

## **NEIGHBOURHOOD MENU**

**Tuesday - Thursday - 5pm until 10pm**

**2 courses €36**

**3 courses €42**

### **SNACKS**

Smoked Almonds €4

Nocellara olives €4

Sourdough, confit garlic butter €6

Carlingford oyster, Granny Smith apple and celery granita (1pcs) €4.5

Crispy tapioca square, fennel €9

Brisket croquettes, butternut squash puree €10

### **STARTERS**

Beef ragu, orzo, pangratto

Cod croquettes, fennel, mustard à l'ancienne aioli

Beetroot salad, crispy tapioca, pickled onion, caraway seed dressing

### **MAINS**

Pan seared cod, carrot gratin, cucumber, herb aioli & white wine sauce

Slow braised beef cheek, Jerusalem artichoke, cavolo nero & caramelised shallots

Gnocchi, romesco, wild mushroom, aged balsamic

BBQ Salters pork chop, hazelnut dressing, pickled courgette, blackberry jam (€6 Supplement)

### **DESSERTS**

Black forest mousse, 70% chocolate & Amarena cherry

Guinness cake, toffee caramel, citrus crème fraîche

### **SIDES**

Ballymakenny spuds, dijonaise €6

Bitter leaf salad, citrus vinaigrette €6

Charred cabbage, pickled walnut, crispy onions €6

\*Please note that the menu is subject to change

All fruit and veg supplied by Keelings, Co. Dublin. Beef from JJ Young, Co. Kildare. Fish from Glenmar, Co. Dublin.

Menu is subject to change. Service charge of 12.5% on parties of 5 and more. Tips are evenly distributed amongst staff. Please ask a member of staff if you would like to see our food intolerance or allergy menu.