

SPICED COCONUT MARGARITA

Coconut tequila, caribbean pineapple
liqueur, triple sec, coconut, lime
[£10.95]

GRAPEFRUIT GIMLET

Bombay Gin, Grapefruit Liqueur,
Grapefruit Juice, Lime, Bitters
[£10.95]

LILLET ROSÉ SPRITZ

Lillet Rosé, grapefruit Soda, fresh
grapefruit
[£9.95]

HUGO SPRITZ

Elderflower liqueur, cava, soda, orange
bitters
[£9.95]

RHUBARB & GINGER SOUR

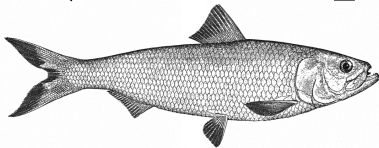
Vodka, rhubarb liqueur, velvet
falernum, rhubarb purée
[£10.95]

NEILL'S HILL RUM PUNCH

Deadman's mango rum, mango liqueur,
mango juice & lime
[£10.95]

SPECIALS

Today's Fish Special



– MARKET PRICE –

Fancy a
budget
friendly
bite?

ASK YOUR
SERVER
ABOUT OUR
£12 LUNCH
SPECIALS

– Changing Weekly –



Christmas
at Neill's Hill

BOOK YOUR TABLE
NOW TO AVOID
DISAPPOINTMENT!

– see our Christmas menu
at neillshill.com/christmas-
bookings –

SUNDAY
– KITCHEN –
CARVERY

Roast beef, turkey & pork **£21.95**
or Nut roast (V.A.) **£17.95**

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

STARTERS & NIBBLES

BREAD BOARD (V.A.) with dips	£7.50
MARINATED MIXED OLIVES with crumbled manchego	£4.95
HALLOUMI with honey & chilli	£5.95
CREAMY SMOKED SALMON LINGUINE with peas, scallions & gremolata	£7.95
GRILLED FOCACCIA with marinated Mediterranean vegetables, mozzarella pearls & basil	£7.75
TODAY'S SOUP with wheaten bread (V.A.)	£6.25
SIZZLING PORTAVOGIE PRAWNS with chilli, chorizo & crusty bread	£8.15
SERRANO HAM SALAD with roast padron peppers & nectarines	£7.25
CHICKEN LIVER PÂTÉ with red onion marmalade & grilled sourdough	£7.45
CHICKEN WINGS with Frank's hot sauce & blue cheese dip	£7.25

VEGAN & VEGETARIAN

NEILL'S HILL SUNDAY NUT ROAST	£17.95
served with roast potatoes, mash, seasonal vegetables, Yorkshire pudding, stuffing & Neill's Hill roast gravy.	
TWICE BAKED SPINACH & PARMESAN SOUFFLÉ	£18.95
with seasonal vegetables & scallion cream (allow 20min)	
VEGETABLE GOULASH (vegan adaptable)	£16.95
with cannellini beans & crusty bread	

SIDE ORDERS

Skinny fries, chunky chips (plain or garlic), baby boiled potatoes, mash, mixed green vegetables, rocket & parmesan salad, sweet potato frites	£5.00
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FISH

TODAYS FISH SPECIAL	SEE SPECIALS
ROAST FILLET OF SEABASS	£25.95
with garlic Portavogie prawns	
ROAST FILLET OF SALMON	£23.95
with herb crushed new potatoes & Romesco dressing	
BATTERED HADDOCK	£19.50
with chips & tartare sauce	

MEAT

NEILL'S HILL KITCHEN CARVERY	£21.95
Roast beef, turkey & pork served with roast potatoes, mash, seasonal vegetables, Yorkshire pudding, stuffing & Neill's Hill roast gravy.	
SLOW COOKED PORK CHEEKS	£21.95
with garlic mash & roast sweet pepper jus	
BREADCRUMBED BREAST OF CHICKEN	£20.85
with chorizo cream & chips	
NEILL'S HILL BURGER	£17.25
with bacon, cheddar, tomato, relish, salad & frites	
RACK OF RIBS BBQ sauce, coleslaw & frites	£21.95

