

**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 Broth**  
Gruyere Custard, Pickled Shallots and Sourdough

**Beef Tartare**  
Smoked Bone Marrow, Egg Yolk Emulsion, Caper Truffle Dressing

**House Cavatelli Pasta**  
Beef Shortrib, 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 Wedge Salad and choice of side and sauce*

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

*Sharing Steaks are served with a Wedge Salad, Bone Marrow and choice of side and sauce*

OR

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

**SAUCES**

Whiskey Pepper Sauce	3.5
Chimichurri	3.5
Smoked Beef Fat Béarnaise	3.5
Red Wine Jus	3.5

**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	7
Harissa Honey Baby Carrots	7
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