

SUNDAY MENU

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

Buttered Asparagus
*Smoked Scamorza Custard,
Wild Garlic, Hazelnut Dressing*
14

Half Dozen Oysters
*Yuzu Ponzu Pearls,
Hot Honey, Scallion*
18

Beef Tartare
*Smoked Eel, Taramasalata,
Truffle Caper Dressing*
13

Currach Scallops
*Kohlrabi, Chicken Jus
Burnt Lime Foam*
18

Foie Gras Torchon
*Disaronno Jelly, Apricot,
Smoked Almond, Brioche*
17

House Pappardelle Pasta
*Beef Shortrib Ragu,
Pecorino, Wild Mushroom*
15
Add Fresh Truffle +5

MAINS

Pork Assiette
*Pork Loin, Cheek Croquette,
Pig Belly, Burnt Apple, Cider jus*
34

Kilmore Quay Cod
*Peas à la française, Pancetta,
Beurre Blanc*
30

Beef Fillet
*Triple Cooked Chips, Wedge Salad
Peppercorn Sauce*
38

House Risotto
*Pea, Truffle,
Parmesan*
28

SHARING MAINS

All our signature sharing mains are
designed for two guests

Whole Black Sole
*Sauce Grenobloise, Seaweed
Potato, Tenderstem Broccoli*
40pp

30oz Chateaubriand
*Triple Cooked Chips, Bone Marrow,
Peppercorn Sauce, House Caesar Salad*
60pp

Beef Wellington
*House Mash,
Bourguignon Jus*
55pp

SIDES

Roasted Baby Carrots
*Harissa Honey, Smoked
Almonds*
7

Skinny Fries
*Freshly Grated Truffle,
Parmesan*
8.5

Triple Cooked Chunky Chips
Wild Garlic Aioli
6

Mac and Cheese
Quattro Formaggi
8

Tenderstem Broccoli
*Pickled Walnut, Citrus Ponzu,
Crispy Shallot*
7

Colcannon Mash
Chives
6

NEIGHBOURHOOD

If you have any allergens let your server know