



Saturday brunch at Neill's Hill



SATURDAY SPRITZ & APERITIF COCKTAILS

APEROL SPRITZ £9.25
Aperol, fizz & soda

LILLET SPRITZ £9.25
Lillet blanc, tonic, fresh strawberry, cucumber & orange bitters

HUGO £9.25
Elderflower liqueur, fizz, soda, cucumber bitters

CITROSÉ SIP £9.25
Lillet rosé, bitter orange, grapefruit, Soda

LILLET ROSÉ SPRITZ £4.95
Lillet Rosé, grapefruit Soda, fresh grapefruit & basil

APERITIVO SPRITZ £5.95
Aperitivo with grapefruit soda (NO ALCOHOL)

Smoothies

Mixed berry £4.95
Kale, spinach, cucumber & mango £4.95

Eggs

EGGS BENEDICT with ham (GF*) £8.15
EGGS FLORENTINE with spinach (GF*) £8.15
EGGS ROYALÉ with local smoked salmon (GF*) £9.95
SCRAMBLED EGGS smoked salmon & muffin (GF*) £9.95
POTATO RÔSTI STACK (GF*) £8.95
with onions, crispy bacon, fried egg
BREAKFAST PLATE (GF*) £7.95
mini natural yoghurt & fresh fruit pot, small glass of fresh orange juice & poached egg on muffin with either spinach or Hollandaise & ham
'THE BIG BAP' £6.95
Sausage, Bacon, Egg, Tomato Relish (GF*)
CLASSIC IRISH BREAKFAST (GF*) £10.45
HOT VEGAN BREAKFAST (V.A.) £8.95
potato rôsti, vegan sausage, tomato, mushrooms, beans, spinach & grilled sourdough
add an egg £9.50
GRILLED SOURDOUGH (GF*) (V) £7.95
with avocado, roast peppers & tomato salsa
add a poached egg £8.95

Waffles

with crispy bacon & maple syrup £7.95
with fresh fruit & maple syrup £7.95
with vanilla ice cream & chocolate sauce £7.25
add extra bacon or fruit £2.00

Starters & nibbles

HARISSA SPICED MIXED OLIVES (GF) (V) £4.50
HALLOUMI with honey & chilli (GF*) £5.75
BREAD BASKET with dips (GF*) (V.A.) £6.25
TODAY'S SOUP with wheaten bread (V.A.) (GF*) £6.00
SIZZLING PORTAVOGIE PRAWNS £7.75
with chilli, chorizo & crusty bread (GF*)
LEBANESE FRIED COURGETTES £6.75
with pomegranate salsa & crispy onions (GF*) (V)
SPICY FRIED SQUID (GF*) £7.25
with pak choi salad, chilli jam & Thai dipping sauce
SIZZLING PORTAVOGIE PRAWNS £7.95
with chilli, chorizo & crusty bread (GF*)
BAKED GOATS' CHEESE £7.45
with rhubarb, almonds and ciabatta croutons
WINGS £6.95
with hot sauce & garlic mayo (GF*)
CHICKEN LIVER PÂTÉ (GF*) £6.95
with grilled sourdough & onion marmalade

Vegan & vegetarian

CAULIFLOWER & QUINOA BURGER (V.A.) £13.95
with spiced cauliflower relish & frites
AROMATIC RICE BOWL (V) £13.95
with tempura broccoli, steamed rice, quinoa, spinach, edamame, pak choi, nori & ginger dressing
LENTIL DAHHL (V) (GF*) £14.95
with spinach, mushrooms, peas & cauliflower

Fish

ROAST FILLET OF SEABASS (GF) £19.95
with garlic Portavogie prawns
BATTERED HADDOCK (GF*) £17.45
chips & tartare sauce
ROAST FILLET OF HAKE (GF) £19.95
with spiced lentil & spinach dahhl

Meat

CHICKEN SCHNITZEL (GF*) £15.95
with rocket salad, melting garlic butter & sweet potato frites
NEILL'S HILL BURGER (GF*) £15.95
with bacon, cheddar, tomato, relish, salad & frites
HALF RACK OF RIBS (GF*) bbq sauce & frites £10.45
Full rack £19.50
AGED IRISH SIRLOIN £26.95
10oz With Chips & Pepper Sauce (GF*)

Side orders

Skinny fries(GF), Chunky chips (plain or garlic) (GF*), Baby boiled potatoes (GF), Mash (GF), Mixed green vegetables (GF), sweet potato fries (GF*), rocket & parmesan salad (GF) £4.25
Dauphinoise potatoes £4.95
Loaded fries (V.A) £6.50

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.

