

SATURDAY BRUNCH AT NEILL'S HILL

SATURDAY SPRITZ & APERITIF COCKTAILS

GIN & ELDERFLOWER SIP*Perfect spring tippie...*

Hendricks, elderflower liqueur, Lemon & fizz

[£9.75]

GRAPEFRUIT GIMLET*An invigorating favourite!*

Bombay Gin, Grapefruit Liqueur, Grapefruit Juice, Lime, Bitters

[£9.75]

ST. CLEMENTS SPRITZ*It's sunshine in a glass...*

Limoncello, Curaçao, St Clements juice, mandarin soda

[£9.50]

MANGO DAIQUIRI*Warming spice with zest - lovely!*

Spiced rum, ginger liqueur, mango juice

[£9.75]

RHUBARB COLLINS*Rhubarb & custard classic!*

Vanilla vodka, rhubarb purée, rhubarb liqueur, lemon juice & bitters

[£9.75]

ROSE SPRITZ*Lightness & refreshment!*

Glendalough rose gin, rhubarb liqueur, rhubarb bitters, grapefruit soda

[£9.50]

SMOOTHIES**Acai Kick** - strawberry, mango, blueberry & acai £5.95**Green Reviver** - banana, kale, mango & lemongrass £5.95**EGGS**

EGGS BENEDICT with ham £9.75

EGGS FLORENTINE with spinach £9.75

EGGS ROYALÉ with local smoked salmon £11.50

SCRAMBLED EGGS smoked salmon & muffin £11.50

CREAMY MUSHROOMS £8.95

with spinach, parmesan & grilled sourdough

POTATO RÔSTI STACK £8.95

with onions, crispy bacon, fried egg

BREAKFAST PLATE £8.95

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' £7.25

sausage, bacon, egg & tomato relish

CLASSIC IRISH BREAKFAST £11.50

HOT VEGAN BREAKFAST (V.A.) £8.95

potato rôsti, vegan sausage, tomato, mushrooms, beans, spinach & grilled sourdough

add an egg £9.95

WAFFLES

with crispy bacon & maple syrup £8.75

with fresh fruit & maple syrup £8.75

with vanilla ice cream & chocolate sauce £7.95

add extra bacon or fruit £2.00

STARTERS & NIBBLES

BREAD BOARD (V.A.) with dips £6.95

MARINATED MIXED OLIVES £4.95
(V) (contain stones)

HALLOUMI with honey & chilli £5.95

TODAY'S SOUP with wheaten bread (V.A.) £6.00

BEETROOT & RED WINE RISOTTO £7.45
with crumbled goats' cheese

GRILLED ASPARAGUS SALAD £7.45

with tomato, melon & mint (V)

CAULIFLOWER WINGS £6.75

with garlic mayo & hot sauce (V.A.)

SIZZLING PORTAVOGIE PRAWNS £7.95

with chilli, chorizo & crusty bread

CRISPY FRIED CHICKEN WINGS £6.95

with garlic butter & parmesan

CHICKEN LIVER PÂTÉ £6.95

with grilled sourdough & onion marmalade

VEGAN & VGETARIANSPICED AUBERGINE & CHICKPEA STEW £14.95
with cous cous & grilled flatbreadMOROCCAN SPICED ROAST SWEET POTATO £14.95
with grilled vegetable cous cous, aubergine chutney (V.A.)

JERK SPICED VEGAN BURGER (V.A.) £12.95

with sweet potato fries, Caribbean coleslaw, cucumber & pineapple salsa

SIDE ORDERS

Skinny Fries, Chunky Chips (Plain or Garlic), Baby Boiled Potatoes, Mash, Mixed Green Vegetables, House Mixed Salad All £4.50

