

EVENINGS AT NEILL'S HILL

SIPS & SPRITZ COCKTAILS

<b>SPICED COCONUT MARGARITA</b> Coconut tequila, caribbean pineapple liqueur, triple sec, coconut, lime [ £10.95 ]	<b>GRAPEFRUIT GIMLET</b> Bombay Gin, Grapefruit Liqueur, Grapefruit Juice, Lime, Bitters [ £10.95 ]	<b>LILLET ROSÉ SPRITZ</b> Lillet Rosé, grapefruit Soda, fresh grapefruit [ £9.95 ]	<b>HUGO SPRITZ</b> Elderflower liqueur, cava, soda, orange bitters [ £9.95 ]	<b>RHUBARB &amp; GINGER SOUR</b> Vodka, rhubarb liqueur, velvet falernum, rhubarb purée [ £10.95 ]	<b>NEILL'S HILL RUM PUNCH</b> Deadman's mango rum, mango liqueur, mango juice & lime [ £10.95 ]
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<div>SET MENU</div> <div>TUESDAY TO THURSDAY</div> <div>STARTERS</div> <div>Today's soup with wheaten bread (V.A.)</div> <div>Grilled focaccia with marinated Mediterranean vegetables, mozzarella pearls &amp; basil</div> <div>Creamy smoked salmon linguine with peas, scallions &amp; gremolata</div> <div>Serrano ham salad with roast padron peppers &amp; nectarines</div> <div>MAINS</div> <div>Roast fillet of salmon with herb crushed new potatoes &amp; Romesco dressing</div> <div>Roast breast of local chicken with Spanish style mushroom rice &amp; roast garlic cream</div> <div>Slow cooked pork cheeks with garlic mash &amp; roast sweet pepper jus</div> <div>Flat iron steak with pepper sauce &amp; chips (served rare)</div> <div>DESSERTS</div> <div>Cardamom &amp; yoghurt pannacotta with palmiers &amp; oranges</div> <div>Apple crumble with custard</div> <div>Chocolate brownie with vanilla ice cream &amp; hot chocolate sauce</div> <div>Wicklow blue &amp; Heggartys cheddar cheese with grapes, onion marmalade, celery &amp; biscuits</div> <div>2 COURSE £26.95</div> <div>3 COURSE £31.95</div>	<div>STARTERS &amp; NIBBLES</div> <div>BREAD BOARD (V.A.) with dips £7.50</div> <div>MARINATED MIXED OLIVES £4.95 with crumbled manchego</div> <div>HALLOUMI with honey &amp; chilli £5.95</div> <div>CREAMY SMOKED SALMON LINGUINE £7.95 with peas, scallions &amp; gremolata</div> <div>GRILLED FOCACCIA £7.75 with marinated Mediterranean vegetables, mozzarella pearls &amp; basil</div> <div>TODAY'S SOUP with wheaten bread (V.A.) £6.25</div> <div>SIZZLING PORTAVOGIE PRAWNS £8.15 with chilli, chorizo &amp; crusty bread</div> <div>SERRANO HAM SALAD with roast padron peppers &amp; nectarines £7.25</div> <div>CHICKEN LIVER PÂTÉ £7.45 with red onion marmalade &amp; grilled sourdough</div> <div>CHICKEN WINGS £7.25 with Frank's hot sauce &amp; blue cheese dip</div> <div>MEAT</div> <div>SLOW COOKED PORK CHEEKS £21.95 with garlic mash &amp; roast sweet pepper jus</div> <div>BREADCRUMBED BREAST OF CHICKEN £20.85 with chorizo cream &amp; chips</div> <div>NEILL'S HILL BURGER £17.25 with bacon, cheddar, tomato, relish, salad &amp; frites</div> <div>RACK OF RIBS BBQ sauce, coleslaw &amp; frites £21.95</div> <div>STEAKS</div> <div>FLAT IRON STEAK 8oz (Served Rare) £22.95</div> <div>AGED IRISH SIRLOIN 10oz £31.95</div> <div>RIBEYE STEAK 9oz £33.95</div> <div>AGED IRISH FILLET MEDALLIONS 9oz £38.95</div> <div>All served with choice of sauce &amp; side order</div> <div>Sauce options: garlic butter, red wine jus or peppercorn</div>	<div>FISH</div> <div>TODAYS FISH SPECIAL SEE SPECIALS £25.95</div> <div>ROAST FILLET OF SEABASS £25.95 with garlic Portavogie prawns</div> <div>ROAST FILLET OF SALMON £23.95 with herb crushed new potatoes &amp; Romesco dressing</div> <div>BATTERED HADDOCK £19.50 with chips &amp; tartare sauce</div> <div>VEGAN &amp; VEGETARIAN</div> <div>TWICE BAKED SPINACH &amp; PARMESAN SOUFFLÉ £18.95 with seasonal vegetables &amp; scallion cream ( allow 20min)</div> <div>VEGETABLE GOULASH (vegan adaptable) £16.95 with cannellini beans &amp; crusty bread</div> <div>SIDE ORDERS</div> <div>Skinny fries, chunky chips (plain or garlic), baby boiled potatoes, mash, mixed green vegetables, rocket &amp; parmesan salad, sweet potato frites £5.00</div>	<div>DESSERTS</div> <div>CHOCOLATE BROWNIE with vanilla ice cream &amp; hot chocolate sauce £7.25</div> <div>CARDAMOM &amp; YOGHURT PANNACOTTA with palmiers &amp; oranges £6.95</div> <div>TUNISIAN ORANGE CAKE with whipped cream £6.95</div> <div>APPLE CRUMBLE with custard £7.15</div> <div>PORTUGUESE CUSTARD TART £3.75</div> <div>STICKY TOFFEE PUDDING £7.25 with vanilla ice cream &amp; hot toffee sauce</div> <div>ICE CREAM (choice of 3 scoops) £6.85 strawberry, chocolate or vanilla</div> <div>SORBET (choice of 3 scoops) £6.85 mixed berry or lemon</div> <div>PETITS FOURS - chocolate truffles £3.25</div> <div>CHEESEBOARD See cheese menu</div>
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– AND TO FINISH –

Iced Irish coffee £9.25

Vodka, Kahlua, Creme de Cacao, Espresso

Bandito £9.25

Cazcabel coffee tequila, crème de cacao, espresso  
cream

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, Elysium Orange Muscat, 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.

