

# Wednesday Night is Tapas Night

## Small Plates

- Bread, olive oil & all-i-oli **£2.95 (GF\*)**  
 Spanish mixed olives **£3.45 (GF) (V)**  
 Manchego with pickled chillis & honey **£3.25 (GF)**  
 Falafel with hummus **£4.00 (GF) (V)**  
 Fried aubergines with honey **£4**  
 Serrano ham & roast red peppers **£3.75 (GF)**  
 Cous cous salad **£3.45 (V)**  
 Marinated anchovy toasts **£4**  
 Halloumi fries with chilli & honey **£4.75**  
 Salt cod fritters **£4.95**  
 Grilled prawn skewer **£4.95 (GF)**  
 Patatas bravas **£3.95 (GF\*) (V.A.)**  
 Spanish tortilla **£4.25 (GF)**
- Sizzling portavogie prawns with garlic, chilli, chorizo & crusty bread  
**( not available on the set menus) £6.75 (GF\*)**  
 Crispy fried chicken wings with chilli & garlic **£3.95**  
 Chicken, chorizo & caramelised onion croquettes **£4.50**  
 Chorizo sausage cooked slowly in red wine **£4 (GF)**  
 Seared beef with green sauce **£4.50 (GF)**  
 Pork fillet with garlic, paprika & lemon **£4.50 (GF)**

*We suggest 2-3 Tapas per person to start  
 Please note that dishes will be served as ready*

## Neill's Hill Paella

We recommend for 2/3 people as a main course **£30**

## Spanish Tapas Wines

Vol d'Ànima de Raimat Blanco (Chardonnay, Xarel-lo, Albariño) **£19.50**  
 Vol d'Ànima de Raimat Tinto (Cab. Sauvignon, Tempranillo, Syrah) **£19.50**

## Wine & Tapas Special £30

Choose any 5 tapas with a carafe (500ml) of either Spanish tapas wine

## Spanish Tapas Beer

San Miguel **£4** or order 2 for **£6**, Estrella damm **£4.75**

**Wednesday Night tapas from 5pm with music from 7pm**



## BREADS, SOUP & STARTERS

- BREAD BASKET **(GF\*)** **£4.25**  
 onion bread, ciabatta, tomato pesto & butter
- NEILLS HILL TAPENADE **(GF\*)** **£5.95**  
 with crusty bread
- HUMMUS **(GF\*)** **£5.25**  
 with grilled flatbread
- GARLIC BREAD **(GF\*)** **£4.25**  
 with cheese **£4.95**
- TODAY'S SOUP **(GF\*)** **£5.25**  
 with crusty bread

## CHICKEN

- CHORIZO & RED PEPPER BAKED CHICKEN **(GF\*)** **£14.50**  
 breast of chicken, chorizo cream & chips
- ROAST BREAST OF CHICKEN **(GF\*)** **£13.95**  
 with Parma ham, mushroom arancini & leek & spinach sauce

## GRILLS & MEATS

- NEILL'S HILL BURGER **(GF\*)** **£12.25**  
 with bacon, cheddar, tomato, relish, salad & fries
- RACK OF RIBS **(GF\*)** **£15.95**  
 bbq sauce & fries
- MOROCCAN SPICED PORK FILLET **£15.95**  
 with cous cous salad
- FLAT IRON STEAK 8oz (SERVED RARE) **(GF\*)** **£14.95**  
 with choice of sauce & side order
- AGED IRISH SIRLOIN 10oz **(GF\*)** **£25.00**  
 with choice of sauce & side order
- DUFFY'S 3 WEEK AGED SIRLOIN STEAK 10oz **(GF\*)** **£28.50**  
 with choice of sauce & side order
- AGED IRISH FILLET MEDALLIONS 10oz **(GF\*)** **£32.75**  
 with choice of sauce & side order

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

## FISH

- FISHMONGER SPECIAL - ask your server. **Market Price**
- WHOLE ROAST SEABREAM with soy ginger dressing, pak choi & steamed rice **(GF\*)** **£16.95**
- BATTERED HADDOCK chips & tartare sauce **£12.50**

## SIDES

- SKINNY FRIES, CHUNKY CHIPS ( plain or garlic) **(GF\*)** **£3.60**
- SWEET POTATO FRITES, MASH, BABY BOILED POTATOES **£3.60**
- ONION RINGS, SAUTÉ MUSHROOMS, SEASONAL GREENS **£3.60**
- MARKET SALAD **£3.60**

