

NEIGHBOURHOOD

THURSDAY STEAK NIGHT

2-COURSE €45 | 3-COURSE €48



SPECIAL COCKTAILS

Rhubarb and Yuzu Spritz Shortcross Gin Rhubarb Leftovers Yuzu Lemon Cherry Prosecco	12
Beef Fat Washed Manhattan Shotcross Rye&Malt Antica Carpano Maraschino Dry Aged Beef Fat	12

SMALL PLATES

French Onion Soup, Bone Marrow, Chive, Cáis na Tíre and Beef Fat Croûte
Slow Cooked Shortrib Croquette with Smoked Mayo, Nasturtium Oil and Black Garlic
Roasted White Asparagus with Wild Garlic, Brown Butter, Hazelnut, Poached Hen's Egg and Guinness Bread

LARGE PLATES

28 Day Shortcross Whiskey Wrapped **20oz Côte de Boeuf for 2** with Triple Cooked Beef Fat Chips, Pepper Sauce and Wedge Salad with Beef Fat Croutons, Tarragon Ranch Dressing
28 Day Aged **Fillet Steak** with Triple Cooked Beef Fat Chips, Pepper Sauce and Wedge Salad with Beef Fat Croutons, Tarragon Ranch Dressing **(+€5)**
Garyhinch Mushroom, Leek and Durrus Pithivier, with Mustard and Parsnip

DESSERTS

Rhubarb Jelly and Ice Cream with Blood Orange Sorbet and Custard Foam
Malted Chocolate Crémaux with Milk Ice Cream, Shortcross Whiskey Caramel and Walnut

SIDES

Tenderstem Broccoli with Smoked Almond, Lemon and Anchovy	6
Creamed Spinach with Nutmeg	4 / 8
Triple Cooked Chips with Truffle and Grated Cáis na Tíre	8
Roasted Bone Marrow with Caramelised Onions	8

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

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ALL OF OUR BEEF IS 100% IRISH AND DIRECTLY SOURCED FROM
FARMER DÓNAL O'HANLON