

NEILL'S HILL

• BRUNCH LUNCH DINNER •

Lunch menu from September 2018

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*)	£5.00
SPICY FRIED CHICKEN WINGS	£3.50
HAM, FIG, BLUE CHEESE & GRANOLA (GF)	£3.70

CHOOSE ANY 3 SMALL PLATES AT LUNCH FOR £8.95

DAILY SPECIALS

PLEASE SEE OUR SPECIALS SHEET

SANDWICH & EGGS

TODAY'S SOUP with today's ½ sandwich (GF*)	£6.00
TOMATO & CHORIZO STEW with poached eggs & spinach (GF*)	£6.95
CHEDDAR & SCALLION OMELETTE (GF*) with choice of side order	£6.25
IRISH OMELETTE (GF*) with choice of side order	£6.75
SMOKED SALMON OMELETTE (GF*) with choice of side order	£8.00

CHICKEN

CHORIZO & RED PEPPER BAKED CHICKEN (GF*) breast of chicken, chorizo cream & garlic chips	£11.50
GREEK SPICED BREAST OF CHICKEN (GF) with spanakorizo	£9.95

GRILLS & MEATS

NEILL'S HILL BURGER (GF*) with bacon, cheddar, tomato, relish, salad & fries	£9.95
PORK FILLET (GF*) with mushroom & sherry cream, herb roast potatoes	£11.50
LAMB FLATBREAD with hummus, harissa & chopped salad	£9.50
½ RACK OF STICKY RIBS (GF*) bbq sauce & fries	£8.50
FLAT IRON STEAK 8oz (Served Rare) (GF*) with choice of sauce & side order	£12.50
AGED IRISH SIRLOIN 10oz (GF*) with choice of sauce & side order	£22.00
DUFFY'S 3 WEEK AGED SIRLOIN STEAK 10oz (GF*) with grilled tomato, choice of sauce & side order	£25.00
<i>your choice sauce - garlic butter, pepper sauce or crumbled blue cheese</i>	

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

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

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*) with cheese	£4.00 £4.50

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
CHILLI 'NON' CARNE (GF)(V) with steamed rice	£10
ROAST TOFU (V) (GF) with spiced cauliflower quinoa salad	£10
NEILL'S VEGGIE BURGER (V) with hummus & tomato relish & fries	£11
VEGAN BOURGUINON (V) with mash	£12.50
SUNDAY VEGAN CARVERY (available Sundays from 12.30) (V)	£12.95

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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 Fuit 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 MONTEUSA 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 **£26.95**
Full Bodied, Robust, Elegant Malbec

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, Sciani, 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 PAULLAC 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