS

FEIGHCULLEN DUCK BREAST • 38 (4,13)
Carrot Purée, Duck Fat Carrot, Chicory,
Duck Leg Ragù, Orange, Sichuan Caramel

DRY-AGED 10oz RIBEYE • 48 (4,5D,7,8,12,13)
Gambas, Beef Fat Fries, Café
De Paris Butter, House Caesar

BBQ MONKFISH • 40 (4,6,8,10,13)
Smoked Bacon, Hispi Cabbage, Mussel, Pickled
Dillisk And Smoked Butter Beurre Blanc

NBHD TRUFFLE CACIO E PEPE • 34 (1A,4,7)
Calamarata Pasta, Kampot
Pepper, Truffle, Cáis Na Tíre

BEEF FILLET • 42 (4,13)
Sauce Bordelaise, Pressed Potato, Slow-Cooked Short
Rib, Smoked Mushrooms, Roscoff Onion, Cep Purée

WHOLE BLACK SOLE • 45 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 • 60 PP (4,7,8,12)
Bone In Rib-Eye

32oz PORTERHOUSE • 60 PP (4,7,8,12)
Combination Of Tender Fillet, New York Strip

30oz CHATEAUBRIAND • 65 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 • 12 (1A,4,7)
White Chocolate, Raspberries, Yuzu
Curd, Dingle Gin And Hibiscus Sorbet

BAKED ALASKA • 12 (1A,4,7)
Mango, Passionfruit, Lime

BROWN BUTTER CAKE • 12 (1A,3A,3B,4,7)
Hazelnut, Poached Pear, Crème
Diplomat, Tonka Bean Ice Cream

VALRHONA CHOCOLATE PAVÉ • 12 (1A,3E,4,7)
Amarena Cherries, Cocoa
Nib Tuile, Pistachio Ice Cream

IRISH CHEESE PLATE • 17 (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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