

**NBHD Nudge**

*Amaretto | Cranberry | Lime | Ginger*

12

**NEIGHBOURHOOD**

**Honeyed Timepiece**

*Black Bush | Honey | Angostura | Orange*

12

**THURSDAY STEAK NIGHT**

2-COURSE €45 | 3-COURSE €48

**STARTERS**

**French Onion Soup**

Smoked Mayonnaise, Horseradish,  
Pickled Shallot Salad

**Beef Tartare**

Smoked Bone Marrow, Egg Yolk,  
Caper Truffle Dressing

**Shortrib Ragù**

Cavatelli, Pecorino, Wild  
Mushroom

**Smoked St Tola Goat Cheese Panacotta**

Pear, Fennel, Jerusalem Artichoke

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**MAINS**

**8oz Fillet (+€5) | 8oz Sirloin | 8oz Rib-Eye**

*Steaks are served with a choice of 1 side and 1 sauce*

**34oz Tomahawk (+€8pp) | 36oz T-Bone (+€12pp) | 30oz Chateaubriand (+€18pp)**

*Sharing Steaks are served with a choice of 2 sides and 2 sauces*

OR

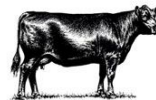
**Potato, Caramelised Onion and Brie Pie with Celeriac, Chive and Veg Jus**

**SAUCES (+€3.5)**

Whiskey Pepper Sauce  
Chimichurri  
Smoked Beef Fat Béarnaise  
Red Wine Jus

**ENHANCEMENTS**

Seared Foie Gras 6  
Garlic Butter Gambas 5.5  
Freshly Grated Truffle 7.5



**SIDES**

House Mash 6  
Triple Cooked Chunky Chips 6  
Grilled Tenderstem Broccoli 6  
Harissa Honey Baby Carrots 6  
Bone Marrow 6  
House Salad 6  
Skinny Truffle Fries 8.5

**DESSERTS**

**Jelly and Ice Cream**

Rhubarb, Blood Orange

**Irish Cheese Selection (+€3)**

Quince, Truffle Honey  
and Rye Crackers

**Chocolate Dome**

Pistachio, Raspberry