

NEILL'S HILL

• BRUNCH LUNCH DINNER •

BREADS & SOUP

BREAD BASKET (GF*) onion bread, ciabatta, tomato pesto & butter	£4.25
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

FALAFEL, hummus dip, pomegranate & pistachio (GF)	£3.50
AUBERGINE, QUINOA & ROCKET SALAD (V) (GF)	£3.25
HOT BABY NEW POTATOES with aioli & scallions (GF) (V.A.)	£3.25
BREADCRUMBED MUSHROOMS with garlic dip	£3.75
FRIED HALLOUMI with honey	£3.75
SPANISH MIXED OLIVES (GF) (V)	£3.45

SEAFOOD

CRISPY FRIED WHITEBAIT with tartare sauce	£3.00
SIZZLING PORTAVOGIE PRAWNS with garlic, chilli, chorizo & crusty bread (GF*) (not available on the set menu)	£6.50
SPICY FRIED SQUID, TOMATO SALSA	£3.75
STEAMED MUSSELS white wine, garlic & cream (GF*)	£4.95

MEAT

CHICKEN LIVER PATÉ, tomato relish (GF*)	£3.95
HOT WINGS, blue cheese dip, celery (GF*)	£4.50
HAGGIS FRITTERS plum jam	£3.95
MEXICAN SPICED BEEF with quinoa, jalapeños, sour cream (GF)	£3.50

CHICKEN

CHORIZO & RED PEPPER BAKED CHICKEN (GF*) breast of chicken, chorizo cream & chips	£13.95
BREAST OF CHICKEN SATAY with warm noodle salad	£12.95
MOROCCAN SPICED CHICKEN FLATBREAD	£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	£15.50
SLOW COOKED DUCK STEW with creamy mushroom polenta	£14.50
FLAT IRON STEAK 8oz (SERVED RARE) (GF*) with choice of sauce & side order	£14.50
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	£27.95
AGED IRISH RIBEYE 10oz (GF*) with choice of sauce & side order	£27.95
AGED IRISH FILLET MEDALLIONS 10oz (GF*) with choice of sauce & side order	£32.00

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

SET MENU

SERVED TUESDAY TO THURSDAY ALL EVENING

SMALL PLATE

Choose 2 small plates

MAINS

- Mediterranean vegetable tart with quinoa salad bowl **(V)**
- Fillet of seabass with garlic Portavogie prawns **(GF)**
- Moroccan spiced chicken flatbread
- Slow cooked duck stew with creamy mushroom polenta **(GF*)**
- Flat iron steak with pepper sauce & chips (served rare) **(GF*)**

DESSERT

- Steamed chocolate sponge pudding with chocolate & hazelnut sauce, vanilla ice cream
- Lemon posset with strawberry Eton mess **(GF)**
- Roquefort or brie with apple, celery & biscuits

2 COURSE £17.00 / 3 COURSE £21.00

FISH

FISHMONGER SPECIAL - ask your server.	Market Price
SEABASS with garlic portavogie prawns (GF)	£14.50
BATTERED HADDOCK chips & tartare sauce	£12.25

SIDES

SKINNY FRIES, CHUNKY CHIPS (plain or garlic) (GF*)	£3.50
SWEET POTATO FRITES, MASH, BABY BOILED POTATOES	£3.50
ONION RINGS, SAUTÉ MUSHROOMS, SEASONAL GREENS	£3.50
MARKET SALAD	£3.50

VEGAN & VEGETARIAN

BREAD & SOUP

GARLIC BREAD (V.A.) (GF*)	£4.00
BREAD BASKET (GF*) (V.A.) with ciabatta & onion bread, hummus & butter	£3.00
HUMMUS (GF*) (V) with grilled flatbread	£5.00
TODAY'S SOUP (GF*) with crusty bread	£5.00

SMALL PLATES

FALAFEL, hummus dip, pomegranate & pistachio (V)(GF)	£3.50
AUBERGINE, QUINOA & ROCKET SALAD (V) (GF)	£3.25
HOT BABY NEW POTATOES with aioli & scallions (GF) (V.A.)	£3.25
BREADCRUMBED MUSHROOMS with garlic dip	£3.85
FRIED HALLOUMI with honey	£3.95
SPANISH MIXED OLIVES (GF) (V)	£3.45

VEGETARIAN MAINS

SPINACH SOUFFLÉ with scallion cream	£10.95
MOROCCAN TAGINE with pulled oats & basmati rice	£11.95
SPINACH & CHICKPEA CURRY (GF*) (V) with basmati rice	£11.95
GRILLED FLATBREAD with caponata, spinach, roast tomatoes & crispy onions (with or without poached egg) (V.A.)	£9.95
MEDITERRANEAN VEGETABLE TART (V) with quinoa salad bowl	£11.95
NEILL'S VEGGIE BURGER (V.A.) with hummus, roasted peppers & fries	£9.95 £9.95

GF made from non gluten products

GF* can be made with non gluten products (however please note there are gluten products throughout the kitchen)

FOOD ALLERGIES AND INTOLERANCES

When making your order, please speak to our staff about the ingredients in your meal. Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipment or the ingredients used.

