

# NEILL'S HILL

## CHILDREN'S MENU

### STARTERS ALL £2.50

Garlic bread/with cheese

Soup

Fresh fruit pot

Chicken wings

Bread sticks with hummus or tomato pesto

### MAIN COURSE £4.95

Pasta and tomato sauce

Hot dog & fries

Neill's Hill homemade cheeseburger & fries

Chicken goujons & fries

Neill's Hill Ribs and fries

Fish of the day

### DESSERTS

Sticky toffee pudding with vanilla ice cream & butterscotch sauce

£ 2.95

2 scoops of Ice cream (choice of vanilla, chocolate & strawberry)

£2.50

Chocolate brownie with vanilla ice cream & hot chocolate sauce

£ 2.95

99 Ice cream £1.85

Calippo lolly £ 1.75

Milkshake £2.50 - strawberry, chocolate, banana

**GLUTEN ADAPTABLE: (G\*)** Can be made with non gluten products (however please note there are gluten products throughout the kitchen)

**FOOD ALLERGIES and INTOLERANCES** When placing your order please speak to our staff about any allergen requirements.

Please be advised that food allergens are handled in the kitchen and in some cases, allergens may be unavoidably present due to shared equipment or the ingredients used.

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