

BREADS & SOUP

BREAD BASKET (GF*) onion bread, ciabatta, tomato pesto & butter	£4.00
NEILLS HILL TAPENADE (GF*) with crusty bread	£5.75
HUMMUS (GF*) with grilled flatbread	£5.00
GARLIC BREAD (GF*) with cheese	£4.00 £4.50
TODAY'S SOUP (GF*) with Crusty Bread	£5.00

SMALL PLATES

(SERVED WHEN READY)

VEGETARIAN

CURRIED CAULIFLOWER QUINOA WITH APPLE & SULTANAS (GF)	£3.00
BREADCRUMBED MUSHROOMS WITH GARLIC DIP	£3.25
STUFFED PEPPERS WITH FETA (GF)	£3.00
SAUTÉ COURGETTES WITH BASIL, PARMESAN & PINENUTS (GF)	£3.50
FRIED HALLOUMI WITH HONEY	£3.75
PATATAS BRAVAS	£4.00

SEAFOOD

BAKED QUEEN SCALLOPS WITH CHILLI BUTTER (GF)	£4.50
SIZZLING PORTAVOGIE PRAWNS, CHILLI, CHORIZO & GARLIC (GF*)	£4.15
MUSSELS IN WHITE WINE, CRUSTY BREAD (GF*)	£3.50
SQUID RINGS WITH THAI DIPPING SAUCE	£4.00

MEAT

CHORIZO STEW WITH BUTTERBEANS & TOMATO (GF)	£3.50
SEARED BEEF WITH GREEN SAUCE (GF)	£3.95
BREAST OF PIGEON, ARTICHOKE PURÉE & HAGGIS JUS (GF*)	£5.25
SPICY FRIED CHICKEN WINGS	£3.50
HAM, FIG, BLUE CHEESE & GRANOLA (GF)	£3.75

CHICKEN

CHORIZO & RED PEPPER BAKED CHICKEN (GF*) breast of chicken, chorizo cream & chips	£12.95
GREEK SPICED BREAST OF CHICKEN (GF) with spanakorizo	£10.95

GRILLS & MEATS

NEILL'S HILL BURGER (GF*) with bacon, cheddar, tomato, relish, salad & fries	£10.95
RACK OF RIBS (GF*) bbq sauce & fries	£14.95
PORK FILLET (GF*) with mushroom & sherry cream, herb roast potatoes	£13.75
LAMB FLATBREAD with hummus, harissa & pomegranate	£11.00
SLOW COOKED BEEF (GF) with onion jus & bacon mash	£16.50
FLAT IRON STEAK 8oz (Served Rare) (GF*) with choice of sauce & side order	£13.95
AGED IRISH SIRLOIN 10oz (GF*) with choice of sauce & side order	£25.00
DUFFY'S 3 WEEK AGED SIRLOIN STEAK 10oz (GF*) with choice of sauce & side order	£27.00
AGED IRISH RIBEYE 10oz (GF*) with choice of sauce & side order	£27.00
AGED IRISH FILLET MEDALLIONS 10oz (GF*) with choice of sauce & side order	£32.00

Sauce options - garlic butter, pepper sauce or crumbled blue cheese

FISH

FISHMONGER SPECIAL - ask your server.	Market Price
BATTERED HADDOCK fresh haddock, Neill's batter, chips & tartare sauce	£11.50
ROAST FILLET OF SEABASS (GF) with garlic Portavogie prawns, boiled potatoes & mangetout	£14.50
BATTERED SCAMPI with chips, tartare sauce	£14.75

SIDES

SKINNY FRIES, CHUNKY CHIPS (plain or garlic)	£3.25
SWEET POTATO FRITES, MASH, BABY BOILED POTATOES	£3.25
ONION RINGS, SAUTÉ MUSHROOMS, SEASONAL GREENS	£3.25
QUINOA SALAD, MARKET SALAD	£3.25

