

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
Duck Chicken and Foie Gras Terrine with Pickled Walnut and Brioche	13
Coal Roasted Beets with St Tola Goats Cheese, Celery Jam, Walnut and Apple	12
Celeriac and Apple Soup with Guinness Bread	10

LARGE PLATES

Salt Baked Celeriac and Leek Pie with Durrus Cheese, Vin Jaune and Mustard	28
Tipperary-Bred Aged 10oz Rib-Eye with Triple Cooked Chips, Watercress, Café de Paris Butter and Shortcross Whiskey Pepper Sauce	40
Dry Aged Monkfish with Roasted Cabbage, Mussels and Seaweed	32
Slow Cooked Tipperary-Bred Beef Short Rib with Carrot, Crisp Shallots, Mousseline Potato and Beef Fat Chimichurri	30

SUNDAY ROAST

JJ Young's Aged Black Angus Sirloin with Yorkshire Pudding, Horseradish and Watercress	30
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Roasts are served with Beef Fat Potatoes, Roast Carrots, Greens & Gravy

SIDES

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
Triple Cooked Chips with Truffle and Parmesan	8

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 AND SOURCED
DIRECTLY FROM FARMER DÓNAL O'HANLON