

Evenings at Neill's Hill

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

SET MENU

TUESDAY - THURSDAY

Starters

Chicken Liver Pâté with grilled sour dough & onion marmalade (GF*)
Fishcake with tartare sauce & rocket salad
Grilled asparagus & courgettes with Lebanese fattoush salad (GF*) (V)
Shanghai wings with coriander, spring onions & Japanese mayo

Mains

Aromatic salmon rice bowl with quinoa, spinach, pak choi, edamame, nori & ginger dressing
Spanish style roast fillet of seabass with pepper, onions & garlic sauce (GF*)
Breadcrumbs breast of chicken with chorizo cream & chips (GF*)
Warm duck salad with pancetta, mushrooms & roast garlic (GF*)
Flat iron steak with pepper sauce & chips (served rare) (GF*)

Desserts

Warm pear & almond tart
Chocolate mousse with raspberries & vanilla ice cream (V.A.)
Ice cream & sorbet (V.A.)
2 Irish cheese with grapes, celery, biscuits & onion marmalade

2 Course £22.50

3 Course £26.95

Nibbles

MIXED OLIVES (GF) (V) £3.95
HALLOUMI with honey & chilli (GF*) £5.75

Starters

BREAD BOARD with dips (GF*) (V.A.) £6.95
TODAY'S SOUP with crusty bread (GF*) (V.A.) £6.50
FISHCAKE with tartare sauce & rocket salad £6.95
SIZZLING PORTAVOGIE PRAWNS with chilli, chorizo & crusty bread (GF*) £7.45
VEGAN BALLS with spicy tomato sauce (V) £5.95
GRILLED ASPARAGUS & COURGETTES with Lebanese fattoush salad (V) (GF*) £6.75
SHANGHAI WINGS with coriander, spring onions & Japanese mayo £6.50
CHICKEN LIVER PÂTÉ with grilled sour dough & onion marmalade (GF*) £6.95

Vegan & Vegetarian

VEGGIE BURGER (V.A.) £12.95
with choice of side order, with or without cheese
AUBERGINE, TOMATO & CHICKPEA CURRY £13.95
with cauliflower rice, popadom & mango chutney (GF) (V)
AROMATIC RICE BOWL with tempura broccoli £14.50
quinoa, spinach pak choi, nori & ginger dressing (V.A.)

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) £4.00

Fish

SPANISH STYLE ROAST FILLET OF SEABASS £17.25
with pepper, onions & garlic sauce (GF*)
AROMATIC RICE BOWL WITH SALMON £16.95
with quinoa, spinach pak choi, edamame, nori & ginger dressing
BATTERED HADDOCK £15.50
chips & tartare sauce (GF*)

Meat

CHORIZO & RED PEPPER BAKED CHICKEN (GF*) £16.50
breadcrumbs breast of chicken, chorizo cream, chips
NEILL'S HILL BURGER (GF*) £15.95
with bacon, cheddar, tomato, relish, salad & frites
WARM DUCK SALAD (GF*) £16.95
with pancetta, mushrooms & roast garlic
RACK OF RIBS (GF*) bbq sauce & frites £17.95

Steaks

FLAT IRON STEAK 8oz (served rare) (GF*) £17.95
AGED IRISH SIRLOIN 10oz (GF*) £27.95
RIBEYE STEAK 9oz (we recommend served medium) (GF*) £30.95
AGED IRISH FILLET MEDALLIONS 9oz (GF*) £34.95

All served with choice of sauce & side order

Sauce options:
garlic butter
red wine jus
peppercorn

Desserts

STICKY TOFFEE PUDDING with vanilla ice cream £6.15
WARM PEAR & ALMOND TART £6.15
LEMON & RASPBERRY POSSET £6.15
PORTUGUESE CUSTARD TART £2.95
CHOCOLATE MOUSSE £6.15
with raspberries & vanilla ice cream (V.A.)
CRISP MERINGUES (GF) £6.15
with ginger ice cream & chocolate sauce
ICE CREAM (choice of 3 scoops) £5.75
strawberry, chocolate, ginger or vanilla
SORBET (choice of 3 scoops) £5.50
champagne or strawberry
PETITS FOURS - chocolate truffles (GF) £2.50
IRISH CHEESEBOARD £9.95
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
Tokaj (5 Puttonyos) 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	£23.95
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	£27.95
LE PARADOU VIOGNIER , Pesqué, Southern Rhône, France			£27.95
MUSCADET SÈVRE ET MAINE, Loire, France			£27.95
CASANDRA VERMENTINO, Languedoc, France			£28.95
ARALDICA GAVI, Piedmont, Italy (Vegan)			£29.95
CASTRO MARTIN ALBÁRINO Rias Baixas, Spain			£29.95
TXAKOLI, Katxiña, Basque, Spain			£29.95
TOKAJI FURMINT Hungary			£30.95
VOUVRAY SEC 'SILEX' Dom. des Aubuisieres, Loire, France			£31.95
A beautiful dry Chenin Blanc. Ripe peach fruit, tangy acid and lots of funky, leesy texture..			
VICKERY RIESLING RESERVE, Eden Valley, Australia			£33.95
CHABLIS, Gueghen, Burgundy, France			£36.95
SANCERRE Dezat Loire, France			£37.95

