

SATURDAY BRUNCH

NEILL'S HILL

Café Brasserie

Starters / Nibbles

HUMMUS with flatbread to share (GF*)	£6.00
HALLOUMI frites with chilli & honey	£4.95
MUSHROOM ARANCINI with garlic mayo	£4.95
SIZZLING PORTAVOGIE PRAWNS (GF*) with chilli, chorizo & garlic	£6.95
CRISPY FRIED WHITEBAIT with tartare sauce	£3.50
ROAST FIG with blue cheese, Serrano ham & candied walnuts (GF*)	£5.95
TODAY'S SOUP with crusty bread	£5.50
HOT WINGS (GF*) with blue cheese dip	£5.50

Main course

EGGS BENEDICT with ham (GF*)	£6.95
EGGS FLORENTINE with spinach (GF*)	£6.95
EGGS ROYALÉ with local smoked salmon (GF*)	£8.25
SCRAMBLED EGGS smoked salmon & muffin (GF*)	£8.25
HAGGIS & CHAMP FRITTERS with poached egg & brown sauce hollandaise	£5.50
BREAKFAST PLATE (GF*)	£6.95
mini natural yoghurt & fresh fruit pot, small glass of fresh orange juice & poached egg on muffin with either avocado smash or hollandaise & ham	
CLASSIC IRISH BREAKFAST (GF*)	£7.95
HOT VEGAN BREAKFAST (GF*)	£6.75
CHICKPEA, SPINACH & POTATO CURRY with steamed rice (VEGAN) (GF*)	£9.45
TANDOORI SPICED ROAST CAULIFLOWER with Indian salad & spicy fried potatoes (VEGAN*) (GF*)	£7.95
ROAST FILLET OF SEABASS with garlic Portavogie prawns (GF)	£14.95
BATTERED HADDOCK with peas & chunky chips (GF*)	£12.95
½ RACK OF RIBS with frites (GF*)	£8.95
CRAB LINGUINE with chilli & coriander	£12.95
GRILLED CHICKEN Caesar salad with or without anchovies, poached egg (GF*)	£9.95
NEILL'S HILL BURGER with bacon, cheddar, tomato, relish, salad & frites (GF*)	£12.95
FLAT IRON STEAK (served rare) with garlic butter & Neill's Hill salad (GF*)	£14.95

Sides

Today's vegetable / Buttered boiled potatoes / Chunky chips / Frites / Potato gratin
Indian Spiced potatoes/ Mash / Neill's Hill market salad

ALL £3.95

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.