

NEIGH
BOUR
HOOD

LIVE AT NBHD
MENU

AVAILABLE

EVERY FRIDAY, 7PM TILL CLOSING

LIVE AT NBHD

3-COURSE | 75 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

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

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

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

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

ST TOLA GOAT'S CURD (3A,4,13)
Figs, Iona Farm Beetroots, Smoked
Almonds And Tara Hill Honey

MAINS

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

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

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

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

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

WHOLE BLACK SOLE +20pp - SERVES 2 (4,8)
Sauce Meunière, Ballymakenny Potatoes,
Grilled Sprouting Broccoli, Samphire

SHARING STEAKS

All Of Our Steaks Come With House Salad & Choice Of A Side & Sauce
Large Cuts Include Bone Marrow

35oz TOMAHAWK +20pp (4,7,8,12)

32oz PORTERHOUSE +20pp (4,7,8,12)

JOHN STONE 30oz CHATEAUBRIAND +25pp (4,7,8,12)

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

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

BAKED ALASKA (1A,4,7)

Mango, Passionfruit, Lime

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

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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