

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]

RHUBARB & GINGER SOUR

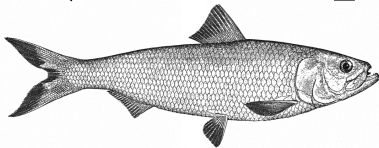
Vodka, rhubarb liqueur, velvet
falernum, rhubarb purée
[£10.95]

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 **£21.95**
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
SWEET CURED HERRINGS with Spanish potato salad & beetroot ketchup	£7.25
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
WATERMELON SALAD with gorgonzola & crispy pancetta	£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

NEILL'S HILL SUNDAY NUT ROAST	£17.95
served with roast potatoes, mash, seasonal vegetables, Yorkshire pudding, stuffing & Neill's Hill roast gravy.	
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	

SIDE ORDERS

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

TODAYS FISH SPECIAL	SEE SPECIALS
ROAST FILLET OF SEABASS	£25.95
with garlic Portavogie prawns	
ROAST FILLET OF SALMON	£23.95
with Sri Lankan style curry, pak choi & steamed rice	
BATTERED HADDOCK	£19.50
with chips & tartare sauce	

MEAT

NEILL'S HILL KITCHEN CARVERY	£21.95
Roast beef, turkey & pork served with roast potatoes, mash, seasonal vegetables, Yorkshire pudding, stuffing & Neill's Hill roast gravy.	
SUGAR CURED PORK CHOP	£21.95
with crispy apple slaw & garlic fried potatoes	
BREADCRUMBED BREAST OF CHICKEN	£20.85
with chorizo cream & chips	
NEILL'S HILL BURGER	£17.25
with bacon, cheddar, tomato, relish, salad & frites	
RACK OF RIBS BBQ sauce, coleslaw & frites	£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	

DESSERTS

MERINGUES with rum & raisin ice cream, banana & hot chocolate sauce	£6.95
CERRIES JUBILEE	£7.25
with white chocolate ice cream & coconut shortbread	
WARM CHOCOLATE FUDGE CAKE with vanilla ice cream & whipped cream	£7.25
TUNISIAN ORANGE CAKE with whipped cream	£6.95
APPLE CRUMBLE with custard	£7.15
PORTUGUESE CUSTARD TART	£3.75
STICKY TOFFEE PUDDING	£7.25
with vanilla ice cream & hot toffee sauce	
ICE CREAM (choice of 3 scoops)	£6.85
strawberry, chocolate or vanilla	
SORBET (choice of 3 scoops)	£6.85
strawberry & banana or lemon	
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.

TEQUILA RESERVA DE LA FAMILIA EXTRA AÑEJO, JOSE CUERVO	£12.25
<p>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.</p>	