STEAKS

FLAT IRON STEAK 8oz (Served Rare)	£22.95
AGED IRISH SIRLOIN 10oz	£30.95
RIBEYE STEAK 9oz	£32.95
AGED IRISH FILLET MEDALLIONS 9oz	£37.95
All served with choice of sauce & side order	
Sauce options: garlic butter, red wine jus or peppercorn	

DESSERTS

CHOCOLATE BROWNIE with vanilla ice cream & hot chocolate sauce	£7.25
CARDAMOM & YOGHURT PANNACOTTA with palmiers & oranges	£6.95
TUNISIAN ORANGE CAKE with whipped cream	£6.95
APPLE CRUMBLE with custard	£7.15
PORTUGUESE CUSTARD TART	£3.75
STICKY TOFFEE PUDDING	£7.25
with vanilla ice cream & hot toffee sauce	
ICE CREAM (choice of 3 scoops)	£6.85
strawberry, chocolate or vanilla	
SORBET (choice of 3 scoops)	£6.85
mixed berry or lemon	
PETITS FOURS - chocolate truffles	£3.25
CHEESEBOARD	See cheese menu

– AND TO FINISH –

Iced Irish coffee **£9.25**
Vodka, Kahlua, Creme de Cacao, Espresso

Espresso Martini **£10.95**

Vietnamese coffee **£9.25**
Coffee roasted rum, kahlua, condensed
milk, espresso

Dessert Wine
Sweet Agnes riesling , Seifried, New Zealand
Elysuim black Muscat, USA
PX sherry, 10 year old tawny or late bottled
vintage Port

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
SANTA PIETRA PINOT GRIGIO Italy	£7.25	£18.95	£26.95
MUSCADET SÈVRE ET MAINE, Loire, France			£27.95
SANTA DIGNA SAUVIGNON BLANC, CHILE			£27.95
LONG BEACH SAUVIGNON BLANC, South Africa			£28.95
PECORINO, La Piuma, Chieti, Italy			£28.95
SANTALBA VIURA, Rioja Blanco, Viña Hermosa, Spain			£29.95
VERDEJO BOTAS DE BARRO, Rueda, Spain			£29.95
PICPOUL DE PINET Languedoc, France			£30.95
VERDICCHIO VILLA BIANCHI 2023, Marches, Italy			£32.95
CUVÉE CAROLE CHARDONNAY, Ventenac, Languedoc	£8.25	£21.95	£30.95
MÉDITERANÉE VIOGNIER, Petit Mazuret, South of France			£31.95
LISTENING STATION CHARDONNAY, Victoria, Australia (Vegan)			£31.95
ESK VALLEY SAUVIGNON BLANC Marlborough,N.Z.	£8.95	£23.95	£32.95
PINOT GRIS, Forrest Estate, Marlborough, N.Z.			£34.95
VICKERY WATERVALE RIESLING, Clare Valley, Australia			£36.95
ATLANTIS, ASSYRTIKO, Santorini, Greece			£38.95
TERRAS GAUDA ALBÀRINO Rias Baixas, Spain			£39.95
SANCERRE Girard Loire, France			£48.95
CHABLIS, Gueghen, Burgundy, France			£48.95

ROSÉ WINE

	Glass	Carafe	Bottle
ROSÉ D’ANJOU, Loire, France	£7.75	£19.95	£28.95
DOM. GAYDA FLYING SOLO ROSÉ Languedoc, France	£8.50	£21.95	£30.95

SPARKLING WINE

	Glass	Carafe	Bottle
GRAN BARON, Cava, Spain	£8.95		£28.95
PROSECCO (Vegan), Italy			£28.95
MISTINGUETT Cava Rosé, Spain			£30.95
TAITTINGER Champagne, France (Vegan)			£64.95
GUSBOURNE BRUT RESERVE Kent, England (Vegan)			£64.95
VEUVE CLIQUOT Champagne, France			£72.95