## VEGAN & VEGETARIAN

### BREAD & SOUP

- GARLIC BREAD **(V.A.) (GF\*)** **£4.25**
- BREAD BASKET **(GF\*) (V.A.)** **£4.00**  
 with ciabatta & onion bread, hummus & butter
- HUMMUS **(GF\*) (V)** **£5.25**  
 with grilled flatbread
- TODAY'S SOUP **(GF\*)** **£5.25**  
 with crusty bread

### SMALL PLATES

- FALAFEL, hummus dip, pomegranate & pistachio **(V)(GF)** **£3.95**
- COUS COUS SALAD **(V)** **£3.45**
- PATATAS BRAVAS **(GF\*) (V.A.)** **£3.85**
- BREADCRUMBED MUSHROOMS with garlic dip **£3.85**
- HALLOUMI FRITES with chilli & honey **£4.75**
- SPANISH MIXED OLIVES **(GF) (V)** **£3.45**

### VEGETARIAN MAINS

- DAILY MEAT FREE SPECIALS - ask your server. **Market Price**
- SPINACH & CHICKPEA CURRY **(GF\*) (V)** **£12.55**  
 with basmati rice
- NEILL'S VEGGIE BURGER **(V.A.)** **£10.95**  
 with hummus, roasted peppers & fries
- VEGETARIAN CARVERY **(V.A.)** **£11.95**  
**(served every Sunday from 12.30pm)**

**GF: made from non gluten products. GF\*: can be made with non gluten products**  
*(however please note there are gluten products throughout the kitchen)*  
**PLEASE INFORM YOUR WAITING STAFF OF ANY ALLERGEN REQUIREMENTS**

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# NEILL'S HILL

• BRUNCH LUNCH DINNER •

## WHITE WINE

	Glass	Carafe	Bottle
<b>VISTANA SAUVIGNON BLANC</b> Chile			<b>£20.95</b>
<b>SANTEPIETRE PINOT GRIGIO</b> Italy	<b>£6</b>	<b>£16.00</b>	<b>£20.95</b>
<b>RIVER CHARDONNAY</b> Australia	<b>£6.25</b>	<b>£16.50</b>	<b>£23.95</b>
<b>OSTATU RIOJA BLANCO</b> Spain			<b>£24.95</b>
<b>ESK VALLEY SAUVIGNON BLANC</b> Marlborough, N.Z.	<b>£6.50</b>	<b>£16.95</b>	<b>£25.95</b>
<b>PICPOUL DE PINET</b> Languedoc, France	<b>£6.50</b>	<b>£16.95</b>	<b>£25.95</b>
The Muscadet Of The South Of France. Crisp, Green & Lively - Great With Seafood.			
<b>SECATEURS CHENIN BLANC</b> , South Africa			<b>£25.95</b>
A great crowd pleaser of a wine & a great example of Chenin Blanc.			
<b>VEDILHAN VIOGNIER</b> Languedoc, France ( <b>Vegan</b> )			<b>£25.95</b>
<b>TOKAJI FURMINT</b> , Hungary			<b>£26.95</b>
Perfect With Fish, Grilled Chicken & Salads.			
<b>GAVI</b> Piedmont, Italy			<b>£28.95</b>
Fresh & Zesty Made From The Cortese Grape In The North Of Italy.			
<b>FOREST ESTATE SAUVIGNON BLANC</b> , Marlborough, N.Z.			<b>£28.95</b>
<b>CASTRO MARTIN ALBÁRINO</b> Rias Baixas, Spain			<b>£28.95</b>
Regarded As Spain's Greatest White Grape. Clean, Minerally With Lemon Flavours.			
<b>VERMENTINO</b> Argentiera, Bolgheri, Tuscany, Italy			<b>£28.95</b>
Made with one of my favourite lesser known grapes of Italy - Vermentino. Light, fresh, easy drinking and well balanced.			
<b>POLISH HILL RIESLING 2012</b> , O'Leary Walker, Clare Valley, Oz			<b>£29.95</b>
<b>PETIT CHABLIS</b> , La Chablisienne, Burgundy, France			<b>£30.95</b>
<b>SANCERRE DEZAT</b> Loire, France			<b>£33.95</b>
<b>GIVRY BLANC REMOISSENET 2015</b> , Burgundy, France			<b>£39.95</b>

