

NEIGH
BOUR
HOOD



VALENTINE'S
Weekend

A DINNER FOR TWO
AND ALL THE RIGHT REASONS

TO GOOD TASTE

ALL YOU NEED IS DINNER

VALENTINE'S *Weekend*

3-COURSE SET MENU | 85 PER PERSON

A COMPLIMENTARY GLASS OF PROSECCO

To toast the evening, on us

SNACKS

(Optional Extras)

HALF DOZEN CARLINGFORD OYSTERS • 24

Bloody Mary Dressing

IBÉRICO LOMO PLATE • 24

Olives And Smoked Almonds

STARTERS

ROASTED CURRACH SCALLOPS

Morcilla, Cauliflower, Brown Butter,
Golden Raisins, Vanilla

HAND PICKED KILKEEL CRAB

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

WHIPPED TOFU

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

FOIE GRAS PARFAIT

Spiced Plum, Pickled Prune Purée,
Walnut Praline, Brioche

IRISH BLUEFIN TUNA TATAKI

Avocado, Pickled Radish, Orange, Macadamia,
Burnt Ginger Ponzu

AGED BEEF TARTARE

Truffle And Black Garlic Emulsion, Pickled Shallot, Egg Yolk
Purée And Ballymakenny Potato Crisps

MAINS

FEIGHCULLEN DUCK BREAST

Carrot Purée, Duck Fat Carrot, Chicory, Duck Leg Ragù,
Orange, Sichuan Caramel

DRY-AGED 10oz RIBEYE

Gambas, Beef Fat Fries, Café de Paris Butter,
House Caesar

BBQ MONKFISH

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

NBHD TRUFFLE CACIO E PEPE

Calamarata Pasta, Kampot Pepper,
Truffle, Cáis Na Tire

JOHN STONE BEEF FILLET

Sauce Bordelaise, Pressed Potato, Slow-Cooked Short Rib,
Smoked Mushrooms, Roscoff Onion, Cep Purée

WHOLE BLACK SOLE - SERVES 2

Sauce Meunière, Ballymakenny Potatoes,
Grilled Sprouting Broccoli, Samphire

DESSERTS

SHARING DESSERT ASSIETTE

Chocolate Fondant, Strawberry & Prosecco Parfait, Artisan Cheeses

Finished With Petits Fours