

NEIGHBOURHOOD

THURSDAY STEAK NIGHT

2-COURSE €45 | 3-COURSE €48



SPECIAL COCKTAILS

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

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 Delmonico for 2 OR 20oz Striploin 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

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