Rosé Wine

	Glass	Carafe	Bottle
ROSÉ D'ANJOU, Loire, France	£6.95	£17.95	£26.45
EFFET PAPILLON ROSÉ Languedoc, France	£7.25	£18.95	£28.45

Sparkling Wine

	Glass	Bottle
PROSECCO (Vegan)		£26.95
BLANQUETTE DE LIMOUX	£8.25	£27.95
PROSECCO SPUMANTE ROSÉ (VEGAN)		£31.95
TAITTINGER CHAMPAGNE (Vegan)		£55.00
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, Rasberry 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
CLEAN G GIMLET £6.95
Clean G, Grapefruit Juice, Grapefruit Syrup, Basil, Lime
YUZU SELTZER £7.95
Clean G, Yuzu Puree, grapefruit juice, orgeat, grapefruit bitters, soda

Summer Wines

	Glass	Carafe	Bottle
FULL FAT FIRST DROP WHITE , Barossa, Australia	£7.25	£18.95	£27.95
Full Fat White is a blend of four different grapes, each contributing different elements to the wine: Pinot Grigio gives a zesty, citrus backbone, Arneis adds flavours of pear and grapefruit, Chardonnay loads on tropical fruit flavours and a drop of Moscatel adds aromatic floral notes.			
FULL FAT FIRST DROP RED , Barossa, Australia	£7.25	£18.95	£27.95
And here's our blending equation Shiraz-red fruits, spice and all things nice Montepulciano-rich dark cherry fruit Cabernet Sauvignon-black fruits and structure Touriga Nacional-blue fruits and floral lift=Full flavoured red wine, crammed full of berry fruits, all wrapped up in a finely textured palate.			

Red Wine

	Glass	Carafe	Bottle
TORRES LAS MULAS RESERVA MERLOT, Chile (Vegan)	£6.50	£16.95	£24.95
RIOJA CRIANZA , Don Pavral, Spain			£24.95
EL PICOTEO, MONASTRELL-SYRAH, Almansa, Spain			£25.95
LUPO MERAUVIGLIA, Negramaro, Puglia, Italy			£26.95
MALBEC ALTOSUR Mendoza, Argentina (Vegan)	£7.25	£18.95	£27.95
CÔTES DU RHÔNE, Les 2 Bastides, Rhône, France (Vegan)			£27.95
PRIMITIVO, Terre di Montelusa, Puglia, Italy (Vegan)			£28.95
RÉSERVE DE JEANNE, Cabernet Franc/Syrah, Ventenac, France			£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			£31.95
NIMBUS CABERNET SAUVIGNON, Viña Casablanca, Chile (95pt Decanter)			£33.75
CHÂTEAU DE LASCAUX GARRIGUE, (Shiraz-Grenache-Mourvedre), Languedoc			£33.95
RUBUS QUERCUS GRENACHE/SHIRAZ, Jesús Romero, Spain			£37.50
DOMAINE AGNES PAQUET AUXEY DURESSSES 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			£49.95
LA VOLTE DELL'ORNELLAIA 2019, (Sangiovese-Cabernet) Tuscany, Italy			£55.00

Beers & Others

Draught Peroni (Italy)	½ Pint £3.10	Pint £6.10
Draught Maggie's Leap IPA (Castlewellan, Ireland)	½ Pint £3.10	Pint £6.00
Camden Pale Ale 330ml, England		£5.25
Cliff Hanger West Coast pale Ale, 440ml (Warrenpoint, Ireland)		£6.95
Belfast Black Irish stout, (Castlewellan, Ireland), 500ml		£6.25
Guinness draught can, 440ml, (Dublin, Ireland)		£4.95
Foxes Rock Lager (Louth, Ireland) 500ml (Gluten Free)		£5.95
Madri lager (Spain) 330ml		£4.50
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
Clean G - flavoured with juniper & botanicals	£3.95
Free Damm Lager, alcohol free (Spain) 330ml	£3.95
Kopparberg Strawberry & lime 500ml	£3.95
Perrier or Panna Still Water	£3.10



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
SCHWEPES (Regular, Slim)	£2.50



Irish

Bushmills, Jameson, Powers	£4.25
Black Bush	£4.85
Jameson Red Breast 12 Year Old	£5.75
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
 This tequila shows how misguided stereotypes of tequila can be. Jose Cuervo Reserva de la Familia is one of the first extra-añejo tequilas to come onto the market. It is created exclusively from hand-cultivated blue agaves, harvested when at full maturity, after seven to twelve years of growth. This high quality tequila has been aged in French and American oak barrels for at least three years.