

## SATURDAY BRUNCH AT NEILL'S HILL

## SATURDAY SPRITZ &amp; APERITIF COCKTAILS

**GIN & ELDERFLOWER SIP***Perfect spring tippie...*

Hendricks, elderflower liqueur, Lemon &amp; 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 &amp; 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 ]

**SMOOTHIES****Acai Kick** - strawberry, mango, blueberry & acai £5.95**Green Reviver** - banana, kale, mango & lemongrass £5.95**EGGS (FREE RANGE)**

EGGS BENEDICT with ham £10.25

EGGS FLORENTINE with spinach £10.25

EGGS ROYALÉ with local smoked salmon £11.95

SCRAMBLED EGGS smoked salmon &amp; muffin £11.95

TODAYS' BRUNCH SPECIAL see specials

POTATO RÔSTI STACK £9.25

with onions, crispy bacon, fried egg, brown sauce jus

BREAKFAST PLATE £9.25

mini natural yoghurt &amp; fresh fruit pot, small glass of fresh orange juice &amp; poached egg on muffin with either spinach or Hollandaise &amp; ham

'THE BIG BAP' £7.50

sausage, bacon, egg &amp; tomato relish

CLASSIC IRISH BREAKFAST £11.95

HOT VEGAN BREAKFAST (V.A.) £8.95

potato rôsti, vegan sausage, tomato, mushrooms, beans, spinach &amp; grilled sourdough

add an egg £10.25

**WAFFLES**

with crispy bacon &amp; maple syrup £8.95

with fresh fruit &amp; maple syrup £8.95

with vanilla ice cream &amp; chocolate sauce £7.95

add extra bacon or fruit £2.00

**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 &amp; asparagus

VEGETABLE DUMPLINGS £6.95

with crisp salad &amp; chilli - soy dressing

SPANISH STYLE CROQUETTES £7.25

with Serrano ham &amp; manchego cheese

SIZZLING PORTAVOGIE PRAWNS £7.95

with chilli, chorizo &amp; crusty bread

CHICKEN WINGS £6.95

choice of Frankie's hot sauce &amp; blue cheese dip

or mango, lime &amp; chilli with crispy onions

**VEGAN & VGETARIAN**

TODAY'S VEGETARIAN SPECIAL. See Specials

TEMPURA BROCCOLI £14.95

with ginger dressing, pak choi &amp; steamed rice

LIGHTLY SPICED VEGGIE BURGER (V.A.) £15.95

with coriander, chilli jam &amp; sweet potato fries

**SIDE ORDERS**

Skinny Fries, Sweet Potato Frites, Chunky Chips (Plain or

Garlic), Baby Boiled Potatoes, Mash, Mixed Green

Vegetables, Rocket &amp; Parmesan Salad £4.50

**FISH**

TODAY'S FISH SPECIAL See Specials

ROAST FILLET OF SEABASS £21.95

with garlic Portavogie prawns

ROAST FILLET OF SALMON £21.95

with ginger dressing, pak choi &amp; steamed rice

BATTERED HADDOCK £17.45

with chips &amp; tartare sauce

BATTERED SCAMPI £20.95

with chips, coleslaw &amp; tartare sauce

**MEAT**

CHICKEN SCHNITZEL £17.95

with melting garlic butter, rocket salad &amp; frites

TANDOORI SPICED BREAST OF CHICKEN £18.95

with Indian salad

NEILL'S HILL BURGER £15.95

with bacon, cheddar, tomato, relish, salad &amp; frites

HALF RACK OF RIBS BBQ sauce, coleslaw &amp; frites

£10.95

FULL RACK £20.95

**STEAKS**

FLAT IRON STEAK 8oz (Served Rare) £17.95

AGED IRISH SIRLOIN 10oz £27.95

All served with choice of sauce &amp; side order

Sauce options: garlic butter, red wine jus or peppercorn

**DESSERTS**

TUNISIAN ORANGE CAKE £6.95

with crème fraîche &amp; raspberries

TIRAMISU £6.95

CHOCOLATE TART (V.A.) £6.95

with passion fruit &amp; vanilla ice cream

BOOZY BRIOCHE with rum &amp; raisin ice cream £6.95

PORTUGUESE CUSTARD TART £3.50

STICKY TOFFEE PUDDING £6.95

with banana &amp; toffee sauce, vanilla ice cream

ICE CREAM (choice of 3 scoops) £6.75

strawberry, chocolate, rum &amp; raisin or vanilla

SORBET (choice of 3 scoops) £6.50

Lemon or raspberry

PETITS FOURS - chocolate truffles with brandy £2.95

IRISH CHEESEBOARD

see cheese menu

**COFFEE & TEA**

House Tea £2.50

Earl Grey, Peppermint, Camomile, Green £2.60

Americano £3.15

Flat White, Cappuccino, Latté, £3.55

Cortado, Espresso, Macchiato £3.15

Iced coffee £3.25 / £3.85

choice of iced black americano or iced Latté

add flavouring (caramel, hazelnut or vanilla) £0.30

Chai Latté £3.60

Oat Milk Or Soya With Coffee £0.30

Liqueur Coffee £7.25

Irish, Scotch, Tia Maria, Sambuca, Amaretto, Brandy

**NEILL'S HILL**  
**SUNDAY KITCHEN CARVERY**

Roast beef, turkey &amp; pork £19.75

or Nut roast (V.A.) £16.95

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

**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
SANTE PIETRA 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
<b>(WINE OF THE MONTH)</b> 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 ALBÁRINO 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

## BEER

	½ Pint	Pint
<b>Draught</b> Peroni (Italy)	£3.25	£6.40
<b>Draught</b> 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

## 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
<b>MOURGUES DU GRÈS</b> , Rhône, <b>(WINE OF THE MONTH)</b>	£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



## IRISH

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 SPOT12 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.	