

# EARLY BIRD MENU

2-COURSE €30 | 3-COURSE €35

*Available Wednesday-Sunday until 6pm*

## STARTERS

Irish Burrata with Tomato, Melon, Apricot, Shiso and Yuzu

House Cured Mackerel Crudo with Aguachile, Green Tomato and Lime

Tipperary Beef Tartare with Pickled Shallot, Horseradish, Scallion, Bone Marrow and Beef Fat Croutes

## MAINS

Salt Aged Duck Breast with Beetroot, Pickled Blackberries and Hibiscus

Cod with Artichoke, Parisian Gnocchi and Chicken Jus

House Made Agnolotti with Quattro Formaggi and Hen of the Woods Mushroom

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