

NEIGHBOURHOOD

NBHD Nudge

Amaretto | Cranberry | Lime | Ginger

12



Honeyed Timepiece

Black Bush | Honey | Angostura | Orange

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

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

MAINS

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

28 Day House Aged **8oz Fillet Steak (+€5)**

28 Day House Aged **34oz Tomahawk for 2 (+€10pp)**

28 Day House Aged **30oz Chateaubriand for 2 (+€15pp)**

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

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

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

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

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