

Sundays at Neill's Hill

SUNDAY SPRITZ & APERITIF COCKTAILS

HUGO £8.95
Elderflower liqueur, Lemon, Mint, Soda

BUCKS FIZZ £7.95
fresh orange juice & fizz

PEACH BELLINI £8.95
Pêche de Vigne, peach purée, lemon, fizz

APEROL SPRITZ £8.95
Aperol, fizz & soda

YUZU SELTZER (non-alc) £7.95
Seedlip, Yuzu Purée, grapefruit juice, orgeat, grapefruit bitters

BLOODY MARY £8.95
Vodka, House Spices, Tomato Juice, Sherry Top

SPECIALS

NEILL'S HILL PRAWN COCKTAIL (GF*)
£7.45

BAKED CAMEMBERT TO SHARE
(please allow approx. 15 mins.)
£12.95

TODAY'S FISH SPECIAL
market price

NEILL'S HILL KITCHEN CARVERY
roast beef, turkey & pork served with roast potatoes, mash seasonal vegetables, Yorkshire pudding, stuffing & Neill's Hill roast gravy
£17.95
vegetarian available (V.A.)
£13.95

CÔTE DE BOEUF FOR TWO (GF*)
served with choice of sauce & 2 side orders (enjoy a starter while you wait for your steak to cook)
£55.00

STRAWBERRY PAVLOVA (GF)
£6.50

APPLE CRUMBLE & CUSTARD
£5.95

VANILLA AFFOGATO (GF)
with Pedro raisins
£3.95

Nibbles

MIXED OLIVES (GF) £3.95
HALLOUMI with honey & chilli (GF*) £5.45

Starters

BREAD BOARD (GF*) £6.75
with dips (GF*)
TODAY'S SOUP with crusty bread (GF*) (V.A.) £6.25
GRILLED ASPARAGUS £6.95
with Serrano ham, poached egg & wild garlic (GF)
SIZZLING PORTAVOGIE PRAWNS £7.25
with chilli, chorizo & crusty bread (GF*)
CRISPY FRIED CAULIFLOWER £5.95
with mint & garlic dressing (GF) (V.A.) (V)
HOT WINGS with celery & blue cheese dip (GF*) £5.95
CHICKEN LIVER PÂTÉ £6.95
with grilled sour dough & onion marmalade (GF*)

Vegan & Vegetarian

VEGGIE BURGER (V.A.) £10.95
with choice of side order, with or without cheese
RICE NOODLES WITH SPICY TOFU (V.A.) £13.95
with spring rolls, fried cauliflower & chilli jam
AROMATIC RICE BOWL (V.A.) £12.95
with tempura broccoli, quinoa, spinach pak choi, nori & ginger dressing

Side orders

Skinny fries, Chunky chips (plain or garlic) (GF*), mash (GF), baby boiled potatoes (GF), Mixed green vegetables (GF), Potato gratin (GF), Neill's Hill salad (GF)
£3.95

Fish

ROAST FILLET OF SEABASS £16.95
with garlic Portavogie prawns
ROAST FILLET OF SALMON £16.95
with asparagus & scallion hollandaise
BATTERED HADDOCK £14.95
with peas & chunky chips (GF*)
BATTERED SCAMPI frites & tartare sauce (GF*) £17.45

Meat

LOCAL CHICKEN (GF) £15.95
breast of chicken, mushroom & sherry cream, broccoli & potato gratin
NEILL'S HILL BURGER (GF*) £15.75
with bacon, cheddar, tomato, relish, salad & frites
RACK OF RIBS (GF*) bbq sauce & frites £16.95

Steaks

FLAT IRON STEAK 8oz (served rare) (GF*) £16.75
AGED IRISH SIRLOIN 10oz (GF*) £25.95
RIBEYE STEAK 9oz (we recommend served medium) (GF*) £28.95
AGED IRISH FILLET MEDALLIONS 9oz (GF*) £33.95
All served with choice of sauce & side order
Sauce options:
mushroom & sherry
red wine jus
garlic butter
peppercorn

Desserts

STICKY TOFFEE PUDDING £5.95
with vanilla ice cream
WARM PEAR & ALMOND TART £5.95
with whipped cream
PORTUGUESE CUSTARD TART £2.95
CHOCOLATE MOUSSE £5.95
with raspberries & vanilla ice cream (V.A.)
ICE CREAM (choice of 3 scoops) £5.50
strawberry, chocolate, ginger or vanilla
SORBET (choice of 3 scoops) £5.50
champagne or strawberry
PETITS FOURS - chocolate truffles (GF) £2.25
IRISH CHEESEBOARD £9.50
Heggarty's cheddar, St. Tola goats' cheese & Cashel blue with grapes, onion marmalade, celery & biscuits

After dinner drinks

VIETNAMESE COFFEE £8.95
Kahlua, rum, espresso & condensed milk
ESPRESSO MARTINI £8.95
Vodka, Kahlua, Creme de Cacao, Espresso
DESSERT WINE by the glass
Jurancon or Maury,
10 year old tawny or late bottled vintage Port

Food allergies & intolerances

Please speak to our staff about the ingredients in your meal, when making your order.

