



Saturday Brunch Menu

Starters

BREAD BOARD with hummus, tapenade, pesto (to share) (GF*)	£6.95
SIZZLING PORTAVOGIE PRAWNS with chilli, chorizo & garlic (GF*)	£6.95
CRISPY FRIED SQUID RINGS with chilli dip	£6.95
CHICKEN LIVER PÂTÉ with grilled sour dough & tomato relish (GF*)	£6.95
HOT WINGS with celery & blue cheese dip (GF*)	£5.25
HALF BLACK PUDDING SCOTCH EGG with piccalilli	£5.95
HONEY BAKED GOATS' CHEESE with beetroot, fruit & nut salad (GF*)	£6.95
BAKED STUFFED MUSHROOM with 3 cheeses GF)	£5.95

Mains

EGGS BENEDICT with ham (GF*)	£6.95
EGGS FLORENTINE with spinach (GF*)	£6.95
EGGS ROYALÉ with local smoked salmon (GF*)	£8.95
SCRAMBLED EGGS smoked salmon & muffin (GF*)	£8.95
'THE BIG BAP' Sausage, Bacon, Egg, Tomato Relish (Gf*)	£5.95
BREAKFAST PLATE (GF*)	£7.25
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*)	£9.25
TODAY'S BRUNCH SPECIAL	P.O.A
VEGAN SAUSAGE BAP with tomato relish.	£4.00
GRILLED SOURDOUGH spinach, hummus, avocado, pine nuts & raisins (V.A.)	£7.25
add poached egg	£7.95
BATTERED HADDOCK with peas & chunky chips (GF*).	£12.95
½ RACK OF RIBS with frites (GF*)	£8.95
CHICKEN GOUJON BAP spicy mayo, crispy onions, jalapeños & garlic frites	£9.95
CHICKEN SCHNITZEL melting garlic butter, rocket salad & fried potatoes	£11.95
NEILL'S HILL BURGER with bacon, cheddar, tomato, relish, salad & frites (GF*)	£12.95
FLAT IRON STEAK (served rare) with chips & pepper sauce (GF*)	£14.95

Sides

Mixed green vegetables / Buttered boiled potatoes / Chunky chips / Frites / Rocket & parmesan salad / Crisp iceberg salad	All £3.95
Frites with jalapeño, mozzarella & crispy onions	£5.95

PLEASE INFORM YOUR WAITING STAFF OF ANY ALLERGEN REQUIREMENTS.

Food allergies & 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.

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

V - made from vegan products V.A. - can be made with vegan products