BEER

	½ Pint	Pint
Draught Peroni (Italy)	£3.50	£6.65
Draught Picon Bierè (flavoured with French bitter orange aperitif)	£4.00	
Draught Maggie’s Leap IPA (Castlewellan, Ireland)	£3.50	£6.55
Guinness draught can, 440ml, (Dublin, Ireland)		£5.65
Master Blaster, Session IPA, Kilkeel, 440ml (Co. Down)		£7.50
No. 68 Blond, Mescan brewery, Westport, 330ml (Co. Mayo)		£6.95
Brú lager (Meath, Ireland) 500ml (Gluten Free)		£6.95
Peroni (Italy) 330ml (Gluten Free)		£4.95
Coors (USA) 330ml		£4.95
Cruzcampo (Spain) 330ml		£4.95
Birra Moretti (Italy) 330ml		£4.95
Budvar (Czech) 500ml		£6.50
Aspalls Cider (England) 500ml		£6.50
Kopparberg Strawberry & lime (Sweden) 500ml		£6.00
West coast cooler regular or Rosé		£5.75

ALCOHOL FREE

Vallformosa Cava (Vegan & alcohol free) 750ml	£4.95	£17.95
Free Damm Lager, alcohol free (Spain) 330ml		£4.35
Brewdog Punk IPA AF (Scotland) 330ml		£4.35
Erdinger wheat beer (Germany) 500ml		£4.85
Draught Guinness zero 500ml		£4.60
Kopparberg Strawberry & lime 500ml		£3.95
Kombucha - ginger & lemongrass or raspberry & rosehip		£4.95
Diet coke, coke Zero, Coke, fanta orange, fanta lemon, sprite,		£3.40
Britvic Apple		£3.40
Clean G zero gin		£3.95

RED WINE

	Glass	Carafe	Bottle
SOLAZ TEMPRANILLO, Castilla, Spain			£24.95
MERLOT, Chilensis, Chile (Vegan)			£26.95
RIOJA CRIANZA , Viña Eguia, Spain			£28.95
MONTEPULCIANO D’ABRUZZO, Ancora, Italy (Vegan)	£8.25	£21.95	£30.95
GARNACHA, Bodegas y Vinedos Monfil 2023, Spain	£7.95	£20.95	£30.95
MALBEC, la Celia reserve, Uco, Argentina (Vegan)	£8.25	£21.95	£30.95
LES JAMELLES PINOT NOIR, South of France			£31.95
MOURGUES DU GRÈS (Grenache-Syrah-Mourvedre), Nimes, Southern Rhône			£32.95
PRIMITIVO, Luccarelli, Puglia, Italy (Vegan)			£32.95
MENCIA, Marques de Toro 2021, Castilla y León, Spain			£32.95
INVINCIBLE number 1, Douro, Portugal			£34.95
(Touriga Nacional, Touriga Franca, And Tinta Roriz)			
SAN LORENZO (Montepulciano), Rosso Conero, Marche, Italy (Vegan)			£35.95
RIOJA RESERVA , Finca Bujanda, Spain (Vegan)			£35.95
BLAUFRÄNKISCH 2019, Ried Goldberg, Wien, Austria			£41.95
PENNY BLACK (shiraz-merlot-cabernet), Stellenbosch, S.Africa			£43.95
NÉ DE L’ÉDEN, CHÂTEAU PICORON 2017, Bordeaux (merlot),France			£43.95
QUID PRO QUO RESERVA, Tourigo Nacional Petit Verdot, Alentejano, Portugal			£45.00
CHINON, Les Picasses 2016, Olga Raffault, Loire, France			£45.95
CHOCOLATE BLOCK, (Syrah/Cabernet/Cinsault) Franschhoek, S.Africa			£55.00
CHÂTEAU MUSAR 2018 (Cabernet-Carignan-Cinsault), Hochar, Lebanon (Vegan)			£59.95
CHÂTEAU-NEUF-DU-PAPE 2022, les Olivets, Roger Sabon, Rhône			£65.00



