

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	£3¼
HUMMUS with grilled flatbread (G*)	£4¼
FRIED HALLOUMI with honey (G*)	£4¼
MARINATED SPANISH OLIVES (GF)	£3
HOT CHICKEN WINGS with blue cheese dip	£5
BREADCRUMBED MUSHROOMS with garlic dip	£5
GARLIC BREAD (G*) with cheese	£4 £4½
GRAZING BOARD FOR 2 a selection of cheese, cured meats, & salami with breads, dips, olives & pickle	£12

FISH

BATTERED HADDOCK with chips & tartare sauce	£11
BATTERED SCAMPI with chips & tartare sauce	£14½
ROAST FILLET OF SEABASS with celeriac purée & red wine jus (GF*)	£14
FISH OF THE DAY - ask your server	MARKET PRICE

SET MENU

Monday - Thursday from 5pm

Roast Jerusalem artichoke soup with roast hazelnuts
Turkish cauliflower salad with pomegranate & tahini dressing (G*)
Poached smoked cod with curry spiced lentils
Venison salad with haggis fritters & pickled blackberries
Roast fillet of seabass with celeriac purée & red wine jus (GF*)
Crispy duck confit with potato & French bean salad, sauce vierge
Slow cooked beef chasseur with garlic mash (GF)
Chimichurri flat iron steak (served rare), with sweet potato fries & chopped salad (G*)
Dessert trio
Cashel blue with celery, grapes & biscuits
2 course £17½
3 course £21



STARTERS

TODAY'S SOUP with Crusty Bread (G*)	£5
VENISON SALAD with haggis fritters & pickled blackberries	£7
TURKISH CAULIFLOWER SALAD with pomegranate & tahini dressing (GF*)	£6¼
SALT & PEPPER SQUID with chilli dip & crisp salad	£6¼
SIZZLING PORTAVOGIE PRAWNS chilli, chorizo & garlic (G*)	£6¼
CHICKEN LIVER PATÉ with Ballymaloe relish & hot brioche (G*)	£5¾
SEARED BEEF SALAD with cucumber, chilli, noodles & seaweed	£6¼

MEATS

NEILL'S HILL CHEESEBURGER with frites (G*)	£10½
CHORIZO CHICKEN with chunky chips	£12
GRILLED BREAST OF CHICKEN with quinoa salad & Avocado salsa	£11
ROAST BREAST OF GRESSINGHAM DUCK with maple roast fig, Anna potato & orange jus (G*)	£15½
SLOW COOKED LAMB with polenta mash & garlic chestnut mushrooms	£14
RACK OF RIBS bbq sauce & frites (G*)	£14¾
SLOW BEEF CHASSEUR with garlic mash (GF)	£14½

GRILLS (GF*)

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

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

Sauté mushrooms, Onion rings, Seasonal greens, buttered spinach	£3½
Neills Hill market salad, Fried sweet potatoes, Mash, Frites, Chunky chips, Boiled potatoes,	

NEILL'S HILL