Desserts

STRAWBERRY PAVLOVA £6.95
CHOCOLATE PROFITEROLES £6.50
CAMELISED APPLE TART £6.95
with vanilla ice cream (please allow 15minutes)
PORTUGUESE CUSTARD TART £3.50
CHOCOLATE BROWNIE (GF) £6.50
with Irish liqueur ice cream
WARM RASPBERRY & ALMOND TART £6.50
(V.A.) (GF)
STICKY TOFFEE PUDDING £6.50
with toffee sauce & vanilla ice cream
ICE CREAM (choice of 3 scoops) £6.50
strawberry, chocolate, Irish liqueur, or vanilla
SORBET (choice of 3 scoops) £6.50
lemon or mixed berry
PETITS FOURS - chocolate truffles (GF) £2.50
IRISH CHEESEBOARD £12.95
Heggarty's cheddar, goats' cheese & Cashel blue with grapes, onion marmalade, celery & biscuits

Coffee and tea

House Tea £2.40
Earl Grey, Peppermint, Camomile, Green £2.60
Americano £2.85
Flat White, Cappuccino, Latté, £3.45
Cortado, Espresso, Macchiato £2.75
Chai Latté £3.50
Oat Milk Or Soya With Coffee £0.30
Liqueur Coffee £6.95
Irish, Scotch, Tia Maria, Sambuca, Amaretto, Brandy

White Wine

	Glass	Carafe	Bottle
PALMENTO PINOT GRIGIO Italy	£6.75	£16.95	£24.95
EL PICOTEO, VERDEJO-SAUVIGNON, Spain			£27.95
PICPOUL DE PINET Languedoc, France	£7.25	£18.95	£27.95
ESK VALLEY SAUVIGNON BLANC Marlborough, N.Z.	£7.75	£19.50	£28.95
LEYDA RESERVE CHARDONNAY (un-oaked), Leyda Valley, Chile			£28.95
MUSCADET SÈVRE ET MAINE, Loire, France			£28.95
CASSANDRE VERMENTINO, Domaine Ventenac, Languedoc, France			£29.95
ARALDICA GAVI, Piedmont, Italy (Vegan)			£29.95
CASTRO MARTIN ALBÁRINO Rias Baixas, Spain			£30.95
PINOT GRIS, Forrest Estate, Marlborough, N.Z.			£31.95
TOKAJI FURMINT Hungary			£31.95
VOUVRAY SEC 'SILEX' Dom. des Aubuisieres, Loire, France			£34.95
A beautiful dry Chenin Blanc. Ripe peach fruit, tangy acid and lots of funky, leesy texture..			
VICKERY RIESLING RESERVE, Eden Valley, Australia			£36.95
NEUDORF TIRITIRI SAUVIGNON BLANC, Nelson, New Zealand			£36.95
SOUTH END CHARDONNAY, Newton Johnson, Hermanus, South Africa			£39.95
SANCERRE Girard Loire, France			£42.95
CHABLIS, Gueghen, Burgundy, France			£42.95

Rosé Wine

	Glass	Carafe	Bottle
ROSÉ D'ANJOU, Loire, France	£7.25	£18.95	£27.95
EFFET PAPILLON ROSÉ Languedoc, France	£7.75	£19.50	£28.95

Sparkling Wine

	Glass	Bottle
PROSECCO (Vegan)		£27.95
BLANQUETTE DE LIMOUX	£8.25	£28.95
PROSECCO SPUMANTE ROSÉ (VEGAN)		£34.95
TAITTINGER CHAMPAGNE (Vegan)		£59.95
NYETIMBER, West Sussex, England		£59.95

Cocktails

GRAPEFRUIT GIMLET £9.25
Shortcross Gin, Grapefruit Liqueur, Grapefruit Juice, Lime, Basil, Bitters
HUGO £9.25
Elderflower liqueur, fizz, soda, cucumber bitters
BLOOD ORANGE & GINGER SOUR £9.25
Blood orange gin, Aperol, Citrus, Ginger, Bitters
RASPBERRY & CRANBERRY COLLINS £9.25
Raspberry Vodka, Rasberry Liqueur, Berry Purée, cranberry juice, Lemon & Soda
PASSION FRUIT MARTINI £9.95
Vanilla vodka, passion fruit liqueur, pineapple juice, lime juice & passion fruit with a shot of fizz
MANGO DAIQUIRI £9.25
Rum, pineapple liqueur, mango purée, lime
CITROSÉ SIP £9.25
Lillet rosé, bitter orange, grapefruit, Soda
ESPRESSO MARTINI £9.25
Vodka, Kahlua, Creme de Cacao, Espresso

Non - Alcoholic Cocktails

APERITIVO SPRITZ £4.95
Aperitivo with grapefruit soda
ALCOHOL FREE GIMLET £6.95
Tanqueray zero, Grapefruit Juice, Grapefruit Syrup, Basil, Lime
MANGO & APPLE SLING £4.95
Mango juice, apple, mango purée & citrus

Spring Wines

	Glass	Carafe	Bottle
CHATEAU BAUDUC SAUVIGNON BLANC , Bordeaux, France	£7.50	£19.50	£28.95
The new 2021 Sauvignon Blanc from Chateau Bauduc has arrived, without doubt one of the best value Bordeaux white wines and was a star buy in The Telegraph, The Times and The Sunday Times last year.			
AGLIANICO DEL VULTURE , Pipoli, Basilicata, Italy	£7.25	£18.95	£27.95
The late-ripening Aglianico grape thrives on volcanic vineyards, and this resulting wine is one of Italy's hidden gems.			