GF - made from non gluten products. GF* - can be made with non gluten products (however please note there are gluten products throughout the kitchen & although we can make products with gluten free materials we cannot guarantee they are free from gluten). V - made from vegan products. V.A. - can be made with vegan products.

White Wine

	Glass	Carafe	Bottle
PALMENTO PINOT GRIGIO Italy	£6.25	£16.50	£23.50
LEYDA RESERVE CHARDONNAY (un-oaked), Leyda Valley, Chile			£25.95
EL PICOTEO, VERDEJO-SAUVIGNON, Spain			£25.95
ESK VALLEY SAUVIGNON BLANC Marlborough, N.Z.	£7.25	£18.50	£27.50
PICPOUL DE PINET Languedoc, France	£7.25	£18.50	£27.50
LE PARADOU VIOGNIER , Pesqué, Southern Rhône, France			£27.50
NATURAL MYSTIC VIHNO VERDE, (Alvarinho/Arinto), Minho, Portugal			£27.95
From the Cellarmaster of Boekenhouts kloof - a fresh, light energetic and vibrant wine.			
CASANDRA VERMENTINO, Languedoc, France			£28.95
CASTRO MARTIN ALBÁRINO Rias Baixas, Spain			£29.95
TOKAJI FURMINT Hungary			£30.95
TXAKOLI, Katxiña, Basque, Spain			£29.95
VOUVRAY SEC ‘SILEX’ Dom. des Aubusieres, Loire, France			£31.95
A beautiful dry Chenin Blanc. Ripe peach fruit, tangy acid and lots of funky, leesy texture..			
CHABLIS, Gueghen, Burgundy, France			£35.95
SANCERRE Dezat Loire, France			£36.95

Sparkling Wine

	Glass	Bottle
PROSECCO (Vegan)		£26.95
BLANQUETTE DE LIMOUX	£8.25	£27.95
PROSECCO SPUMANTE ROSÉ (VEGAN)		£30.95
LAURENT-PERRIER CHAMPAGNE (Vegan)		£52.50
NYETIMBER, West Sussex, England		£55.00

Cocktails

PASSION FRUIT MARTINI £9.95
Vanilla vodka, passion fruit liqueur, pineapple juice, lime juice & passion fruit with a shot of fizz
APEROL SPRITZ £8.95
Aperol, fizz & soda
RASPBERRY COLLINS £8.95
Raspberry Vodka, Raspberry Liqueur, Berry Purée, Lemon & Soda
PEACH BELLINI £8.95
Pêche de Vigne, peach purée, lemon, fizz
HUGO £8.95
Elderflower liqueur, Lemon, Mint, Soda & fizz
GRAPEFRUIT GIMLET £8.95
Shortcross Gin, Grapefruit Liqueur, Grapefruit Juice,
Lime, Basil, Bitters
VIETNAMESE COFFEE £8.95
Kahlua, rum, espresso & condensed milk
ESPRESSO MARTINI £8.95
Vodka, Kahlua, Creme de Cacao, Espresso

Non - Alcoholic Cocktails

TROPICAL PUNCH £4.95
Orgeat, pineapple, lime & grapefruit
SEEDLIP GIMLET £6.95
Seedlip Grove 42, Grapefruit Juice, Grapefruit Syrup, Basil, Lime
YUZU SELTZER £7.95
Seedlip, Yuzu Puree, grapefruit juice, orgeat, grapefruit bitters, soda

Spring Wines

	Glass	Carafe	Bottle
MUSCADET SÈVRE ET MAINE, Loire, France	£7.25	£18.95	£27.95
Classic example of Muscadet; crisp, medium bodied with aromas of grapefruit.			
RÉSERVE DE JEANNE, Cabernet Franc/Syrah, Ventenac, France	£7.25	£18.95	£27.95
A fresh but tender wine, perfect when you want a savoury red without the tannins. A staff favourite!			

