

NEIGHBOURHOOD

2-COURSE €45 | 3-COURSE €48

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

Half Dozen Oysters
Ponzu Pearls, Scallion,
Chilli
+3

Beef Tartare
Smoked Eel, Truffle,
Caper Dressing

House Pasta
Beef Shortrib Ragù, Pecorino
Foam, Wild Mushroom

Buttered Asparagus
Smoked Scamorza Custard,
Wild Garlic, Hazelnut Dressing

Currach Scallops
Roasted Kohlrabi, Chorizo,
Chicken Jus, Burnt Lime Foam
+4

Creole Gumbo
Morteau Sausage,
Langoustine

MAINS

Black Sole for 2
Sauce Grenobloise, Seaweed
Potato, Tenderstem Broccoli
+10pp

Roasted Sea Bass
Wild Garlic, Confit Shimeji
Kohlrabi Samphire, Miso Broth

House Risotto
Pea, Truffle,
Parmesan

STEAKS

All of our Steaks come with House Salad & Choice of a Side & Sauce
Large cuts include Bone Marrow.

Large cuts – to share

30oz Chateaubriand +20pp
32oz Porterhouse +12pp
35oz Tomahawk +12pp

Solo cuts

8oz Sirloin
8oz Rib-Eye
8oz Fillet +5

Extras

Grilled Gambas 8
Bone Marrow 8
Crab Claws 10

Sauces +4: Béarnaise, Whiskey Peppercorn, Red Wine Jus, Chimichurri

SIDES

Roasted Baby Carrots
Harissa Honey, Smoked
Almonds
6

Skinny Fries
Freshly Grated Truffle,
Parmesan
8.5

Triple Cooked Chunky Chips
Wild Garlic Aioli
6

Mac and Cheese
Quattro Formaggi
Add Chorizo +2 Add Beef Cheek +4
8

Tenderstem Broccoli
Pickled Walnut, 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
+3

Dubai Chocolate Dome
Pistachio, Raspberry

If you have any allergens let your server know