HELP YOURSELF TO HAPPINESS! SUNDAYS ARE SORTED WITH OUR

KITCHEN CARVERY

TRADITIONAL ROASTS - £15.50

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

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WHITE WINE

	Glass	Carafe	Bottle
MONTES SAUVIGNON BLANC Chile			£19.95
SANTEPIETRE PINOT GRIGIO Italy			£19.95
SAUVIGNON-VERDEJO , Campo De Borja, Spain			£22.95
RIVER CHARDONNAY Australia	£6	£16.50	£23.95
GALILEO PINOT GRIGIO-SAUV-CHARD , Italy	£6	£16.50	£23.95
ESK VALLEY SAUVIGNON BLANC Marlborough, N.Z.	£6	£16.50	£23.95
OSTATU RIOJA BLANCO Spain			£24.55
PICPOUL DE PINET Languedoc, France The Muscadet Of The South Of France. Crisp, Green & Lively - Great With Seafood.	£6.25	£16.75	£24.95
THE UNDERWORLD GRENACHE BLANC , South Africa A Quirky, Funky Personality Filled White – Think Of It As A Turbo Charged, New World Version Of Picpoul De Pinet.			£24.95
TOKAJI FURMINT , Hungary One Of My Favourite Wines. Perfect With Fish, Grilled Chicken & Salads.			£26.95
VEDILHAN VIOGNIER Languedoc, France (Vegan)			£25.95
GAVI Piedmont, Italy Fresh & Zesty Made From The Cortese Grape In The North Of Italy.			£27.95
FOREST ESTATE SAUVIGNON BLANC , Marlborough, N.Z.			£27.95
POLISH HILL RIESLING 2010 , O'Leary Walker, Clare Valley, Oz			£29.95
PETIT CHABLIS , La Chablisienne, Burgundy, France			£29.95
SANCERRE DEZAT Loire, France			£33.95
GIVRY BLANC REMOISSENET 2015 , Burgundy, France			£39.95

SPARKLING WINE

	Glass	Bottle
SANT'ORSOLA PROSECCO (Vegan)		£25.95
BLANQUETTE DE LIMOUX , St. Hilaire, France (Vegan)	£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 **£6.95** Happy Hour cocktails from 10 - 11pm - **all £5**

- POMEGRANATE FIZZ - Pomegranate Liqueur, Raspberry, Thyme, Fizz
- ELDERFLOWER & GIN SIP - Hendricks, Elderflower Liqueur, Fizz
- GRAPEFRUIT GIMLET NO.2 - Shortcross, Grapefruit Liqueur, Fresh Basil, Lime, Grapefruit Bitters
- BRAMBLE - Bombay Sapphire gin, Crème de Mure, Lime, Cane sugar
- BLOOD ORANGE & GINGER SOUR - Blood Orange Gin, Grapefruit Liqueur, Grapefruit, Pink Ginger
- GROWN UPS LEMONADE - Lemon & Raspberry Stoli, Limoncello, Fresh Lemonade, Strawberry & Basil
- DARK & STORMY - Dark Rum, Velvet Falernum, Lime & Ginger
- ESPRESSO MARTINI ORIGINAL OR SALTED CARAMEL - Stoli Vodka, Kahlua, Crème De Cacao, Espresso
- LAST ONE - Red Breast Whiskey, Banane Du Bresil, Creme De Cacao, Campari
- STRAWBERRY & BASIL LEMONADE (N.A.) - Homemade Lemonade, Strawberry & Basil **£3.50**

SPRING WINES OF THE MONTH

WHITE WINE

TERRAS GAUDA ALBÁRINO Rias Baixas, Spain **£6 £15.95 £21.95**
 Regarded by many as Spain's greatest white grape. This wine is also blended with 2 local grapes to give extra richness.

RED WINE

CRAZY GRAPES Jumilla, Spain **(Vegan)** **£6.25 £16.95 £24.95**
 Made with local Spanish grape Monastrell. lightly aged in American oak it is Soft & juicy with lots of ripe fruit flavours.