Rosé Wine

	Glass	Carafe	Bottle
ROSÉ D’ANJOU, Loire, France	£6.55	£17.50	£25.95
EFFET PAPILLON ROSÉ Languedoc, France	£7.25	£18.95	£28.45

Red Wine

	Glass	Carafe	Bottle
TORRES LAS MULAS RESERVA MERLOT, Chile (Vegan)	£6.35	£16.95	£24.95
EL PICOTEO, MONASTRELL-SYRAH, Almansa, Spain			£25.95
MALBEC ALTOSUR Mendoza, Argentina (Vegan)	£6.95	£17.95	£26.95
LUPO MERA VIGLIA, Negramaro, Puglia, Italy			£26.95
PRIMITIVO, Terre di Montelusa, Puglia, Italy			£27.45
CÔTES DU RHÔNE, Les 2 Bastides, Rhône, France (Vegan)			£27.95
RIOJA CRIANZA Marqués de Mundiaz, Spain			£28.95
UNFINISHED BUSINESS PINOT NOIR, Hesketh, Australia			£28.95
VINHO DO MOURO, (Trincadeira, Cabernet, Aragonez,) Alentejo, Portugal			£29.95
SAN LORENZO (Montepulciano), Rosso Conero, Marche, Italy			£30.95
BARBARESCO 2013 (Nebbiolo), Araldica, Piedmont, Italy			£31.95
CHÂTEAU DE LASCAUX GARRIGUE, Shiraz-Grenache-Mourvedre, Languedoc			£32.95
PARKER COONAWARRA ESTATE SHIRAZ, Australia			£37.95
DOMAINE AGNES PAQUET AUXEY DURESSES 2014 Burgundy, France			£45.00
CHÂTEAU de FONBEL 2012, Saint-Emilion Grand Cru, Bordeaux, france			£48.50
CHÂTEAU MUSAR 2015 Cabernet-Carignan-Cinsault, Hochar, Lebanon (Vegan)			£48.50
PINOT NERO (PINOT NOIR) 2019, Franz Haas, Alto-Adige, Italy			£49.50

Beers & Others

Draught Peroni (Italy)	½ Pint £3.10	Pint £6.10
Draught Maggie’s Leap IPA (Castlewellan, Ireland)	½ Pint £3.10	Pint £5.95
Buried at Sea Milk Stout 330ml, (Galway, Ireland)		£5.45
Camden Pale Ale 330ml, England		£5.25
Cliff Hanger West Coast pale Ale, 440ml (Warrenpoint, Ireland)		£6.95
Foxes Rock Lager (Louth, Ireland) 500ml (Gluten Free)		£5.95
San Miguel (Spain) 330ml		£4.50
Inedit Damm, 330ml, Spain		£5.35
Birra Moretti (Italy) 330ml		£4.50
Budvar (Czech) 500ml		£6.00
Magners cider (Ireland) 330ml		£4.50
Aspall cider (England) 500ml		£6.00
Kopparberg Strawberry & lime (Sweden) 500ml		£5.50
West coast cooler regular or Rosé		£4.85

Alcohol Free

Coke	£3.20
Diet Coke, Coke Zero, Fanta Orange, Sprite, Fanta Lemon	£3.10
San Pellegrino Lemon or Pomegranate & Orange, Britvic Apple	£3.10
Homemade Lemonade	£2.95
Seedlip - Grove 42	£4.95
Free Damm Lager, alcohol free (Spain) 330ml	£3.95
Kopparberg Strawberry & lime 500ml	£3.95
San Pellegrino Sparkling Water or Panna Still Water	£3.00
San Pellegrino or Panna 750ml	£4.95



Irish Gins

SHORTCROSS -grapefruit & basil	£6.25
COPELAND CLASSIC IRISH GIN - orange	£6.25
JAWBOX - lime	£5.75

British Gins

HENDRICKS - cucumber	£4.95
TANQUERAY - orange	£4.95
MARTIN MILLAR - strawberry & peppercorn	£5.50
CHAPEL DOWN BACCHUS - orange	£5.95
GORDONS - lime	£4.30
BOMBAY - lime	£4.75
GORDONS PINK - strawberry	£4.50

Rest Of The World

MALFY SICILIAN GRAPEFRUIT - grapefruit	£5.75
NIKKA COFFEY JAPANESE GIN - orange	£6.95
MONKEY 47- Grapefruit	£7.45

Tonics

FEVERTREE (Regular, Light, Mediterranean, Elderflower, Aromatic Or Ginger)	£3.10
SCHWEPPE (Regular, Slim)	£2.50

WHISKEY TEQUILA

Irish

Bushmills, Jameson, Powers	
£4.25	
Black Bush	
£4.85	
Jameson Red Breast 12 Year Old	£5.75
Glendalough Double Barrel Whiskey	£4.50
Tyrconnell Single Malt	£5.25

Scotch

Famous Grouse, Bells	£3.95
Chivas Regal 12 Year Old Blended	£4.75
Glenfiddich 12 Year Old Single Malt	£5.25
Laphroaig 10 Year Old Islay Single Malt	£5.50
The Macallan Gold Double Cask	£5.50

Japan

The Yamazaki Single Malt	£9.50
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The Americas

Jack Daniels, Makers Mark, Jose Cuervo Silver	£4.25
Bulleit	£5.75
Tequila Reserva de la Familia Extra Añejo, Jose Cuervo	£11.00