



Lunch at Neill's Hill



DAYTIME SPRITZ

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

Starters & nibbles

- BREAD BOARD £6.95
with dips (to share) (GF*)
- SIZZLING PORTAVOGIE PRAWNS £7.45
with chilli, chorizo & garlic (GF*)
- TODAY'S SOUP with crusty bread (GF*) £6.50
- HALLOUMI with honey & chilli £5.75
- SHANGHAI WINGS £6.50
with coriander, spring onions & Japanese mayo
- VEGAN BALLS £5.95
with spicy tomato sauce (V)
- GRILLED ASPARAGUS & COURGETTES £6.45
with Lebanese fattoush salad (V) (GF*)
- CHICKEN LIVER PÂTÉ £6.95
with grilled sour dough & onion marmalade (GF*)

Rice bowls

- AROMATIC RICE BOWL quinoa, spinach, pak choi, nori, wasabi & ginger dressing £14.95
with roast salmon £11.95
with tempura broccoli (V.A.) £12.95
with chicken satay skewers £12.95
- AUBERGINE, TOMATO & CHICKPEA CURRY £12.95
with cauliflower rice, popadom & mango chutney (GF) (V)

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.

Fish

- FISHCAKES with Neill's Hill salad £10.95
- BATTERED HADDOCK £14.95
with peas & chunky chips (GF*)
- BATTERED SCAMPI £17.95
with frites & tartare sauce (GF*)
- SPANISH STYLE ROAST FILLET OF SEABASS £16.95
with pepper, onions & garlic sauce (GF*)

Burgers & sandwiches

- VEGGIE BURGER (V.A.) £11.95
with choice of side order, with or without cheese
- CHICKEN CAESAR SALAD SANDWICH £10.95
with baby wedges
- NEILL'S HILL BURGER £13.95
with bacon, cheddar, tomato, relish, salad & frites (GF*)
- SOUP WITH A BIT ON THE SIDE (GF*) £6.95
choice of ½ sandwich, Neill's Hill salad or chips
- GRILLED SOURDOUGH (GF*) (V) £7.95
hummus, spinach & roast mushrooms
- add a poached egg £8.95

Meat

- ½ RACK OF RIBS with frites (GF*) £9.95
- Full rack with frites £17.95
- FLAT IRON STEAK £15.95
(served rare) with chips & pepper sauce (GF*)
- AGED IRISH SIRLOIN £26.95
10oz With Chips & Pepper Sauce (GF*)

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

Desserts

- STICKY TOFFEE PUDDING £6.15
with vanilla ice cream
- WARM PEAR & ALMOND TART £6.15
with whipped cream
- PORTUGUESE CUSTARD TART £2.95
- CRISP MERINGUES £6.15
with ginger ice cream & chocolate sauce
- LEMON & RASPBERRY POSSET £6.15
- CHOCOLATE MOUSSE £6.15
with raspberries & vanilla ice cream (V.A.)
- ICE CREAM (choice of 3 scoops) £5.75
strawberry, chocolate, ginger or vanilla
- SORBET (choice of 3 scoops) £5.75
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

Coffee and tea

- House Tea £2.10
- Earl Grey, Peppermint, Camomile, Green £2.60
- Americano £2.45
- Flat White, Cappuccino, Latté, £3.10
- Cortado, Espresso, Macchiato £2.50
- Oat Milk Or Soya With Coffee £0.20
- Liqueur Coffee £6.50
- Irish, Scotch, Tia Maria, Sambuca, Amaretto, Brandy

MORNING AT NEILL'S

Served until 11.45

- HOMEMADE SCONE £1.75
- GRILLED SOURDOUGH, butter & jam £2.00
- TOAST, butter & jam £2.00
- TOASTED MUFFIN, butter & jam £1.75
- MID WEEK BREAKFAST £6.95
sausages, bacon, tomato, egg, baked beans, toast & house tea or Americano (GF*)
- BREAKFAST PLATE £7.25
mini natural yoghurt & fresh fruit pot, small glass of fresh orange juice & poached egg on muffin with spinach. (GF*)
- POTATO RÔSTI STACK £8.95
with onions, crispy bacon, fried egg
- HOT VEGAN BREAKFAST £8.95
Hash brown, vegan sausage, tomato, mushrooms, beans, spinach & grilled sour dough
- SCRAMBLED EGGS £4.95
on brown toast, white toast or sour dough (GF*)
add local smoked salmon £8.95
- SAUSAGE OR BACON BAP (GF*) £4.25
with poached egg. £5.95
- 'THE BIG BAP' (GF*) £6.95
Sausage, Bacon, Egg & Tomato Relish
- MALTED WAFFLE £7.75
crispy bacon & maple syrup or fresh fruit & maple syrup
- VEGAN SAUSAGE BAP tomato relish £4.25
with poached egg £5.25
- GRILLED SOURDOUGH (GF*) (V) £7.25
hummus, spinach & roast mushrooms
add a poached egg £8.25
- SMOOTHIE BOWL £6.50
Mango, pineapple & passion fruit smoothie with fresh fruit, yoghurt & nuts

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.			

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 DURESSSE 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



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
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
--------------------------	-------

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