

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

SIGNATURE DISH

Buttered Asparagus
Smoked Scamorza Custard,
Wild Garlic, Brioche, 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

SIGNATURE DISH

Herb Crusted Rack of Lamb
Potted Peas, Asparagus
Lamb Jus
36

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

SIGNATURE DISH

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

30oz Chateaubriand
Pommes Frites, Bone Marrow,
Peppercorn Sauce, House Caesar Salad
60pp

30oz Porterhouse
Pommes Frites, Bone Marrow,
Peppercorn Sauce, House Caesar Salad
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

Grilled Hispi Cabbage
Mornay Cheese,
Chimichurri
8

Tenderstem Broccoli
Pickled Walnut, Citrus Ponzu,
Crispy Shallot
7

Colcannon Mash
Chives
6

NEIGHBOURHOOD

If you have any allergens let your server know