

# NEIGHBOURHOOD

## NBHD Spritz

Campari | Chardonnay | Grapefruit | Soda

12



## Rebel Orchard

West Cork Whiskey | Apple | Honey | Vanilla

12

## THURSDAY STEAK NIGHT

2-COURSE €45 | 3-COURSE €48

### STARTERS

**Beef Shortrib Croquette** with Smoked Mayonnaise, Horseradish, Pickled Shallot Salad

**Black Angus Tartare** with Pickled Mooli, Beef Fat Toast, Tarragon and Black Garlic

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

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### MAINS

28 Day House Aged **24oz Sirloin for 2**

28 Day House Aged **Fillet Steak (+€5)**

*Steaks are served with Smoked Beef Fat Béarnaise, Whiskey Pepper Sauce, Triple Cooked Pommies Frites and Dressed Bitterleaf Salad with Cáis na Tíre*

Hay Baked Celeriac and and Durrus Cheese **Pie**, Parsley Purée, and Mustard Sauce

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### DESSERTS

**Chocolate Crèmeux** with Macerated Irish Cherries, Pistachio Ice Cream

**Kaffir Lime Parfait** with Coconut Sorbet, Macadamia Nut Crumble, Mango

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

**Irish Cheese Selection** with Quince, Kildare Honey and Rye Crackers

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### SIDES

**Roasted Bone Marrow** with Caramelised Onions 5

**Macaroni and Cheese** with Slow Braised Beef and Crispy Onions 8

**Cauliflower Gratin** with Blue Cheese Mornay and Parmesan Crumb 6

**Triple Cooked Beef Fat Chips** with Garlic Aioli 6

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