

EVENINGS AT NEILL'S HILL

SPRING SPRITZ 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]

LILLET SPRITZ*It's sunshine in a glass...*

Lillet blanc, tonic, fresh strawberry, cucumber & orange bitter

[£9.50]

MANGO DAIQUIRI*Warming spice with zest - lovely!*

Spiced rum, ginger liqueur, mango juice

[£9.75]

LILLET ROSÉ SPRITZ*Lightness & refreshment!*

Lillet Rosé, grapefruit Soda, fresh grapefruit

[£9.50]

RHUBARB & ROSE SPRITZ

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

[£9.50]

– SET MENU –
TUESDAY - THURSDAY

Starters

Today's soup with wheaten bread

Goats' cheese salad with beetroot ketchup,
pickled radish & asparagusVegetable dumplings with crisp salad & chilli - soy
dressingChicken wings with Frankie's hot sauce &
blue cheese dip

Mains

Roast fillet of seabass with garlic Portavogie
prawnsRoast fillet of salmon with ginger dressing, pak
choi & steamed riceTandoori spiced breast of chicken with Indian
saladFlat iron steak with pepper sauce & chips
(served rare)

Desserts

Tiramisu

Chocolate tart with passion fruit & vanilla ice
cream

Boozy brioche with rum & raisin ice cream

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

2 COURSE

£25.95

3 COURSE

STARTERS & NIBBLES

BREAD BOARD (V.A.) with dips £6.95

MARINATED MIXED OLIVES £4.95
with crumbled manchego

HALLOUMI with chilli jam £5.95

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

GOATS' CHEESE SALAD £8.25
with beetroot ketchup, pickled radish & asparagusVEGETABLE DUMPLINGS £6.95
with crisp salad & chilli - soy dressingSPANISH STYLE CROQUETTAS £7.25
with Serrano ham & manchego cheeseSIZZLING PORTAVOGIE PRAWNS £7.95
with chilli, chorizo & crusty breadCHICKEN WINGS £6.95
choice of Frankie's hot sauce & blue cheese dip
or mango, lime & chilli with crispy onions**MEAT**TANDOORI SPICED BREAST OF CHICKEN £18.95
with Indian saladBREADCRUMBED BREAST OF CHICKEN £18.95
with chorizo cream & chipsNEILL'S HILL BURGER £16.95
with bacon, cheddar, tomato, relish, salad & fries

RACK OF RIBS BBQ sauce, coleslaw & fries £20.95

STEAKS

FLAT IRON STEAK 8oz (served rare) £20.95

AGED IRISH SIRLOIN 10oz £29.95

RIBEYE STEAK 9oz £31.95

AGED IRISH FILLET MEDALLIONS 9oz £36.95

All served with choice of sauce & side order
Sauce options: garlic butter, red wine jus or peppercorn**FISH**

TODAY'S FISH SPECIAL see specials

ROAST FILLET OF SEABASS £23.95
with garlic Portavogie prawnsBATTERED HADDOCK £18.95
with chips & tartare sauceROAST FILLET OF SALMON £23.95
with ginger dressing, pak choi & steamed riceBATTERED SCAMPI £22.95
with chips, coleslaw & tartare sauce**VEGAN & VEGETARIAN**

TODAY'S VEGETARIAN SPECIAL see specials

TEMPURA BROCCOLI £15.95
with ginger dressing, pak choi & steamed riceLIGHTLY SPICED VEGGIE BURGER (V.A.) £15.95
with coriander, chilli jam & sweet potato fries**SIDE ORDERS**Skinny fries, sweet potato fries, chunky chips (plain or
garlic), baby boiled potatoes, mash, mixed green
vegetables, rocket & parmesan salad £4.50**DESSERTS**TUNISIAN ORANGE CAKE £6.95
with crème fraîche & raspberries

TIRAMISU £6.95

CHOCOLATE TART (V.A.) £6.95
with passion fruit & vanilla ice cream

BOOZY BRIOCHE with rum & raisin ice cream £6.95

PORTUGUESE CUSTARD TART £3.50

STICKY TOFFEE PUDDING £6.95
with banana & toffee sauce, vanilla ice creamICE CREAM (choice of 3 scoops) £6.75
strawberry, chocolate, rum & raisin or vanillaSORBET (choice of 3 scoops) £6.50
Lemon or raspberry

PETITS FOURS - chocolate truffles with brandy £2.95

IRISH CHEESEBOARD
see cheese menu**{ NEILL'S HILL }**
SUNDAY KITCHEN CARVERY

Roast beef, turkey & pork

£19.75

or Nut roast (V.A.)