FISH

TODAY'S FISH SPECIAL See Specials

ROAST FILLET OF SEABASS £20.95

roast cherry tomatoes, Portavogie prawns, lentils & dill

MOROCCAN SPICED FILLET OF SALMON £20.95

with grilled vegetable cous cous & aubergine chutney

BATTERED HADDOCK £17.45

with chips & tartare sauce

MEAT

BREADCRUMBED BREAST OF CHICKEN £17.95

with chorizo cream & chips

NEILL'S HILL BURGER £15.95

with bacon, cheddar, tomato, relish, salad & frites

HALF RACK OF RIBS BBQ sauce & frites £10.45

FULL RACK £19.75

STEAKS

FLAT IRON STEAK 8oz (Served Rare) £17.95

AGED IRISH SIRLOIN 10oz £27.95

All served with choice of sauce & side order

Sauce options: garlic butter, red wine jus or peppercorn

DESSERTS

WARM PECAN PIE £7.15

with vanilla ice cream

CHOCOLATE TART (V.A.) £6.75

with raspberries & vanilla ice cream

STICKY TOFFEE PUDDING with vanilla ice cream £6.95

PORTUGUESE CUSTARD TART £3.50

CAMELISED APPLE TART £6.95

with rum & raisin ice cream

CHOCOLATE BROWNIE £6.95

with vanilla ice cream & hot chocolate sauce

ICE CREAM (choice of 3 scoops) £6.75

strawberry, chocolate or vanilla

SORBET (choice of 3 scoops) £6.50

Lemon or mixed berry

PETITS FOURS - chocolate truffles £2.75

IRISH CHEESEBOARD £12.95

Heggarty's cheddar, Gubbeen & Cashel blue with grapes, onion marmalade, celery & biscuits

COFFEE & TEA

House Tea £2.50

Earl Grey, Peppermint, Camomile, Green £2.60

Americano £3.10

Flat White, Cappuccino, Latté, £3.50

Cortado, Espresso, Macchiato £3.10

Spiced pumpkin Latte £3.75

Chai Latté £3.50

Oat Milk Or Soya With Coffee £0.30

Liqueur Coffee £7.00

Irish, Scotch, Tia Maria, Sambuca, Amaretto, Brandy

NEILL'S HILL
SUNDAY KITCHEN CARVERY

Roast beef, turkey & pork £19.75
or Nut roast (V.A.) £16.95

Served with roast potatoes, mash, seasonal vegetables, Yorkshire pudding, stuffing & Neill's Hill roast gravy

FOOD ALLERGIES AND INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order. **V:** made from vegan products. **VA:** can be made with vegan products.
Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipments or ingredients used.

WHITE WINE

	Glass	Carafe	Bottle
PALMENTO PINOT GRIGIO Italy	£6.95	£17.50	£25.95
LONG BEACH SAUVIGNON BLANC, South Africa			£27.50
SANTALBA VIURA, Rioja Blanco, Viña Hermosa, Spain			£27.95
PICPOUL DE PINET Languedoc, France	£7.75	£19.95	£29.95
LISTENING STATION CHARDONNAY, Victoria, Australia			£29.95
NANIT ORANGE WINE, Castilla, Spain (natural wine)			£29.95
ESK VALLEY SAUVIGNON BLANC Marlborough, N.Z.	£7.95	£20.75	£30.95
MUSCADET SÈVRE ET MAINE, Loire, France			£30.95
RUSTENBERG SAUVIGNON BLANC Stellenbosch, South Africa			£32.95
PINOT GRIS, Forrest Estate, Marlborough, N.Z.			£32.95
TERRAS GAUDA ALBÀRINO Rias Baixas, Spain			£38.95
VICKERY RIESLING RESERVE, Eden Valley, Australia			£39.95
SANCERRE Girard Loire, France			£45.95
CHABLIS, Gueghen, Burgundy, France			£45.95

ROSÉ WINE

	Glass	Carafe	Bottle
ROSÉ D'ANJOU, Loire, France	£7.50	£19.50	£28.95
CH MOURGUES DU GRÈS, ROSÉ Languedoc, France	£8.25	£20.95	£31.95

SPARKLING WINE

	Glass	Carafe	Bottle
PROSECCO (Vegan)			£28.95
BLANQUETTE DE LIMOUX	£8.95		£31.95
PROSECCO SPUMANTE Rosé (Vegan)			£32.95
TAITTINGER Champagne (Vegan)			£61.95
NYETIMBER, West Sussex, England			£64.95
VEUVE CLICQUOT, Champagne, France			£67.95
BOLLINGER SPECIAL CUVÉE, Champagne			£79.95