## SPARKLING WINE

	Glass	Bottle
<b>SANT'ORSOLA PROSECCO (Vegan)</b>		<b>£25.95</b>
<b>BLANQUETTE DE LIMOUX</b> , St. Hilaire, France ( <b>Vegan</b> )	<b>£7</b>	<b>£28.95</b>
<b>SARTARELLI BRUT</b> , Marche, Italy		<b>£32.95</b>
Love This Fizz So Much With It's Charming Flavours. Crisp, Dry & Always Elegant.		
<b>LAURENT-PERRIER CHAMPAGNE</b> (Vegan)		<b>£52.50</b>

## COCKTAILS

All alcoholic **£7.45** Happy Hour cocktails from 10 - 11pm - **all £5.50**

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

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

SPICED PINEAPPLE DAIQUIRI - Golden rum, lime juice, pineapple, nutmeg

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

ESPRESSO MARTINI ORIGINAL OR SALTED CARAMEL - Stoli Vodka, Kahlua, Crème De Cacao, Espresso

STRAWBERRY & BASIL LEMONADE (N.A.) - Homemade Lemonade, Strawberry & Basil **£3.75**

## WINES OF THE MONTH

WHITE	GLASS	CARAFE	BOTTLE
<b>CAVALIER BLANC, SAUVIGNON-VIOGNIER</b> , Portugal	<b>£6.25</b>	<b>£16.95</b>	<b>£24.95</b>
A seriously tasty wine from the Languedoc in the South of France. Classic grassy flavours complemented with white peach & gooseberry aromas. A favourite of the staff.			
RED	GLASS	CARAFE	BOTTLE
<b>AUTOCARRO No 27,SETUBAL (Vegan)</b> Portugal	<b>£6.25</b>	<b>£16.95</b>	<b>£24.95</b>
The perfect summer red made From Aragones, Touriga Nacional & Cabernet. Intense & Soft With Red Fruit Flavours			

## ROSÉ WINE

	Glass	Carafe	Bottle
<b>DOM. DE L'AMBOISIE ROSÉ D'ANJOU</b> Loire, France	<b>£6</b>	<b>£16.50</b>	<b>£24.95</b>
<b>EFFET PAPILLON ROSÉ</b> , Languedoc, France	<b>£6.75</b>	<b>£18.75</b>	<b>£26.95</b>
<b>VILLA WOLF PINOT NOIR ROSÉ</b> Pfalz, Germany			<b>£26.95</b>
<b>LE PARADOU COTES DE PROVENCE ROSÉ</b> , Languedoc, France			<b>£30.00</b>
'This beauty is a quintessential rosé and offers ripe yet vivid notes of honeydew melon, crisp white peach, limestone like minerality, and subtle salty, sea breeze-like aromas and flavors.'			

## RED WINE

	Glass	Carafe	Bottle
<b>CANDIDATO TEMPRANILLO (Vegan)</b> Spain			<b>£20.95</b>
<b>LAS CONDES MERLOT (Vegan)</b> Chile	<b>£6</b>	<b>£16.00</b>	<b>£21.95</b>
<b>PINOT NOIR COSMINA</b> Romania			<b>£22.95</b>
<b>CAPE HEIGHT SHIRAZ</b> Western Cape, South Africa ( <b>Vegan</b> )			<b>£23.95</b>
<b>MALBEC ALTOSUR</b> Argentina	<b>£6.25</b>	<b>£16.50</b>	<b>£24.95</b>
<b>RIOJA CRIANZA VIÑA BUJANDA, SPAIN (Vegan)</b>			<b>£24.95</b>
<b>BEAUJOLAIS VILLAGES</b> Rochette, Rhône			<b>£25.95</b>
<b>CÔTES DU RHÔNE, DOMAINE LES ARGELAS</b> , Demazet, Rhône, France			<b>£26.95</b>
<b>RIOJA RESERVA VIÑA BUJANDA. (Vegan)</b> Spain			<b>£28.95</b>
<b>BARBERA D'ASTI, PICO MACCARIO LAVIGNONE</b> , Piedmont, Italy			<b>£28.95</b>
Pico Maccario is a Barbera specialist. A bright, aromatic wine with moderate tannins & alcohol. My wine of the moment!			
<b>MONTEPULCIANO, SAN LORENZO</b> , Umani Ronchi, Marche, Italy			<b>£28.95</b>
Another great Italian wine with warm silky round tannin, sweet fruit & cherry flavours. Great with grills & cheese.			
<b>DEHAS LA GRANJA</b> , Zomora, Spain			<b>£28.95</b>
Made From 100% Tempranillo By The Pesquera Estate.			
<b>JOHN X MERRIMAN, RUSTENBERG</b> , Stellenbosch, South Africa			<b>£32.95</b>
<b>CHÂTEAU MUSAR, HOCHAR</b> , Lebanon			<b>£39.55</b>
<b>CHATEAU DE FONBEL, ST. EMISSION GRAND CRU</b> 2012, Bordeaux, France			<b>£42.95</b>
<b>GIGONDAS GRAPILLON D'OR</b> 2013, Côtes du Rhône, France			<b>£44.95</b>
<b>PAQUET AUXEY-DURESSES</b> 2013, Burgundy, France			<b>£44.95</b>
<b>NEUDORF, TOM'S BLOCK PINOT NOIR</b> 2013, Nelson, N.Z.			<b>£44.95</b>

