

EVENINGS AT NEILL'S HILL

SPRING SIPS & SPRITZ COCKTAILS

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, cremant, 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]

SET MENU

TUESDAY TO THURSDAY

STARTERS

Today's soup with wheaten bread (V.A.)

Grilled goats' cheese with tomato, basil & garlic
croutons

Watermelon with gorgonzola & crispy pancetta

Sweet cured herrings with Spanish potato salad &
beetroot ketchup

MAINS

Roast fillet of salmon with Sri Lankan style curry,
pak choi & steamed rice

Breadcrumbed breast of chicken with chorizo
cream & chips

Sugar cured pork chop with crispy apple slaw &
garlic fried potatoes

Flat iron steak with pepper sauce & chips
(served rare)

DESSERTS

Cherries jubilee with white chocolate ice
cream & coconut shortbread

Apple crumble with custard

Meringues with rum & raisin ice cream, banana
& hot chocolate sauce

Cashel blue & Heggartys cheddar cheese with
grapes, onion marmalade,
celery & biscuits

2 COURSE
£26.95

3 COURSE
£31.95

STARTERS & NIBBLES

BREAD BOARD (V.A.) with dips £7.50

MARINATED MIXED OLIVES £4.95
with crumbled manchego

HALLOUMI with honey & chilli £5.95

SWEET CURED HERRINGS £7.25
with Spanish potato salad & beetroot ketchup

GRILLED GOATS' CHEESE £7.75
with tomato, basil & garlic croutons

TODAY'S SOUP with wheaten bread (V.A.) £6.25

SIZZLING PORTAVOGIE PRAWNS £8.15
with chilli, chorizo & crusty bread

WATERMELON SALAD with gorgonzola & crispy
pancetta £7.25

CHICKEN LIVER PÂTÉ £7.45
with red onion marmalade & grilled sourdough

CHICKEN WINGS £7.25
with Frank's hot sauce & blue cheese dip

MEAT

SUGAR CURED PORK CHOP £21.95
with crispy apple slaw & garlic fried potatoes

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 £31.95

RIBEYE STEAK 9oz £33.95

AGED IRISH FILLET MEDALLIONS 9oz £38.95

All served with choice of sauce & side order

Sauce options: garlic butter, red wine jus or peppercorn

FISH

TODAYS FISH SPECIAL SEE SPECIALS

ROAST FILLET OF SEABASS £25.95
with garlic Portavogie prawns

ROAST FILLET OF SALMON £23.95
with Sri Lankan style curry, pak choi & steamed rice

BATTERED HADDOCK £19.50
with chips & tartare sauce

VEGAN & VEGETARIAN

TWICE BAKED SPINACH & PARMESAN SOUFFLÉ £18.95
with seasonal vegetables & scallion cream (allow 20min)

CAULIFLOWER, SWEET POTATO, CHICKPEA & LENTIL
CURRY (vegan adaptable) £16.95
with steamed rice, popadom & dips

SIDE ORDERS

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

Fancy a
budget
friendly
bite?

ASK YOUR
SERVER ABOUT
OUR
£12 LUNCH
SPECIALS

– Changing Weekly –

Neill's Hill
Tapas
Night

{Live music
from
Los
Dramaticos}

Every Wednesday
night from May
to August

Book your table now to
avoid disappointment

DESSERTS

MERINGUES with rum & raisin ice cream, banana & hot
chocolate sauce £6.95

CHERRIES JUBILEE £7.25
with white chocolate ice cream & coconut shortbread

WARM CHOCOLATE FUDGE CAKE with vanilla ice cream &
whipped cream £7.25

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
strawberry & banana 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

Bandito £9.25

Cazcabel coffee tequila, crème de cacao, espresso
cream

Espresso Martini £10.95

Vietnamese coffee £9.25

Coffee roasted rum, kahlua, condensed
milk, espresso

Dessert Wine

Sweet Agnes riesling , Seifried, New Zealand

Elysium black Muscat, Elysium Orange Muscat, 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 ALBÂRINO 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 Bièrè (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
Rua Anagaire, Red Ale, Errigal Brewing Co., 500ml (Co. Donegal)		£7.50
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 light (USA) 330ml		£4.95
Corona (Spain) 330ml		£4.95
San Miguel (Spain) 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
Peroni alcohol free 330ml		£4.95
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, sprite,		£3.40
San Pellegrino lemon, Pomegranate & orange, 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 £8.50
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
GARDENER FRENCH RIVIERA GIN - sprig rosemary & a twist of orange	£7.50
<i>A collaboration from the master distiller of Tanqueray, the family behind Château Beaucastel & Brad Pitt</i>	
MONKEY 47- Grapefruit (Germany)	£8.00

TONICS

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



IRISH

BUSHMILLS, JAMESON, POWERS	£4.85
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
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
A great sipping rum which can be enjoyed by everyone. Sweet and caramel tones.	

HIBIKI JAPANESE HARMONY WHISKEY, 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.	

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.	