

# DINNER

– FROM 4.00pm TO 9.30pm MON - THUR & 10.00pm FRI & SAT –

– (GF) - gluten free, (G\*) - gluten free adaptable –

## TO NIBBLE & SHARE

BREAD BASKET with ciabatta & onion bread, sun-dried tomato pesto & butter	<b>£3½</b>
HUMMUS with grilled flatbread (G*)	<b>£4¼</b>
FRIED HALLOUMI with honey (G*)	<b>£4¼</b>
MARINATED SPANISH OLIVES (GF)	<b>£3</b>
NEILL'S HILL TAPENADE with selection of breads	<b>£5</b>
GARLIC BREAD (G*) with cheese	<b>£4</b> <b>£4½</b>
GRAZING BOARD FOR 2 a selection of cheese, cured meats, & salami with breads, dips, olives & pickle	<b>£12</b>

## FISH

BATTERED HADDOCK with chips & tartare sauce	<b>£11</b>
BATTERED SCAMPI with chips & tartare sauce	<b>£14½</b>
SPANISH STYLE SEABASS with pinenuts, saffron & spinach (GF)	<b>£14½</b>
FISH OF THE DAY - ask your server	MARKET PRICE

## SET MENU

**Monday - Thursday from 5pm**

Chorizo & roast corn broth with sour cream & chives

Tagliatelle with mushrooms & Parmesan

Beetroot salad with sweet cured herrings & horseradish dressing (GF)

Crispy fried poached egg with Pancetta & haggis jus

Spanish style seabass with pinenuts, saffron & spinach (GF)

Grilled chicken Puttanesca with crispy polenta fritters

Slow cooked beef with champ & onion jus (GF)

Flat iron steak Diane (served rare), with frites (G\*)

Dessert trio

Bleu d'Auvergne with celery, grapes & biscuits

**2 course £17½**

**3 course £21**



## STARTERS

TODAY'S SOUP with Crusty Bread (G*)	<b>£5</b>
HOT CHICKEN WINGS with blue cheese dip	<b>£5</b>
BREADCRUMBED MUSHROOMS with garlic dip	<b>£5</b>
SALT & PEPPER SQUID with chilli dip & crisp salad	<b>£6¼</b>
SIZZLING PORTAVOGIE PRAWNS chilli, chorizo & garlic (G*)	<b>£6¼</b>
BEETROOT SALAD with sweet cured herrings & horseradish dressing (GF)	<b>£6</b>
CRISPY FRIED POACHED EGG with Pancetta & haggis jus	<b>£5¾</b>
CHICKEN LIVER PATÉ with Ballymaloe relish & hot brioche (G*)	<b>£5¾</b>

## MEATS

NEILL'S HILL CHEESEBURGER with frites (G*)	<b>£10½</b>
CHORIZO CHICKEN with chunky chips	<b>£12</b>
GRILLED CHICKEN PUTTANESCA with crispy polenta fritters	<b>£12½</b>
RACK OF RIBS bbq sauce & frites (G*)	<b>£14¾</b>
ROAST BREAST OF GRESSINGHAM DUCK with bubble & squeak, mustard sauce (G*)	<b>£16</b>
SLOW COOKED BEEF with champ & onion jus (GF)	<b>£14¾</b>

## GRILLS (GF\*)

FLAT IRON STEAK (Served Rare) *	<b>£13½</b>
AGED IRISH SIRLOIN 10oz *	<b>£24</b>
3 WEEK AGED ANGUS 'QUOILE' SIRLOIN 10oz *	<b>£26½</b>
AGED IRISH RIBEYE 10oz*	<b>£26</b>
AGED IRISH FILLET 10oz *	<b>£30</b>

All cuts marked with a star are served with choice of garlic butter, pepper sauce, red wine sauce or crumbled blue cheese & your choice of side

## SIDES

**£3½**

Sauté mushrooms, Onion rings,  
Seasonal greens, buttered spinach  
Neills Hill market salad,  
Sweet potato frites,  
Mash, Frites, Chunky chips, Boiled potatoes,

# NEILL'S HILL