

EARLY BIRD MENU

2-COURSE €30 | 3-COURSE €35

Available Wednesday-Sunday until 6pm

STARTERS

Whipped St Tola Goat Curd with Tomato, Melon, Apricot, Shiso and Yuzu

Cured Trout Tartare with Chive Emulsion, Marinated Trout Roe and Yuzu Ponzu

Celeriac and Apple Velouté with Cáis na Tíre Croute

MAINS

Roasted Organic Chicken with Sweetcorn, Irish Chorizo, Burnt Spring Onion and Chicken Butter Sauce

Cod with Celeriac, Chantarelle Mushrooms, Parisienne Gnocchi and Tarragon

House Made Agnolotti with Ricotta Jerusalem Artichoke, Cáis na Tíre 'Cacio e Pepe'

10oz Dry Aged Rib-Eye with Café de Paris Butter, House Caesar and Frites **(+€10)**

SIDES

NBHD Caesar Salad with Smoked Eel Caesar Dressing and Cáis na Tíre 6

Triple Cooked Chips with Confit Garlic Aioli 6

Cauliflower Cheese with Parmesan Crumb 6

Roasted Carrots with Highbank Apple Syrup, Walnuts and Chervil 6

DESSERT

Chocolate Crèmeux with Macerated Irish Cherries and Pistachio Ice Cream

Brown Butter Cake with Hazelnut, Pear, Tonka Bean Custard and Salted Milk Ice Cream

Irish Cheese Selection with Quince, Truffle Honey and Rye Crackers **(+€5)**

NEIGHBOURHOOD

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