

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 ]

WATERMELON & BASIL  
MARGARITA

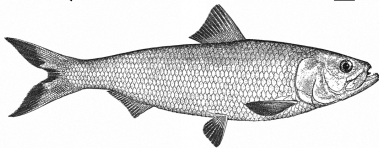
Tequila, watermelon liqueur & lime  
[ £10.95 ]

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 –

Neill's Hill  
Tapas  
Night  
{Live music  
from Los  
Dramaticos}

Every  
Wednesday  
night from May  
to August

Book your table now to  
avoid disappointment

SUNDAY  
– KITCHEN –  
CARVERY

Roast beef, turkey & pork £20.95  
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
GRILLED GOATS' CHEESE with tomato, basil & garlic croutons	£7.75
TODAY'S SOUP with wheaten bread (V.A.)	£6.25
SIZZLING PORTAVOGIE PRAWNS with chilli, chorizo & crusty bread	£8.15
CRISPY FRIED MUSHROOMS with garlic mayo	£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

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	

FISH

TODAYS FISH SPECIAL	SEE SPECIALS
ROAST FILLET OF SEABASS with garlic Portavogie prawns	£25.95
ROAST FILLET OF SALMON with sun dried tomato pesto cream & seasonal vegetables	£23.95
BATTERED HADDOCK with chips & tartare sauce	£19.50

MEAT

SHERRY BRAISED PORK CHEEKS with saffron, spinach & roast pepper rice	£22.95
BREADCRUMBED BREAST OF CHICKEN with chorizo cream & chips	£20.85
NEILL'S HILL BURGER with bacon, cheddar, tomato, relish, salad & fries	£17.25
RACK OF RIBS BBQ sauce, coleslaw & fries	£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	

SIDE ORDERS

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

CHOCOLATE BROWNIE with hot chocolate sauce & vanilla ice cream	£7.15
PASSION FRUIT POSSET with coconut shortbread	£6.95
LEMON CHEESECAKE with fresh raspberries & raspberry coulis	£7.15
PORTUGUESE CUSTARD TART	£3.75
STICKY TOFFEE PUDDING with vanilla ice cream & hot toffee sauce	£7.25
ICE CREAM (choice of 3 scoops) strawberry, chocolate or vanilla	£6.85
SORBET (choice of 3 scoops) pineapple & dragon fruit or raspberry	£6.85
PETITS FOURS - chocolate truffles	£3.25
CHEESEBOARD	See cheese menu

– 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  
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	£7.25	£18.95	£26.95
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	£8.95	£23.95	£32.95
(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			£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			£69.95

BEER

	½ Pint	Pint
<b>Draught</b> Peroni (Italy)	£3.50	£6.65
<b>Draught</b> Picon Bierè ( flavoured with French bitter orange aperitif)	£4.00	
<b>Draught</b> 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
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
Kombucha - ginger & lemongrass or raspberry & rosehip		£4.95
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			£24.95
MERLOT, Chilensis, Chile (Vegan)			£26.95
RIOJA CRIANZA , Viña Eguia, Spain			£28.95
MONTEPULCIANO D’ABRUZZO, Ancora, Italy (Vegan)			£30.95
GARNACHA, Bodegas y Vinedos Monfil 2023, Spain	£7.95	£20.95	£30.95
(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)	£8.25	£21.95	£30.95
PINOT NERO (Pinot Noir), Terre Rosazza, Friuli, Italy	£8.25	£21.95	£30.95
LES JAMELLES PINOT NOIR, South of France			£31.95
MOURGUES DU GRÈS (Grenache-Syrah-Mourvedre), Nîmes, 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
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

<b>LILLET ROSÉ SPRITZ £9.95</b>
Lillet Rosé, grapefruit Soda, fresh grapefruit
<b>MANGO DAIQUIRI £10.95</b>
Spiced rum, mango liqueur, mango purée,
<b>SPICED COCONUT MARGARITA £10.95</b>
Coconut tequila, caribbean pineapple liqueur, triple sec, coconut, lime
<b>GRAPEFRUIT GIMLET £10.95</b>
Bombay Gin, Grapefruit Liqueur, Grapefruit Juice, Lime, Bitters, basil
<b>PEACH ’75’ £10.95</b>
Bombay gin, peach liqueur, cherry plum liqueur, peach purée, lemon & fizz
<b>RASPBERRY &amp; POMEGRANATE COLLINS £10.95</b>
Raspberry Vodka, raspberrry liqueur, winterberry purée, pomegranate, cranberry
<b>PASSION FRUIT MARTINI £10.95</b>
Vanilla vodka, passion fruit liqueur, pineapple with a shot of fizz
<b>NEILL’S HILL ICED IRISH COFFEE £8.50</b>
Vodka, Kahlua, Creme de Cacao, Espresso
<b>ESPRESSO MARTINI £10.95</b>
Vodka, Kahlua, Creme de Cacao, Espresso

– NON-ALCOHOLIC COCKTAILS –

<b>ALCOHOL FREE GIMLET £6.95</b>
Clean G, Grapefruit Juice & syrup, Basil, Lime
<b>ALCOHOL FREE RASPBERRY &amp; POMEGRANATE COLLINS £5.95</b>
Winterberry puree, cranberry juice, pomegranate, lemon & soda
<b>HUGO £6.95</b>
Elderflower liqueur, Nozecco 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 &amp; Brad Pitt</i>	
MONKEY 47- Grapefruit ( Germany)	£8.00

TONICS

FEVERTREE (Regular, Light, Mediterranean, Elderflower Or Ginger)	£3.85
schweppes (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 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.	