– COCKTAILS & SPRITZES –

ROSE SPRITZ £9.50

Glendalough rose gin, rhubarb liqueur, rhubarb bitters, grapefruit soda

RHUBARB COLLINS £9.75

Vanilla Vodka, Rhubarb Purée, Rhubarb Liqueur, Lemon Juice & Bitters

ST. CLEMENTS SPRITZ £9.50

Limoncello, Curaçao, St Clements juice, mandarin soda

SPICED MANGO DAIQUIRI £9.75

Spiced rum, ginger liqueur, mango purée, lime

GRAPEFRUIT GIMLET £9.75

Bombay Gin, Grapefruit Liqueur, Grapefruit Juice, Lime, Bitters

GIN & ELDERFLOWER SIP £9.75

Hendricks gin, elderflower liqueur, Lemon, & fizz

RASPBERRY COLLINS £9.75

Raspberry Vodka, raspberry Liqueur, Berry Purée, Lemon & Soda

PASSION FRUIT MARTINI £9.95

Vanilla vodka, passion fruit liqueur, pineapple with a shot of fizz

ESPRESSO MARTINI £9.75

Vodka, Kahlua, Creme de Cacao, Espresso

– NON-ALCOHOLIC COCKTAILS –

ALCOHOL FREE BOTIVO & SODA SPRITZ £5.95

Slow sipping aperitif with bitter sweet botanicals & a citrus finish.

As recommended by Saturday Kitchen

ALCOHOL FREE GIMLET £6.95

Tanqueray Zero, Grapefruit Juice & syrup, Basil, Lime

ALCOHOL FREE RASPBERRY & POMEGRANATE COLLINS £5.95

Berry puree, cranberry juice, pomegranate, lemon & soda

APERITIVO SPRITZ £5.95

Aperitivo with grapefruit soda

SPRING WINE SPECIALS

	Glass	Carafe	Bottle
WHITE - PIPOLI , Basilicata, Italy	£7.75	£19.95	£29.95
Made from a blend of Greco and Fiano. It has a wonderful aromatic intensity with great depth on the palate, illustrating just how good these native white varieties are. Think pear, melon, elderflower and tropical fruits. A triumph. .			
RED - MOURGUES DU GRÈS , Nîmes, Rhône, France	£7.95	£20.75	£30.95
This fresh-fruited blend of Shiraz and Grenache offers lots of bright, sunny blackberry and cassis flavors accented by delicate hints of black pepper. Perfect with steaks and slow cooked beef.			

RED WINE

	Glass	Carafe	Bottle
EL VOLQUETE GARNACHA, Spain			£23.95
RIOJA CRIANZA, Don Pavral, Spain			£26.95
'THE BEAN' PINOTAGE, Mooiplaas, South Africa			£27.45
MONTEPULCIANO D'ABRUZZO, Ancora, Italy			£27.95
PETIT MAZURET MERLOT, France	£7.75	£19.95	£29.45
MALBEC, la Celia reserve, Uco, Argentina	£7.95	£20.50	£29.95
ALABASTRO, Alentejo, Portugal			£29.95
NANIT ORGANIC BOBAL, Manchuela, Spain (NATURAL WINE)			£29.95
UNFINISHED BUSINESS PINOT NOIR, Clare Valley, OZ			£30.95
PRIMITIVO, Terre di Montelusa, Puglia, Italy (Vegan)			£30.95
CÔTES DU RHÔNE, Domaine Roche, Rhône, France (Vegan)			£32.95
SAN LORENZO (Montepulciano), Rosso Conero, Marche, Italy			£33.95
RIOJA RESERVA, Finca Bujanda, Spain			£34.95
PARKER COONAWARRA Shiraz, Australia			£35.95
CHINON, Les Picasses 2016, Olga Raffault, Loire, France			£45.00
CHOCOLATE BLOCK, (Syrah/Cabernet/Cinsault) Franschoek, S.Africa			£49.95
SANTENAY 1er CRU 2020, CLOS ROUSSEAU, Burgundy, France			£51.95
L'AURAGE 2016, Castillon, Bordeaux, France (Vegan, Merlot blend)			£52.95
CHÂTEAU MUSAR 2015 (Cabernet-Carignan-Cinsault), Hochar, Lebanon (Vegan)			£54.95
CHÂTEAUNEUF-DU-PAPE, Les cedres, Jaboulet, Rhône, France			£65.00