£16.95Served with roast potatoes, mash, seasonal vegetables,
Yorkshire pudding, stuffing & Neill's Hill roast gravy

Espresso Martini

£9.25

Dessert Wine

by the glass

Essencia orange Muscat, 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
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
VERDEJO BOTAS DE BARRO, Rueda, Spain	£7.65	£19.50	£28.95
(WINE OF THE MONTH) This is clean, fresh, unoaked Verdejo at its best, brimming with beautiful, fresh, zippy citrus fruit.			
PICPOUL DE PINET Languedoc, France	£7.75	£19.95	£29.95
LISTENING STATION CHARDONNAY, Victoria, Australia (Vegan)			£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
ATLANTIS, ASSYRTIKO, Santorini, Greece			£37.50
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
EL NINOT DE PAPER ROSÉ, Bobal, Spain (Vegan)			£26.95
ROSÉ D'ANJOU, Loire, France	£7.50	£19.50	£28.95
CH MOURGUES DU GRÉS, ROSÉ Languedoc, France	£8.25	£20.95	£31.95

SPARKLING WINE

	Glass	Carafe	Bottle
GRAN BARON, Cava			£27.95
MISTINGUETT Cava Rosé			£29.95
PROSECCO (Vegan)			£28.95
BLANQUETTE DE LIMOUX	£8.95		£31.95
TAITTINGER Champagne (Vegan)			£61.95
NYETIMBER, West Sussex, England (Vegan)			£64.95
VEUVE CLICQUOT, Champagne, France			£67.95

BEER

	½ Pint	Pint
Draught Peroni (Italy)	£3.25	£6.40
Draught Maggie's Leap IPA (Castlewellan, Ireland)	£3.25	£6.30
'A passing fad' Pale Ale, Boundary, 440ml (East Belfast) 3.2%alc		£6.95
West Coast IPA, 440ml (East Belfast)		£6.95
Farmageddon Gold Pale Ale, 440ml (Down)		£6.95
Guinness draught can, 440ml, (Dublin, Ireland)		£5.45
Brú lager (Meath, Ireland) 500ml (Gluten Free)		£6.95
San Miguel (Spain) 330ml		£4.75
Birra Moretti (Italy) 330ml		£4.95
Coors (Canada) 330ml		£4.95
Budvar (Czech) 500ml		£6.25
Mac Ivors Dry or medium Irish Cider (Armagh) 500ml		£6.50
Mac Ivors plum & ginger Irish Cider (Armagh) 500ml		£6.50
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
Brewdog Punk IPA AF (Germany) 330ml	£4.25
Erdinger wheat beer (Germany) 500ml	£4.75
Draught Guinness zero 500ml	£4.50
Mac Ivors alcohol free Irish Cider (Armagh) 330ml	£3.95
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
Tanqueray zero gin	£3.95
Ballygowan 330ml	£3.75
San Pellegrino or Panna 750ml	£5.45

RED WINE

	Glass	Carafe	Bottle
SOLAZ TEMPRANILLO, Castilla, Spain			£22.95
RIOJA CRIANZA, Don Pavral, Spain			£26.95
MONTEPULCIANO D'ABRUZZO, Ancora, Italy (Vegan)			£27.95
SHIRAZ, Leeuwenkuil, South Africa	£7.65	£19.50	£28.95
MALBEC, la Celia reserve, Uco, Argentina	£7.95	£20.50	£29.95
MENCIA, Pittacum, Bierzo, Spain			£29.95
ALABASTRO, Alentejo, Portugal			£30.50
MOURGUES DU GRÉS , Rhône, (WINE OF THE MONTH)	£7.95	£20.75	£30.95
This fresh-fruited blend of Shiraz and Grenache offers lots of bright, sunny blackberry and cassis flavours. Perfect with steaks and slow cooked beef.			
UNFINISHED BUSINESS PINOT NOIR, Clare Valley, OZ			£30.95
PRIMITIVO, Luccarelli, 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
CHÂTEAU FRANC-CARDINAL, Côtes de Bordeaux (Merlot-Cabernet Franc)			£38.95
VALPOLICELLA RIPASSO 2021, Monte Santoccio, Veneto, Italy			£41.95
BLAUFRÄNKISCH 2019, Ried Goldberg, Wien, Austria			£41.95
CHINON, Les Picasses 2016, Olga Raffault, Loire, France			£45.00
CHOCOLATE BLOCK, (Syrah/Cabernet/Cinsault) Franschoek, S.Africa			£49.95
L'AURAGE 2016, Castillon, Bordeaux, France (Vegan, Merlot blend)			£52.95
CHÂTEAU MUSAR 2017 (Cabernet-Carignan-Cinsault), Hochar, Lebanon (Vegan)			£58.95
CHÂTEAUNEUF-DU-PAPE 2020, Les Cedres, Jaboulet, Rhône, France			£65.00

– COCKTAILS & SPRITZES –

RHUBARB & ROSE SPRITZ £9.50

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

LILLET SPRITZ £9.75

Lillet blanc, tonic, fresh strawberry, cucumber & orange bitter

LILLET ROSÉ SPRITZ £9.50

Lillet Rosé, grapefruit Soda, fresh grapefruit

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 LA PALOMA £5.95

Botivo, grapefruit syrup, grapefruit soda, lime

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



IRISH GINS

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

BRITISH GINS

HENDRICKS - cucumber	£5.35
TANQUERAY - orange	£5.35
GORDONS - lime	£4.65
BOMBAY - lime	£4.95
GORDONS PINK - strawberry	£4.85

REST OF THE WORLD

CONDESA PRICKLY PEAR & ORANGE BLOSSOM- raspberry (Mexico)	£5.95
NORDÉS - lemon (Spain)	£5.85
MONKEY 47- Grapefruit (Germany)	£7.55

TONICS

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

Whiskey



Tequila

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 SPOT 12 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.

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.