

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]

RASPBERRY & POMEGRANATE

COLLINS

Raspberry Vodka, raspberry liqueur, winterberry purée, pomegranate,

[£10.95]

PEACH 75

Bombay gin, peach liqueur, cherry plum liqueur, peach purée, lemon & fizz

[£10.95]

SET MENU

TUESDAY TO THURSDAY

STARTERS

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

Grilled sourdough bruschetta with tapenade, goats' cheese, tomato & basil

Crispy fried whitebait with tartare sauce

Grilled asparagus with poached egg, truffle oil, rocket, shaved parmesan & aioli

MAINS

Roast fillet of salmon with Mediterranean vegetable cous cous & feta dressing

Breadcrumbsed breast of chicken with chorizo cream & chips

Sherry braised pork cheeks with saffron, spinach & roast pepper rice

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

DESSERTS

Sticky toffee pudding with vanilla ice cream & hot toffee sauce

Lemon posset with ginger shortbread

Vanilla cheesecake with lemon balm scented mixed fruit compote

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

2 COURSE

£26.50

3 COURSE

£31.50

STARTERS & NIBBLES

BREAD BOARD (V.A.) with dips £7.15

MARINATED MIXED OLIVES with crumbled manchego £4.95

HALLOUMI with honey & chilli £5.95

GRILLED SOURDOUGH BRUSCHETTA with tapenade, goats' cheese, tomato & basil £7.75

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

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

LINGUINE with tomatoes, pesto & rocket £7.95

GRILLED ASPARAGUS with poached egg, truffle oil, rocket, shaved parmesan & aioli £7.45

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

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

MEAT

SHERRY BRAISED PORK CHEEKS with saffron, spinach & roast pepper rice £21.95

BREADCRUMBED BREAST OF CHICKEN with chorizo cream & chips £20.50

NEILL'S HILL BURGER with bacon, cheddar, tomato, relish, salad & fries £16.95

RACK OF RIBS BBQ sauce, coleslaw & fries £20.95

STEAKS

FLAT IRON STEAK 8oz (Served Rare) £21.95

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

FISH

TODAYS FISH SPECIAL SEE SPECIALS

ROAST FILLET OF SALMON £23.95 with Mediterranean vegetable cous cous & feta dressing

BATTERED HADDOCK £18.95 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 fries £5.00

DESSERTS

PAVLOVA with raspberries & passion fruit £7.25

CHOCOLATE FUDGE CAKE £7.15 with whipped cream & honeycomb

LEMON POSSET with ginger shortbread £6.95

VANILLA CHEESECAKE £7.15 with lemon balm scented mixed fruit compote

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 Lemon or raspberry

PETITS FOURS - chocolate truffles £3.25

CHEESEBOARD See cheese menu

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

- AND TO FINISH -

Iced Irish coffee £8.50

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

Elysium 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	£7.00	£17.95	£25.95
SANTA DIGNA SAUVIGNON BLANC, CHILE			£27.50
LONG BEACH SAUVIGNON BLANC, South Africa			£27.95
PECORINO, La Piuma, Chieti, Italy			£27.95
SANTALBA VIURA, Rioja Blanco, Viña Hermosa, Spain			£28.95
VERDEJO BOTAS DE BARRO, Rueda, Spain			£28.95
PICPOUL DE PINET Languedoc, France			£29.95
VERDICCHIO VILLA BIANCHI 2023, Marches, Italy	£8.95	£22.95	£31.95
(WINE OF THE MONTH) "A zesty white from Umani Ronchi that has lemon rind, lime pith and white peaches on the nose. It's medium-bodied, clean and crisp" 89 points. James Suckling.			
MÉDITERANÉE VIOGNIER, Petit Mazuret, South of France			£30.95
LISTENING STATION CHARDONNAY, Victoria, Australia (Vegan)			£30.95
ESK VALLEY SAUVIGNON BLANC Marlborough, N.Z.	£8.95	£22.95	£31.95
MUSCADET SÈVRE ET MAINE, Loire, France			£31.95
PINOT GRIS, Forrest Estate, Marlborough, N.Z.			£33.95
VICKERY WATERVALE RIESLING, Clare Valley, Australia			£35.95
ATLANTIS, ASSYRTIKO, Santorini, Greece			£38.95
TERRAS GAUDA ALBÀRINO Rias Baixas, Spain			£39.95
SANCERRE Girard Loire, France			£47.95
CHABLIS, Gueghen, Burgundy, France			£47.95

ROSÉ WINE

	Glass	Carafe	Bottle
ROSÉ D'ANJOU, Loire, France	£7.75	£19.95	£28.95
DOM. GAYDA FLYING SOLO ROSÉ Languedoc, France	£7.95	£20.95	£29.95

