

DINNER MENU MON-THURSDAY EVENING

NEILL'S HILL

Café Brasserie

Starters / Nibbles

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| HUMMUS with flatbread to share (GF*) (VEGAN) | £5.95 | ★ STEAMED MUSSELS with crusty bread (GF*) | £6.95 |
| HALLOUMI frites with chilli & honey | £4.95 | CRISPY FRIED WHITEBAIT with tartare sauce | £3.50 |
| SIZZLING PORTAVOGIE PRAWNS (GF*) with chilli & garlic | £6.95 | CAESAR SALAD (GF*) | £6.50 |
| MELON & TOMATO SALAD (GF) with goats' cheese & Serrano ham | £5.95 | HOT WINGS with blue cheese dip (GF*) | £5.50 |
| TODAY'S SOUP with crusty bread (GF*) | £5.50 | CRAB LINGUINE with chilli & coriander | £8.95 |

Main course

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|--|--------|---|--------|
| MOROCCAN SPICED BEAN TAGINE (VEGAN) with cous cous | £10.95 | ★ CHORIZO & RED PEPPER BAKED CHICKEN (GF*) with tomato & chorizo cream & chips | £14.75 |
| MUSHROOM ARANCINI with tomato pesto cream, side salad | £9.25 | NEILL'S HILL BURGER (GF*) with bacon, cheddar, tomato, relish, salad & frites | £12.95 |
| FILLET OF SEABASS (GF) with brown shrimps & capers | £14.95 | ROAST BREAST OF DUCK (GF) with cabbage, bacon, onions & mushrooms. | £17.95 |
| BATTERED HADDOCK chunky chips & tartare sauce | £12.50 | FLAT IRON STEAK bourguignon salad (GF*) | £14.95 |
| | | SIRLOIN STEAK with chips & pepper sauce (GF*) | £24.95 |

Set Menu

Hot wings with blue cheese dip (GF*)
Melon & Tomato Salad with goats' cheese (GF)
& Serrano ham
Steamed Mussels (GF*)

Fillet of Seabass, brown shrimps & capers (GF)
Chorizo & Red Pepper Baked Chicken with chips
Flat Iron Steak with bourguignon salad (GF*)

Crème brûlée
Cheese & Biscuits

Served Monday to Thursday evenings from 5.00pm

2 course £18.95 / 3 course £22.95

Sides

Today's vegetable
Buttered boiled potatoes

Chunky chips, Frites

Mash

Pan fried button mushrooms

Neill's Hill market salad

ALL £3.75

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.