COCKTAILS



LILLET ROSÉ SPRITZ £9.95
Lillet Rosé, grapefruit Soda, fresh grapefruit

MANGO DAIQUIRI £10.95
Spiced rum, mango liqueur, mango purée,

SPICED COCONUT MARGARITA £10.95
Coconut tequila, caribbean pineapple liqueur, triple sec, coconut, lime

GRAPEFRUIT GIMLET £10.95
Bombay Gin, Grapefruit Liqueur, Grapefruit Juice, Lime, Bitters, basil

RHUBARB & GINGER SOUR £10.95
Vodka, rhubarb liqueur, velvet falernum, rhubarb purée

NEILL’S HILL RUM PUNCH £10.95
Deadman’s mango rum, mango liqueur, mango juice & lime

PASSION FRUIT MARTINI £10.95
Vanilla vodka, passion fruit liqueur, pineapple with a shot of fizz

NEILL’S HILL ICED IRISH COFFEE £9.25
Vodka, Kahlua, Creme de Cacao, Espresso

ESPRESSO MARTINI £10.95
Vodka, Kahlua, Creme de Cacao, Espresso

– NON-ALCOHOLIC COCKTAILS –

ALCOHOL FREE GIMLET £6.95
Clean G, Grapefruit Juice & syrup, Basil, Lime

ALCOHOL FREE RASPBERRY & POMEGRANATE COLLINS £5.95
Winterberry puree, cranberry juice, pomegranate, lemon & soda

HUGO £6.95
Elderflower liqueur, non alcoholic cava, soda



IRISH GINS

SHORTCROSS -grapefruit, COPELAND - orange	£6.65
JAWBOX - lime	£6.35
GUNPOWDER -grapefruit	£6.65

BRITISH GINS

HENDRICKS - cucumber, TANQUERAY - orange	£5.65
MALFY BLOOD ORANGE OR GRAPEFRUIT	£5.65
GORDONS or GORDONS PINK	£4.95
BOMBAY - lime	£5.50

REST OF THE WORLD

NORDÉS - lemon (Spain)	£6.45
MONKEY 47- Grapefruit (Germany)	£8.00

TONICS

FEVERTREE (Regular, Light, Mediterranean, Elderflower Or Ginger)	£3.95
SCHWEPPEs (regular, Slim)	£3.00



TITANIC, BLACK BUSH	£5.75
BUSHMILLS 10 year old Malt	£6.75
BUSHMILLS 14 year old Malt	£8.15
JAMESON red breast 12 year old	£7.45
YELLOW SPOT 12 year old, Mitchell & sons	£8.15
MIDDLETON Method & madness Single malt	£8.95

SCOTCH

FAMOUS GROUSE, BELLS	£4.85
LAPHROAIG 10 year old Islay single malt	£6.45
THE MACALLAN 12 year old double cask single malt	£9.95

THE AMERICAS AND JAPAN

SIRDAVIS RYE WHISKY	£9.95
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We present Beyoncé’s whisky. No, seriously. The iconic singer honours the legacy of her great-grandfather Davis Hague, who made whisky four generations ago with a unique blend of whiskies that bears his name: SirDavis. The whisky was crafted by the man who makes Glenmorangie and Ardbeg, Dr Bill Lumsden. The mash bill is 51% rye and 49% barley and SirDavis underwent a secondary maturation in sherry casks. It was finished, blended, and bottled in Texas.

RON ZACAPA 23 SOLERA RUM, GUATEMALA	£9.95
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A great sipping rum which can be enjoyed by everyone. Sweet and caramel tones.

HIBIKI JAPANESE HARMONY WHISKEY, SUNTORY	£9.95
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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.

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