

EVENINGS AT NEILL'S HILL

SPRING SPRITZ COCKTAILS

GIN & ELDERFLOWER SIP	GRAPEFRUIT GIMLET	LILLET SPRITZ	MANGO DAIQUIRI	LILLET ROSÉ SPRITZ	RHUBARB & ROSE SPRITZ
<i>Perfect spring tippie...</i> Hendricks, elderflower liqueur, Lemon & fizz [£9.75]	<i>An invigorating favourite!</i> Bombay Gin, Grapefruit Liqueur, Grapefruit Juice, Lime, Bitters [£9.75]	<i>It's sunshine in a glass...</i> Lillet blanc, tonic, fresh strawberry, cucumber & orange bitter [£9.50]	<i>Warming spice with zest - lovely!</i> Spiced rum, ginger liqueur, mango juice [£9.75]	<i>Lightness & refreshment!</i> Lillet Rosé, grapefruit Soda, fresh grapefruit [£9.50]	 Glendalough rose gin, rhubarb liqueur, rhubarb bitters, grapefruit soda [£9.50]

– SET MENU – TUESDAY - THURSDAY

Starters

- Tomato, melon & cucumber salad with mint & goats’ cheese
- Onion bhaji with popadom, mint yoghurt, tomato & onion salad
- Crab linguine with tomato, garlic & chilli
- Chicken wings with Frankie’s hot sauce & garlic mayo

Mains

- Roast fillet of salmon with summer vegetable orzo & sun dried tomato cream
- Roast fillet of seabass with garlic Portavogie prawns
- Lemon & garlic roast breast of chicken with Greek salad, feta fritters & tzatziki
- Flat iron steak with pepper sauce & chips (served rare)

Desserts

- Strawberry pavlova with fresh cream
- Boozy brioche with rhubarb fool
- Chocolate brownie with vanilla ice cream
- 2 Irish cheese with grapes, onion marmalade, celery & biscuits

2 COURSE
£25.95

3 COURSE
£30.95

STARTERS & NIBBLES

BREAD BOARD (V.A.) with dips	£6.95
MARINATED MIXED OLIVES with crumbled manchego	£4.95
HALLOUMI with chilli jam	£5.95
TODAY’S SOUP with wheaten bread (V.A.)	£6.00
CAESAR SALAD with grilled asparagus & quails eggs (with or without anchovies)	£7.95
CRAB LINGUINE with tomato, garlic & chilli	£9.95
TOMATO, MELON & CUCUMBER SALAD with mint & goats’ cheese (V.A.)	£7.45
ONION BHAJI with popadom, mint yoghurt, tomato & onion salad (V.A.)	£7.25
SIZZLING PORTAVOGIE PRAWNS with chilli, chorizo & crusty bread	£7.95
CHICKEN WINGS with Frankie’s hot sauce & garlic mayo	£6.95

MEAT

BREADCRUMBED BREAST OF CHICKEN with chorizo cream & chips	£18.95
LEMON & GARLIC ROAST BREAST OF CHICKEN with Greek salad, feta fritters & tzatziki	£18.95
NEILL’S HILL BURGER with bacon, cheddar, tomato, relish, salad & fries	£16.95
RACK OF RIBS BBQ sauce & fries	£19.95

STEAKS

FLAT IRON STEAK 8oz (served rare)	£19.95
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 with garlic Portavogie prawns	£23.95
BATTERED HADDOCK with chips & tartare sauce	£18.95
ROAST FILLET OF SALMON with summer vegetable orzo & sun dried tomato cream	£21.95

VEGAN & VEGETARIAN

TODAY’S VEGETARIAN SPECIAL	see specials
CRISPY FRIED AUBERGINE (V.A.) with summer vegetable orzo and sun dried tomato cream	£14.95
JERK SPICED VEGGIE BURGER (V.A.) with Caribbean coleslaw, pineapple salsa & sweet potato fries	£15.95

SIDE ORDERS

Skinny fries, chunky chips (plain or garlic), baby boiled potatoes, mash, mixed green vegetables, house mixed salad	£4.50
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DESSERTS

LEMON TART with raspberries & fresh cream	£6.95
STRAWBERRY PAVLOVA with fresh cream	£7.15
CHOCOLATE TART (V.A.) with passion fruit & vanilla ice cream	£6.95
BOOZY BRIOCHE with rhubarb fool	£6.95
PORTUGUESE CUSTARD TART	£3.50
CHOCOLATE BROWNIE with vanilla ice cream & hot chocolate sauce	£6.95
ICE CREAM (choice of 3 scoops) strawberry, chocolate or vanilla	£6.75
SORBET (choice of 3 scoops) Lemon or mixed berry	£6.50
PETITS FOURS - chocolate truffles with brandy	£2.95
IRISH CHEESEBOARD Heggarty’s cheddar, Gubbeen & Cashel blue with grapes, onion marmalade, celery & biscuits	£12.95

{ NEILL’S HILL }

SUNDAY KITCHEN CARVERY

Roast beef, turkey & pork

£19.75

or Nut roast (V.A.)

£16.95

Served 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
FANTINI PINOT GRIGIO Italy			£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
NANIT ORANGE WINE, Castilla, Spain (natural wine)			£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 GRÈS, 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
BOLLINGER SPECIAL CUVÉE. Champaane			£79.95

BEER

	½ Pint	Pint
Draught Peroni (Italy)	£3.25	£6.40
Draught Maggie’s Leap IPA (Castlewellan, Ireland)	£3.25	£6.30
Farmageddon Gold Pale Ale, 440ml (Down)		£6.95
GLUG, Pale Ale, Brew Hut, 440ml (Kilkeel)		£7.35
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
Magners cider (Ireland) 330ml		£4.95
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

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 GRÈS, 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
SANTENAY 1er CRU 2020, CLOS ROUSSEAU, Burgundy, France			£51.95
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



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 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.	