

# NEIGHBOURHOOD

2-COURSE €55 | 3-COURSE €60

## APÉRITIF

**NBHD Nudge**  
*Amaretto, Cranberry,  
Lime, Ginger*  
12

**NBHD Gin & Tonic**  
*Butterfly Pea-infused Gin,  
Lime, Elderflower Tonic*  
12

**Honeyed Timepiece**  
*Black Bush, Honey,  
Angostura Orange*  
12

**Veuve Clicquot**  
**Brut NV**  
*Champagne, France*  
26 20

## STARTERS

**Smoked Scamorza Custard**  
*White Asparagus, Wild  
Garlic, Hazelnut Dressing*

**Irish Wagyu Squid**  
*Suckling Pig Croquette,  
Black Garlic, Chimichurri*

**Currach Scallops**  
*Chorizo, Cauliflower  
Chicken Jus*  
+2

**Foie Gras Torchon**  
*Disaronno Jelly, Apricot,  
Smoked Almond, Brioche*

## MAINS

**Herb Crust Rack of Lamb**  
*Asparagus, Potted Peas,  
Red Wine Jus*

**Roasted Sea Bass**  
*Smoked Shimeji Kohlrabi,  
Razor Clam, Miso Broth*

**Beef Fillet**  
*Shortrib Morel, Charred  
Roscoff, Diane Sauce*  
+5

**Vegeterian Pithivier**  
*Potato, Caramelised Onion, Brie  
Celeriac, Chive, Veg Jus*

## SHARING MAINS

All our sharing mains are designed for two and include a choice of a side.

**Whole Black Sole**  
*Sauce Grenobloise, Seaweed  
Potato, Tenderstem Broccoli*  
+10pp

**30oz Chateaubriand**  
*Triple Cooked Chips, Peppercorn  
Sauce, House Caesar Salad*  
+20pp

**Beef Wellington**  
*House Mash, Red Wine  
Jus*  
+15pp

## SIDES

**Roasted Baby Carrots**  
*Harissa Honey, Smoked  
Almonds*  
6

**Skinny Fries**  
*Freshly Grated Truffle,  
Parmesan*  
8.5

**Triple Cooked Chunky Chips**  
*Confit Garlic & Smoked  
Onion Aioli*  
6

**Mac and Cheese**  
*Quattro Formaggi*  
8

**Tenderstem Broccoli**  
*Black Garlic, Citrus Ponzu,  
Crispy Shallot*  
7

**House Mash**  
*Chives*  
6

## DESSERTS

**Jelly and Ice Cream**  
*Rhubarb, Blood Orange*

**Irish Cheese Selection**  
*Quince, Truffle Honey,  
Rye Crackers*  
+2

**Dubai Chocolate Dome**  
*White Candied Pistachio,  
Raspberry*

If you have any allergens let your server know