

EARLY BIRD MENU

2-COURSE €30 | 3-COURSE €35

Available Wednesday-Saturday 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 Carrot, Duck Sausage and Duck Sauce

Cod with Broccoli, Mussels and Smoked Butter

Hay Baked Celeriac and and Durrus Cheese Pie, Parsley Puree, Fermented Celeriac and Mustard Sauce

Dry Aged Fillet with Pommes Frites, Peppercorn Sauce and Watercress **(+€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