SPARKLING WINE

	Glass	Carafe	Bottle
GRAN BARON, Cava			£27.95
PROSECCO (Vegan)			£27.95
BALLARIN CREMANT DE BORDEAUX	£8.95		£28.95
MISTINGUETT Cava Rosé			£29.95
TAITTINGER Champagne (Vegan)			£63.95

BEER

	½ Pint	Pint
Draught Peroni (Italy)	£3.50	£6.60
Draught Picon Bierè (flavoured with French bitter orange aperitif)	£4.00	
Draught Maggie's Leap IPA (Castlewellan, Ireland)	£3.50	£6.50
Guinness draught can, 440ml, (Dublin, Ireland)		£5.65
Bee's Endeavor honey & ginger IPA , Whitewater, 440ml (Co. Down)		£6.95
Campers session IPA , Boundary, 440ml (East Belfast)		£6.95
Rua Anagaire, Red Ale, Errigal Brewing Co., 500ml (Co. Donegal)		£7.50
Brú lager (Meath, Ireland) 500ml (Gluten Free)		£6.95
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

Nozeco (Vegan & alcohol free) 750ml	£3.50	£13.95
Free Damm Lager, alcohol free (Spain) 330ml		£4.35
Brewdog Punk IPA AF (Germany) 330ml		£4.35
Erdinger wheat beer (Germany) 500ml		£4.85
Draught Guinness zero 500ml		£4.60
Kopparberg Strawberry & lime 500ml		£3.95
Diet coke, coke Zero, Coke, fanta orange, sprite, Fanta lemon		£3.40
San Pellegrino lemon or orange, Britvic Apple		£3.40
Clean G zero gin		£3.95
Ballygowan 330ml		£3.85
San Pellegrino or Panna 750ml		£5.45

RED WINE

	Glass	Carafe	Bottle
SOLAZ TEMPRANILLO, Castilla, Spain			£23.95
MERLOT, Chilensis, Chile (Vegan)			£25.95
RIOJA CRIANZA , Viña Eguia, Spain			£27.95
MONTEPULCIANO D'ABRUZZO, Ancora, Italy (Vegan)			£29.95
GARNACHA, Bodegas y Vinedos Monfil 2023, Spain	£7.95	£20.95	£29.95
(WINE OF THE MONTH) Sweet cherry & blueberry Grenache/Garnacha fruit, with a seasoning of Syrah- Soft tannin and easy drinking make it very appealing			
MALBEC, la Celia reserve, Uco, Argentina (Vegan)	£7.95	£20.95	£29.95
PINOT NERO (Pinot Noir), Terre Rosazza, Friuli, Italy	£8.25	£21.95	£30.95
LES JAMELLES PINOT NOIR, South of France			£30.95
MOURGUES DU GRÈS (Grenache-Syrah-Mourvedre), Nimes, Southern Rhône			£31.95
PRIMITIVO, Luccarelli, Puglia, Italy (Vegan)			£31.95
INVINCIBLE number 1, Douro, Portugal			£33.95
(Touriga Nacional, Touriga Franca, And Tinta Roriz)			
MENCIA, Marques de Toro 2021, Castilla y León, Spain			£31.95
SAN LORENZO (Montepulciano), Rosso Conero, Marche, Italy (Vegan)			£35.95
RIOJA RESERVA , Finca Bujanda, Spain (Vegan)			£35.95
VALPOLICELLA RIPASSO 2021, Monte Santoccio, Veneto, Italy			£41.95
BLAUFRÄNKISCH 2019, Ried Goldberg, Wien, Austria			£41.95
NÉ DE L'ÉDEN, CHÂTEAU PICORON 2017, Bordeaux (merlot),France			£42.50
CHINON, Les Picasses 2016, Olga Raffault, Loire, France			£45.95
CHOCOLATE BLOCK, (Syrah/Cabernet/Cinsault) Franschoek, 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
AMARONE DELLA VALPOLICELLA 2018, Monte Santoccio, Italy			£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
PEACH '75' £10.95
Bombay gin, peach liqueur, cherry plum liqueur, peach purée, lemon & fizz
RASPBERRY & POMEGRANATE COLLINS £10.95
Raspberry Vodka, raspberry liqueur, winterberry purée, pomegranate, cranberry
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 WINTERBERRY & POMEGRANATE COLLINS £5.95
Winterberry puree, cranberry juice, pomegranate, lemon & soda
HUGO £6.95
Elderflower liqueur, Nozeco fizz, soda



IRISH GINS

SHORTCROSS -grapefruit	£6.65
JAWBOX - lime	£6.35
GUNPOWDER -grapefruit	£6.65

BRITISH GINS

HENDRICKS - cucumber	£5.65
TANQUERAY - orange	£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)	£3.85
SCHWEPES (regular, Slim)	£3.00



IRISH

BUSHMILLS, JAMESON, POWERS	£4.85
BLACK BUSH	£5.75
BUSHMILLS 10 year old Malt	£6.75
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.	