## SOFT DRINKS

Coke	<b>£3.10</b>
Diet Coke, Coke Zero, Fanta Orange, Fanta Orange, Sprite	<b>£2.95</b>
Fanta Lemon	<b>£2.95</b>
Britvic Apple	<b>£3.00</b>
Homemade Lemonade	<b>£2.60</b>
San Pellegrino Sparkling Water	<b>£2.60</b>
Panna Still Water	<b>£2.60</b>
San Pellegrino or Panna 750ml	<b>£4.35</b>
San Pellegrino lemon or Blood Orange	<b>£3.00</b>



## GIN OF THE MONTH - ASK YOUR SERVER

### Irish Gins

SHORTCROSS - grapefruit & basil	<b>£6.25</b>
SHORTCROSS ROSIE'S GARDEN - raspberry	<b>£6.50</b>
JAWBOX - Fresh Lime	<b>£5.75</b>
MIL - lemon & basil	<b>£5.95</b>

### British Gins

MARTIN MILLERS - Strawberry And Black Peppercorn	<b>£5.75</b>
HENDRICKS - Cucumber	<b>£4.95</b>
HENDRICKS MIDSUMMER SOLSTICE - Orange	<b>£6.50</b>
TANQUERAY - Orange	<b>£4.95</b>
TANQUERAY "FLOR DE SEVILLA" - basil	<b>£5.75</b>
BOMBAY - Lime	<b>£4.25</b>
GORDONS - Lime	<b>£4.00</b>
GORDONS PINK - Strawberry	<b>£4.25</b>
CEDER'S CRISP - (distilled non-alcoholic)	<b>£3.75</b>

### Rest Of The World

MALFY GRAPEFRUIT - Basil	<b>£5.75</b>
GIN MARE - thyme, olive	<b>£6.25</b>
MONKEY 47- Grapefruit	<b>£7.45</b>

### Tonics

FEVERTREE (Regular, Light, Mediterranean, Elderflower, Aromatic Or Ginger)	<b>£2.95</b>
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## BEERS

<b>Draught Peroni</b> (Italy)	½ pint <b>£3.00</b>	pint <b>£5.50</b>
<b>Helles Lager, Whitewater</b> , (Co.Down)	½ pint <b>£3.00</b>	pint <b>£5.10</b>
<b>Jack The Lad IPA</b> (Co. Mayo) 500ml		<b>£5.95</b>
<b>Sailortown Button IPA</b> (Ireland) 500ml		<b>£5.95</b>
<b>Budvar</b> (Czech Republic) 500ml		<b>£5.75</b>
<b>San Miguel</b> (Spain) 330ml		<b>£4.00</b>
<b>Estrella Damm</b> (Spain) 330ml		<b>£4.75</b>
<b>Corona</b> (Mexico) 330ml		<b>£4.25</b>
<b>Coors Light</b> (Canada) 330ml		<b>£4.25</b>
<b>Guinness</b> Draught Can (Ireland) 440ml		<b>£4.55</b>
<b>Peroni gluten free</b> (Italy) 330ml,		<b>£4.25</b>
<b>Peroni Libera</b> (Italy) 330ml, alcohol free		<b>£3.75</b>
<b>Magners cider</b> (Ireland) 330ml,		<b>£4.25</b>
<b>Maddens mellow Armagh cider</b> (Co.Armagh) 500ml,		<b>£5.50</b>
<b>Aspall Cider</b> (England) 500ml		<b>£5.95</b>