

# NEIGHBOURHOOD

MENU CURATED BY  
HEAD CHEF GARETH NAUGHTON & TEAM

## STARTERS

|  |    |
|--|----|
| St Tola Goat's Cheese with Crown Prince Pumpkin, Pumpkin Seed, Pear and Truffle                                  | 13 |
| Raw Irish Tuna Crudo with Chilli Ponzu, Yuzu, Pickled Radish and Scallion  | 15 |
| Picked Crab with Crème Fraîche, Seaweed Gel, Dill, Apple and Wasabi  | 19 |
| Foie Gras Torchon with White Grape Condiment, Verjus Jelly and Brioche   | 16 |
| Grilled Currach Scallops with Scallop Roe 'Nduja, Coco Beans, Chicken Fat Aioli and Lemon Foam                   | 17 |
| Tipperary Aged Beef Fillet Tartare with Pickled Shallot, Horseradish, Scallion, Bone Marrow and Beef Fat Croutes | 16 |

## MAINS

|   |    |
|---|----|
| Dry Aged Beef Fillet with Potato Terrine, Cep, Chervil, and Bordelaise Sauce                  | 36 |
| Monkfish with Razor Clam, Scallop Mousse, Sea Herbs, Elderflower and Smoked Butter            | 35 |
| Hay Baked Celeriac and Durrus Cheese Pie, Parsley Puree, Fermented Celeriac and Mustard Sauce | 28 |
| Salt Aged Duck Breast with Carrot, Duck Sausage, Prune Ketchup and Duck Sauce                 | 36 |

## SHARING MAINS

30oz Sirloin Steak with House Caesar Salad, Pepper Sauce, Bone Marrow and Chips 45pp  
*Add Chimichurri (+€3), Brown Butter Béarnaise (+€3)*

Whole BBQ Black Sole with Broccoli, Pink Fer Potatoes and Mussel Chive Butter Sauce 39pp

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

## SIDES

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|--|---|
| 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