

NEIGHBOURHOOD

MENU CURATED BY
HEAD CHEF GARETH NAUGHTON & TEAM

STARTERS

Irish Burrata with Melon, Apricot, Yuzu, Shiso and Tomato	12
House Cured Mackerel Crudo with Aguachile, Green Tomato and Lime	13
Picked Crab with Kohlrabi, Pear, Koji, Chive and Kombu Broth	18
Foie Gras Terrine with Cherry, Pistachio Crumb and Brioche	16
Grilled Currach Scallops with Scallop Roe 'Nduja, Coco Beans, Chicken Fat Aioli and Lemon Foam	16
Tipperary Beef Tartare with Pickled Shallot, Horseradish, Scallion, Bone Marrow and Beef Fat Croutes	13

MAINS

Dry Aged Beef Fillet with Potato Terrine, Cep, Chervil, and Bordelaise Sauce	36
Dry Aged Halibut with Artichoke, Parisian Gnocchi and Roasted Chicken Jus	35
Hay Baked Celeriac and and Durrus Cheese Pie, Parsley Puree, Fermented Celeriac and Mustard Sauce	25
Salt Aged Duck Breast with Savoy Dumpling, Beetroot, Pickled Blackberries and Hibiscus	32

SHARING MAINS

30oz Sirloin Steak with House Caesar Salad, Pepper Sauce, Béarnaise and Chips	45pp
Whole BBQ Black Sole with Broccoli, Pink Fer Potatoes and Mussel Chive Butter Sauce	35pp

Each day, we offer a selection of Sharing Specials, including Chateaubriand, Tomahawk, and T-Bone steaks. Please ask your server for more details.

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

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

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LUNCH/DINNER ALL DAY MENU AVAILABLE WEDNESDAY-SUNDAY