VEGAN & VEGETARIAN

SMALL PLATES & STARTERS

CURRIED CAULIFLOWER QUINOA (GF) (V) with apple & sultanas	£3.00
BREADCRUMBED MUSHROOMS with garlic dip	£3.25
STUFFED PEPPERS WITH FETA (GF)	£3.00
SAUTÉ COURGETTES (GF) (V*) with basil, parmesan & pinenuts	£3.50
PATATAS BRAVAS	£4.00
BREAD BASKET (GF*) (V.A.) with ciabatta & onion bread, hummus & butter	£3.00
HUMMUS (GF*) (V) with grilled flatbread	£5.00
FRIED HALLOUMI WITH HONEY	£3.75
GARLIC BREAD (V.A.) (GF*)	£4.00

VEGETARIAN MAINS

SPINACH & CHICKPEA CURRY (GF*) (V) with basmati rice	£11.50
GRILLED FLATBREAD with spiced cashews, mushrooms & avocado (with or without poached egg) (V.A.)	£9.00
CHILLI 'NON' CARNE (GF)(V) with steamed rice	£9.95
ROAST TOFU (V) (GF*) with spiced cauliflower quinoa salad	£10.00
NEILL'S VEGGIE BURGER (V) with hummus & tomato relish & fries	£10.95
VEGAN BOURGUINON (V) with mash	£12.50
SUNDAY VEGAN CARVERY (available Sundays from 12.30) (V)	£12.95

SET MENU

SERVED TUESDAY TO THURSDAY ALL EVENING

SMALL PLATE

Choose any 2 small plates

MAINS

Roast fillet of seabass with garlic Portavogie prawns
 Greek spiced breast of chicken with spanakorizo **(GF)**
 Pork fillet with mushroom & sherry cream, herb roast potatoes **(GF*)**
 Flat iron steak with pepper sauce & chips (served rare) **(GF*)**

DESSERT

Chocolate fondant with vanilla ice cream
 Raspberry & almond tart with vanilla ice cream **(GF)**
 Cashel blue & brie with apple, celery & biscuits

2 COURSE £16.00 / 3 COURSE £20.00

HELP YOURSELF TO HAPPINESS! SUNDAYS ARE SORTED WITH OUR

KITCHEN CARVERY

TRADITIONAL ROASTS - £15

A selection of three roast meats with traditional accompaniments
 Every Sunday from 12.30pm

NEILL'S HILL

• BRUNCH LUNCH DINNER •

Evening menu from September 2018

WHITE WINE

	Glass	Carafe	Bottle
MONTES SAUVIGNON BLANC Chile			£19.95
SANTEPIETRE PINOT GRIGIO Italy			£19.95
RIVER CHARDONNAY Australia	£6	£16.50	£22.95
GALILEO PINOT GRIGIO, SAUV., CHARD. , Italy	£6	£16.50	£23.50
TOKAJI FURMINT 2016, Hungary One Of My Favourite Wines. Perfect With Fish, Grilled Chicken & Salads.	£6.25	£17	£23.95
ESK VALLEY SAUVIGNON BLANC Marlbo, N.Z.	£6	£16.50	£23.95
VILLA MARIA SAUVIGNON BLANC Marlborough, N.Z.			£23.95
OSTATU RIOJA BLANCO SPAIN			£23.95
PICPOUL DE PINET Languedoc, France The Muscadet Of The South Of France. Crisp, Green & Lively - Great With Seafood.	£6.25	£16.75	£24.50
VEDILHAN VIOGNIER Languedoc, France (Vegan)			£24.95
GAVI Piedmont, Italy Fresh & Zesty Made From The Cortese Grape In The North Of Italy.			£27.50
FOREST ESTATE SAUVIGNON BLANC , Marl., N.Z.			£27.50
GODELLO SONRISO , North West Spain Godello Maybe One Of Spain's Oldest Grapes, But It Is Also Currently It's Most Fashionable.			£27.50
UNDERWORLD GRENACHE BLANC , Western Cape, South Africa Hard To Describe But It's Phenomenally Tasty			£27.50
CASTRO MARTIN ALBÁRINO Rias Baixas, Spain Regarded As Spain's Greatest White Grape. Clean, Minerally With Lemon Flavours.			£28.95
SANCERRE DEZAT Loire, France			£32.95
GIVRY BLANC REMOISENET 2015, Burgundy, France			£38.95
CHABLIS 1ER CRU 2015, FOURCHUAME, REMOISENET , Burgundy, France			£43.95