BEER

	½ Pint	Pint
Draught Peroni (Italy)	£3.25	£6.40
Draught Picon Bierè (flavoured with French bitter orange aperitif)	£3.65	
Draught Maggie's Leap IPA (Castlewellan, Ireland)	£3.25	£6.30

Mourne Mountains Session IPA, 440ml (Down)	£6.95
GLUG, Pale Ale, Brew Hut, 440ml (London)	£7.35
Guinness draught can, 440ml, (Dublin, Ireland)	£5.45
Brú lager (Meath, Ireland) 500ml (Gluten Free)	£6.95
Birra Moretti (Italy) 330ml	£4.95
Coors (canada) 330ml	£4.95
Budvar (Czech) 500ml	£6.25
Magners cider (Ireland) 330ml	£4.95
Aspall cider (England) 500ml	£6.25
Kopparberg Strawberry & lime (Sweden) 500ml	£5.95
West coast cooler regular or Rosé	£5.35

ALCOHOL FREE

Nozeco (Vegan & alcohol free) 750ml	£13.95
Free Damm Lager, alcohol free (Spain) 330ml	£4.25
Pine Trail Pale Ale, big Drops, alcohol free (Gluten Free) (England) 330ml	£4.75
Erdinger wheat beer (Germany) 500ml	£4.75
Draught Guinness zero 500ml	£4.50
Kopparberg Strawberry & lime 500ml	£3.95
Diet coke, coke Zero, Coke, fanta orange, sprite, Fanta lemon	£3.35
San Pellegrino lemon or orange, Britvic Apple	£3.35
Homemade lemonade	£3.35
Tanqueray zero gin	£3.95
Ballygowan 330ml	£3.75
San Pellegrino or Panna 750ml	£5.45



IRISH GINS

SHORTCROSS -grapefruit	£6.45
JAWBOX - lime	£5.95
GUNPOWDER -grapefruit	£6.45

BRITISH GINS

HENDRICKS - cucumber	£5.25
TANQUERAY - orange	£5.25
GORDONS - lime	£4.60
BOMBAY - lime	£4.95
GORDONS PINK - strawberry	£4.80

REST OF THE WORLD

MALFY sicilian grapefruit - grapefruit	£5.85
MALFY blood orange- orange	£5.85
NORDÉS - lemon	£5.85
ENGINE OIL - lemon (organic)	£5.85
Monkey 47- Grapefruit	£7.55

TONICS

FEVERTREE (Regular, Light, Mediterranean, Elderflower Or Ginger)	£3.75
schweppes (regular, Slim)	£2.95



IRISH

BUSHMILLS, JAMESON, POWERS	£4.45
BLACK BUSH	£5.25
BUSHMILLS 10 year old Malt	£5.75
TITANIC Premium Irish	£6.00
MIDDLETON Method & madness Single grain	£6.25
JAMESON red breast 12 year old	£6.75
YELLOW SPOT12 year old, Mitchell & sons	£7.75

SCOTCH

FAMOUS GROUSE, BELLS	£4.50
LAPHROAIG 10 year old Islay single malt	£6.00
THE MACALLAN 12 year old double cask single malt	£8.95

THE AMERICAS AND JAPAN

HIBIKI JAPANESE HARMONY, SUNTORY	£9.95
Made with malt whiskies from the Yamazaki and Hakushu distilleries, as well as grain whisky from the Chita distillery. The whiskies are drawn from 5 different types of cask, including American white oak casks, Sherry casks and Mizunara oak casks.	
EL DORADO 15 YEAR OLD RUM, DEMERARA, GUYANA	£7.25

An exceptional rum, Best Rum in the World at the International Wine & Spirits Challenge for an unprecedented four years running. Anyone who dismisses rum as a one-dimensional category should try this, and prepare to be wowed.

TEQUILA RESERVA DE LA FAMILIA EXTRA AÑEJO, JOSE CUERVO £12.25
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.