

# 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

**Fillet Beef Carpaccio** with Pickled Onion Ketchup, Caper Golden Raisin Dressing,  
Frozen Foie Gras Snow

**Irish Burrata** with Tomato, Melon, Peach and Shiso

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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 Pommes Frites and Dressed Wedge Caesar Salad with Cáis na Tíre*

Potato, Leek and Mushroom **Pithivier** with Summer Truffle and Verjus Sauce

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### DESSERTS

**Whipped Chocolate Cremeux** with Aerated Chocolate and Mint Ice Cream

**Peach and Strawberry Trifle** with Custard Foam and Almond Crumble

**Banana and Malt Banoffee** with Salted Caramel and Praline

**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