

NEIGHBOURHOOD

Menu curated by Head Chef
Gareth Naughton and team

SMALL PLATES

Picked Irish Crab with White Asparagus, Smoked Butter, Wild Garlic and Guinness Bread	15
Roasted Scallops with Apple, Hazelnut and Celeriac Truffle	16
Celeriac and Apple Soup with Guinness Bread	10
Coal Roasted Beets with St Tola Goats Cheese, Celery Jam, Walnut and Apple	12

LARGE PLATES

Salt Baked Celeriac and Leek Pie with Durrus Cheese, Vin Jaune and Mustard	28
JJ Young's Aged Beef Fillet with Triple Cooked Chips, Watercress and Shortcross Whiskey Pepper Sauce	38
Dry Aged Monkfish with Roasted Cabbage, Mussels and Seaweed	32
Whole Roasted Feighcullen Chicken with Potato Terrine, Pea and Bacon Fricassée, and Truffle Chicken Jus - (Serves 2)	35pp

SUNDAY ROAST

JJ Young's Aged Black Angus Sirloin with Yorkshire Pudding, Horseradish and Watercress	30
Slow Cooked Pork Porchetta with Yorkshire Puding, Apple and Mustard	28

Roasts are served with Beef Fat Potatoes, Roast Carrots, Greens & Gravy

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
Triple Cooked Chips with Smoked Garlic Aioli	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