

NEIGHBOURHOOD

MENU CURATED BY
HEAD CHEF GARETH NAUGHTON & TEAM

SMALL PLATES

Picked Irish Crab with White Asparagus, Smoked Butter, Wild Garlic and Guinness Bread	17
Coal Roasted Beets with St Tola Goats Cheese, Celery Jam, Walnut and Apple	12
Cured Kingfish Crudo with Chilli Ponzu, Clementine, Fennel and Velvet Cloud Yoghurt	14
Grilled Potato Bread with Smoked Crème Fraîche, Goatsbridge Trout Roe and Chive	12
Dexter Beef Tartare with Tarragon and Black Garlic Emulsion, Smoked Beef Fat, Cáis na Tíre and Beef Fat Toast	17
Grilled Currach Scallops with Scallop Roe 'Nduja, Coco Beans, Chicken Fat Aioli and Lemon Foam	16

LARGE PLATES

Salt Baked Celeriac and Leek Pithivier with Durrus Cheese, Vin Jaune and Mustard	28
Dry Aged Monkfish with Roasted Cabbage and Mussel XO Sauce	34
JJ Young's Pork Fillet with Black Pudding, Parsnip, Chicory, Lardo and Pear Ketchup	34
JJ Young's Aged Beef Fillet with Diane Sauce, Garryhinch Mushroom, Triple Cooked Chips and Roscoff Onion	38

SHARING PLATES

JJ Young's Dry Aged 36oz T-Bone Steak with Shortcross Whiskey Pepper Sauce, Triple Cooked Chips and Bone Marrow with Caramelised Onion (<i>Serves 2 - Sides Incl.</i>)	55pp
Whole Roasted Feighcullen Chicken with Potato Terrine, Pea and Bacon Fricassée, and Truffle Chicken Jus (<i>Serves 2 - Sides Incl.</i>)	35pp

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 Hazelnut Pesto	6
Triple Cooked Chips with Smoked Garlic Aioli	6

IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS, PLEASE INFORM YOUR SERVER

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ALL OF OUR BEEF IS 100% IRISH