

NEIGH
BOUR
HOOD

STEAK NIGHT

MENU

AVAILABLE

ALL DAY THURSDAY

STEAK NIGHT

2-COURSE 50 | 3-COURSE 55

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

STARTERS

ROASTED CURRACH SCALLOPS • +5 (1E,4,6,13)
Morcilla, Cauliflower, Brown
Butter, Golden Raisins, Vanilla

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

BLUEFIN TUNA TARTARE (8,10,11,13)
Smoked Avocado, Pickled
Radish, Coriander, Yuzu Ponzu

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

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

BEEF SHORT RIB RAGÙ (1A,4,7,13)
Fazzoletti Pasta, Pecorino Espuma,
Smoked Maitake Mushroom

Add Truffle +10

MAINS

NBHD CACIO E PEPE (1A,4,7)
Calamarata Pasta, Kampot Pepper, Cáis Na Tíre
Add Truffle +10

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

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

BUILD YOUR STEAK

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

SOLO CUTS

JOHN STONE 6oz
FILLET (4,7,8,12)

10oz SIRLOIN (4,7,8,12)

8oz RIBEYE (4,7,8,12)

LARGE CUTS FOR 2

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

32oz PORTERHOUSE • +20 PP (4,7,8,12)

35oz TOMAHAWK • +20 PP (4,7,8,12)

EXTRAS • +10

GARLIC BUTTER GAMBAS (4,5D)

BONE MARROW (4)

CAFÉ DE PARIS CRAB CLAWS (4,5A,8)

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 TENDER STEM 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 (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

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