

EARLY BIRD MENU

2-COURSE €30 | 3-COURSE €35

Available Wednesday-Saturday until 6pm

STARTERS

St Tola Goat's Cheese with Crown Prince Pumpkin, Pumpkin Seed, Pear and Celery

Raw Irish Tuna Crudo with Chilli Ponzu, Yuzu, Pickled Radish and Scallion

Tipperary Aged Beef Fillet 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 Beurre Blanc

Hay Baked Celeriac 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

Valhrona Chocolate Crémeux with Malt Crumb, Miso Caramel and Honey 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