



# NEIGHBOURHOOD

## SMALL PLATES

Celeriac and Apple Velouté with Smoked Bacon, Chesnuts and Guinness Bread

Cured Trout Tartare with Burnt Chive Emulsion, Smoked Creme Fraiche, Goatsbridge Trout Roe and Whey Ponzu

Whipped Foie Gras Parfait with Pickled Walnut Ketchup, Pear, Celery Jam and Brioche

Roasted Winter Squash with Truffled St Tola's Goat's Cheese, Tea Soaked Prune and Pumpkin Seed Praline

Grilled Currach Scallops with Scallop Roe 'Nduja, Coco Beans, Chicken Fat Aioli and Lemon Foam **(+€5)**

## LARGE PLATES

Leek and Potato Pie with Ballylisk Cheese, Parsley and Mustard

JJ Young's Aged Beef Fillet with Smoked Mushroom, Pressed Potato, Cep and Bone Marrow Sauce **(+€10)**

Dry Aged Halibut with Jerusalem Artichoke, Truffle and Hazelnut

Venison with Blackberries, Beetroot, Coffee and Coco Nib

Roasted Cod with Sweetcorn, Orzo, Tarragon, Crab, and Crab Bisque

## DESSERTS

Warm Chocolate Tart with Caramelised Hazelnut and Brioche Ice Cream

Peanut Butter Parfait with Caramelised Banana and Malt

Selection Irish Cheese with Grape, Quince, Truffle Honey **(+€5)**

Set Yuzu Curd with Shortbread, Blackberries and Burnt Meringue

Brown Butter Cake with Pear, Tonka Bean Custard and Milk Ice Cream

## SIDES

Lyonnais Potato with Caramelised Onions, Onion Foam and Chive

6

Purple Sprouting Broccoli with Smoked Almond, Lemon and Anchovy

6

Slow Roasted Carrots with Chestnuts and Honey

6

IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS  
PLEASE LET YOUR SERVER KNOW, AND WE WILL ADVISE  
THE BEST ALTERNATIVE OPTIONS.

ALL OF OUR BEEF IS 100% IRISH

Coffee and Tea not included