SPARKLING WINE

	Glass	Bottle
SANT'ORSOLA PROSECCO (Vegan)		£24.95
BLANQUETTE DE LIMOUX , St. Hilaire, France	£7	£28.95
SARTARELLI BRUT , Marche, Italy Love This Fizz So Much With It's Charming Flavours. Crisp, Dry & Always Elegant.		£32.00
Laurent-Perrier Champagne (Vegan)		£50.00

COCKTAILS

All alcoholic **£6.75** Non-alcoholic **£3.50** Happy Hour cocktails from 10 - 11pm - **all £5**

COCKTAIL OF THE MONTH - Ask Your Server

ELDERFLOWER & GIN SIP - Hendricks, Elderflower Liqueur, fizz

GRAPEFRUIT GIMLET NO.2 - Shortcross, Grapefruit Liqueur, Fresh Basil, Lime, Grapefruit Bitters

WILD ROSE - Gordons pink gin, raspberry liqueur, cranberry & vanilla

BLOOD ORANGE & GINGER SOUR - Blood orange gin, ginger, aperol & grapefruit

GROWN UPS LEMONADE - Lemon & Raspberry Stoli, Limoncello, Fresh Lemonade, Strawberry & Basil

DARK & STORMY - Golden Rum, Velvet Falernum, Lime & Ginger

RUM PUNCH - spiced rum, banana liqueur, orgeat, lime & pineapple

ESPRESSO MARTINI - Stoli Vodka, Kahlua, Crème De Cacao, Espresso

STRAWBERRY & BASIL LEMONADE (N.A.) - Homemade Lemonade, Strawberry & Basil

AUTUMN WINE OF THE MONTH

PASQUIERS SAUVIGNON BLANC V Languedoc, France **(Vegan)** **£6** **£16** **£23**
A Blend of aromatic Sauvignon with the luscious exotic fruit aromas from the Vermentino grape resulting in a tangy, more complete flavour

AUTOCARRO No 27, SETUBAL, TINTO, Portugal **£6** **£16** **£23**
Made From Aragones, Touriga Nacional & Cabernet. Intense & Soft With Red Fruit Flavours

ROSÉ WINE

	Glass	Carafe	Bottle
DOM. DE L'AMBROISIE ROSÉ D'ANJOU Loire, France	£6	£16.50	£24
EFFET PAPILLON ROSÉ , France	£6.25	£16.75	£25
VILLA WOLF PINOT NOIR ROSÉ Pfalz, Germany			£26