Red Wine

	Glass	Carafe	Bottle
TORRES LAS MULAS RESERVA MERLOT, Chile (Vegan)			£25.95
RIOJA CRIANZA , Don Pavral, Spain			£25.95
WOLFTRAP, Shiraz/Mourvedre, Boekenhootskloof, South Africa			£26.95
EL PICOTEO, MONASTRELL-SYRAH, Almansa, Spain			£27.95
MALBEC ALTOSUR Mendoza, Argentina (Vegan)	£7.50	£19.50	£28.95
CEFIRO COOL RESERVE PINOT NOIR, Casablanca, Chile	£7.50	£19.50	£28.95
CÔTES DU RHÔNE, Les 2 Bastides, Rhône, France (Vegan)			£28.95
PRIMITIVO, Terre di Montelusa, Puglia, Italy (Vegan)			£29.95
RÉSERVE DE JEANNE, Cabernet Franc/Syrah, Ventenac, France			£29.95
CHOCAPALHA, (Touring Nacional, Tinta Roriz) Lisbon, Portugal			£29.95
SAN LORENZO (Montepulciano), Rosso Conero, Marche, Italy			£32.95
PARKER COONAWARRA CABERNET SAUVIGNON, AUSTRALIA			£34.95
CHÂTEAU DE LASCAUX GARRIGUE, (Shiraz-Grenache-Mourvedre), Languedoc			£34.95
RUBUS QUERCUS GRENACHE/SHIRAZ, Jesús Romero, Spain			£37.95
MORGON, Côte du Py, Dom. Rochette, Cru Beaujolais, France			£37.95
LIRAC, Chapelle de Maillac, Rhône, France			£39.95
DOMAINE AGNES PAQUET AUXEY DURESSSES 2014 Burgundy, France			£47.95
CHOCOLATE BLOCK, (Syrah/Cabernet/Cinsault) Franschoek, South Africa			£47.95
CHÂTEAU MUSAR 2015 (Cabernet-Carignan-Cinsault), Hochar, Lebanon (Vegan)			£49.95
PINOT NERO (PINOT NOIR) 2019, Franz Haas, Alto-Adige, Italy			£51.95
L'AURAGE 2016, Castillon, Côtes de Bordeaux, France (Vegan) (Merlot blend)			£52.95
'I have enjoyed a bottle and I would say its stunning and ready to drink' -Jancis Robinson (17pt)			

Beers & Others

Draught Peroni (Italy)	½ Pint £3.25	Pint £6.30
Draught Maggie's Leap IPA (Castlewellan, Ireland)	½ Pint £3.25	Pint £6.15
Camper session IPA, Boundary, (East Belfast, Ireland)		£6.95
Lindemans Cuvée René, 375ml (Lambic Beer, Belgium)		£8.95
La Chouffe Blonde, 330ml (Belgium)		£7.45
Guinness draught can, 440ml, (Dublin, Ireland)		£4.95
Foxes Rock Lager (Louth, Ireland) 500ml (Gluten Free)		£5.95
Brú lager (Meath, Ireland) 500ml (Gluten Free)		£6.95
Madri lager (Spain) 330ml		£4.50
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		£4.95

Alcohol Free

Diet Coke, Coke Zero, Coke, Fanta Orange, Sprite, Fanta Lemon	£3.35
San Pellegrino Lemon or Pomegranate & Orange, Britvic Apple	£3.35
Homemade Lemonade	£3.35
Tanqueray zero gin	£3.95
Free Damm Lager, alcohol free (Spain) 330ml	£4.25
Lucky saint unfiltered alcohol free lager (England) 330ml	£4.95
Draught Guinness zero 500ml	£4.50
Kopparberg Strawberry & lime 500ml	£3.95



Irish Gins

SHORTCROSS -grapefruit & basil	£6.25
COPELAND WINTER RHUBERRY GIN - raspberry	£5.95
COPELAND CLASSIC IRISH GIN - orange	£6.25
JAWBOX - lime	£5.95

British Gins

HENDRICKS - cucumber	£5.15
TANQUERAY - orange	£5.15
MARTIN MILLAR - strawberry & peppercorn	£5.50
CHAPEL DOWN BACCHUS - orange	£5.95
GORDONS - lime	£4.50
BOMBAY - lime	£4.95
GORDONS PINK - strawberry	£4.75

Rest Of The World

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

Tonics

FEVERTREE (Regular, Light, Mediterranean, Elderflower, Aromatic Or Ginger)	£3.45
SCHWEPPE (Regular, Slim)	£2.85

WHISKEY TEQUILA

Irish

Bushmills, Jameson, Powers	£4.35
Black Bush	£4.95
Jameson Red Breast 12 Year Old	£5.95
Tyrconnell Single Malt	£5.50

Scotch

Famous Grouse, Bells	£4.25
Chivas Regal 12 Year Old Blended	£4.95
Glenfiddich 12 Year Old Single Malt	£5.50
Laphroaig 10 Year Old Islay Single Malt	£5.75
The Macallan 12 Year Old Double Cask Single Malt	£7.50

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	£12.00
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.	