ROSÉ WINE

DOM. DE L'AMBROISIE ROSÉ D'ANJOU Loire, France **£6 £16.50 £24.50**
VILLA WOLF PINOT NOIR ROSÉ Pfalz, Germany **£26.95**

RED WINE

CANDIDATO TEMPRANILLO (Vegan) Spain **£20.95**
LAS CONDES MERLOT (Vegan) Chile **£6 £15.50 £20.95**
CAPE HEIGHT SHIRAZ Western Cape, South Africa **(Vegan)** **£22.95**
MALBEC ALTOSUR Argentina **£6.25 £16.50 £23.95**
PINOT NOIR TIERRA ALTA Central Valley, Chile **£24.50**
AUTOCARRO No 27,SETUBAL, TINTO, (Vegan) Portugal **£24.95**
 Made From Aragones, Touriga Nacional & Cabernet. Intense & Soft With Red Fuit Flavours
RIOJA CRIANZA VIÑA BUJANDA, SPAIN (Vegan) **£24.95**
BEAUJOLAIS VILLAGES Rochette, Rhône **£25.50**
PREFACE ROUGE(CABERNET & SYRAH), Languedoc, France **(Vegan)** **£25.95**
 Made By My Friend Serge. Not Only Is He A Great Host In Morzine But He Makes Great Wine.
ACCORDÉON MALBEC, FINCA FERRER, Mendoza, Argentina **£26.50**
CÔTES DU RHÔNE Causte Chaude, Rhône, France **£26.95**
RIOJA RESERVA VIÑA BUJANDA, (Vegan) Spain **£27.95**
BARBERA D'ASTI, PICO MACCARIO LAVIGNONE, Piedmont, Italy **£28.95**
 Pico Maccario is a Barbera specialist. A bright, aromatic wine with moderate tannins & alcohol. My wine of the moment!

HANCOCK & HANCOCK CABERNET, TOURIGA, McLaren Vale, Oz **£28.95**
 Medium Bodied With Black Fruit And Cedery Flavours. Drinkability Is What This Is All About.

JESUS ROMERO RUBUS, (GRENACHE/TEMPRANILLO/SYRAH) Aragon, Spain **£29.95**
 Small Scale Artisan Winemaking Which Over Delivers For The Price

CHÂTEAU MUSAR, HOCHAR, Lebanon **£39.55**

L'EXPRESSION DE PAULLAC 2012, Ch. Latour, Bordeaux, France **£42.95**

PAQUET AUXEY-DURESSES 2013, Burgundy, France **£44.95**

SOFT DRINKS

Coke / Diet Coke / Coke Zero **£2.85**
 Fanta Orange / Fanta Lemon **£2.85**
 Sprite **£2.85**
 Britvic Apple **£2.85**
 Homemade Lemonade **£2.50**
 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 **£2.95**



GIN OF THE MONTH - ASK YOUR SERVER

Irish Gins

SHORTCROSS - grapefruit & basil **£6.00**
 SHORTCROSS CASK AGED (recommended with aromatic tonic) **£6.25**
 JAWBOX - Fresh Lime **£5.50**

British Gins

MARTIN MILLERS - Strawberry And Black Peppercorn **£5.50**
 MANCHESTER SIGNATURE EDITION - Orange **£6.00**
 HENDRICKS - Cucumber **£4.50**
 TANQUERAY - Orange **£4.50**
 BOMBAY - Lime **£3.95**
 GORDONS - Lime **£3.85**
 GORDONS PINK - Strawberry ice cube **£4.00**

Rest Of The World

GIN MARE - rosemary, olive **£5.50**
 MALFY BLOOD ORANGE - thyme **£5.50**
 MALFY GRAPEFUIT - basil **£5.50**
 MONKEY 47- Grapefruit **£6.75**

Tonics

FEVERTREE (Regular, Light, Mediterranean, Elderflower, Aromatic Or Ginger) **£2.85**
 SCHWEPPES (Regular, Slim) **£2.25**

BEERS

Draught Dublin Blonde (Dublin) ½ pint **£3.00** pint **£5.00**
Draught Peroni (Italy) ½ pint **£3.00** pint **£5.35**
Beer Of The Month - Ask Your Server For Details
Jack The Lad IPA (Co. Mayo) 500ml **£5.85**
Foxes Rock Lager (Co.Down) 500ml, (GLUTEN FREE) **£5.50**
Budvar (Czech Republic) 500ml **£5.50**
Corona (Mexico) 330ml **£4.10**
Coors Light (Canada) 330ml **£4.10**
Guinness Draught Can (Ireland) 440ml **£4.45**
Peroni alcohol free (Italy) 330ml, alcohol free **£3.45**
Magners cider (Ireland) 330ml, **£4.10**
Aspall Cider (England) 500ml **£5.95**
Tempted Elderflower Cider (Co.Antrim) 500ml (VEGAN) **£5.55**