RED WINE

	Glass	Carafe	Bottle
CANDIDATO TEMPRANILLO Spain			£19.95
LAS CONDES MERLOT Chile	£6	£16	£19.95
CAPE HEIGHTS SHIRAZ Western Cape, South Africa (Vegan)			£20.95
PRIMITIVO, TERRE DI MONTELUISA Puglia, Italy Smooth & Juicy Full Of Southern Italian Character.			£22.50
MALBEC ALTOSUR Argentina	£6	£16.50	£22.95
RIOJA CRIANZA VIÑA BUJANDA , Spain	£6.25	£16.50	£23.95
BEAUJOLAIS VILLAGES Rochette, Rhône			£23.95
PREFACE ROUGE(CABERNET & SYRAH) , Languedoc, France (Vegan)			£24.95
Made By My Friend Serge. Not Only Is He A Great Host In Morzine But He Makes Great Wine.			
CÔTES DU RHÔNE Causte Chaude, Rhône, France			£25.95
LEYDA RESERVE PINOT NOIR , Leyda Valley, Chile			£26.50
CATENA MALBEC , Mendoza, Argentina Full Bodied, Robust, Elegant Malbec			£26.95
RIOJA RESERVA VIÑA BUJANDA , Spain			£26.95
JESUS ROMERO RUBUS, (GRENACHE/TEMPRANILLO/SYRAH) Aragon, Spain			£27.95
Small Scale Artisan Winemaking Which Over Delivers For The Price			
HANCOCK & HANCOCK CABERNET, TOURIGA , McLaren Vale, Oz			£28.95
Medium Bodied With Black Fruit And Cedery Flavours. Drinkability Is What This Is All About.			
VALPOLICELLA RIPASSO , Scirani, Piedmont, Italy			£31.95
CHÂTEAU SENÉJAC 2011 Haut-Médoc, Bordeaux, France			£33.95
CHÂTEAU MUSAR, HOCHAR , Lebanon			£39.55
RULLY MARISSOU 1ER CRU 2013 Domaine Ninot, Burgundy, France			£39.55
L'EXPRESSION DE PAUILLAC 2012, Ch. Latour, Bordeaux, France			£41.95
PAQUET AUXEY-DURESSES 2013, Burgundy, France			£44.95

SOFT DRINKS			
Coke	£2.85		
Diet Coke	£2.75		
Coke Zero	£2.75		
Fanta Orange	£2.85		
Fanta Lemon	£2.75		
Sprite	£2.75		
Britvic Apple	£2.60		
San Pellegrino Sparkling Water	£2.50		
Panna Still Water	£2.50		
San Pellegrino or Panna 750ml	£4.25		
San Pellegrino Lemon, Blood Orange or Grapefruit	£2.85		



GIN OF THE MONTH - ASK YOUR SERVER

Irish Gins

SHORTCROSS - Grapefruit & Basil	£6.00
COPELAND RHUBERRY GIN	£5.50
JAWBOX - Fresh Lime	£5.50
BOATYARD DOUBLE GIN - Lemon	£6.00
MIL IRISH MEDITERRANEAN GIN - Lemon & Basil	£6.25

British Gins

MARTIN MILLERS - Strawberry And Black Peppercorn	£5.00
HENDRICKS - Cucumber	£4.50
TANQUERAY - Orange	£4.50
BOMBAY - Lime	£3.85
GORDONS - Lime	£3.75
GORDONS PINK - Strawberry ice cube	£4.00

Rest Of The World

MALFY BLOOD ORANGE	£5.50
MALFY GRAPEFUIT - grapefruit	£5.50
MONKEY 47- Grapefruit	£6.50

Tonics

FEVERTREE (Regular, Light, Mediterranean, Elderflower Or Ginger)	£2.85
SCHWEPPE (Regular, Slim)	£2.15

BEERS

Draught Atlantic Blonde Pale Ale (Dublin)	½ pint £3.00	pint £4.95
Draught Peroni (Italy)	½ pint £3.00	pint £5.35
Beer Of The Month - Ask Your Server For Details		
Sailortown (Co.Leitrim) 500ml,		£5.85
Jack The Lad IPA (Co. Mayo) 500ml		£5.85
Foxes Rock Lager (Co.Down) 500ml, (GLUTEN FREE)		£5.50
Budvar (Czech Republic) 500ml		£5.35
Corona (Mexico) 330ml		£4.00
Coors Light (Canada) 330ml		£4.00
Guinness Draught Can (Ireland) 440ml		£4.25
Baltika (Russia) 500ml, alcohol free		£3.50
Magners cider (Ireland) 330ml,		£4.00
Aspall Cider (England) 500ml		£5.85
Tempted Elderflower Cider (Co.Antrim) 500ML (VEGAN)		£5.35