

LUNCH AT NEILL'S HILL

DAYTIME SPRITZES

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]

GIN & ELDERFLOWER SIP

Hendricks gin, elderflower liqueur,
cucumber, lemon & fizz
[£10.95]

SPICED PINEAPPLE DAIQUIRI

Pineapple rum, Caribbean liqueur,
pineapple juice & lime
[£10.95]

RASPBERRY COLLINS

Raspberry vodka, raspberry liqueur,
raspberry purée, lime & soda
[£10.95]

MORNING MENU

Tuesday to Friday
Served 10am to 11.45am
(ALL EGGS ARE FREE RANGE)

HOMEMADE SCONE	£3.50
PORTUGUESE CUSTARD TART	£3.75
GRILLED SOURDOUGH, Butter & Jam	£2.25
TOASTED BREAD, WHEATEN OR MUFFIN With Butter & Jam	£2.25
TODAY'S BREAKFAST SPECIAL.	ask your server
MID WEEK BREAKFAST	£9.95
Sausages, Bacon, Tomato, Egg, Baked Beans, Toast & House Tea or Americano	
BREAKFAST PLATE	£11.50
Natural Yoghurt & Fresh Fruit Pot, Fresh Orange Juice or Ginger Shot, Poached Egg on Muffin With Spinach.	
POTATO RÔSTI STACK	£10.50
Onions, Crispy Bacon, Fried Egg, Brown Sauce Jus	
HOT VEGAN BREAKFAST	£9.50
Potato Rôsti, Vegan Sausage, Tomato, Mushrooms, Beans, Spinach & Grilled Sour Dough	
Add an Egg	£10.75
SCRAMBLED EGGS	£6.95
On brown toast, white toast or sourdough	
Add Local Smoked Salmon	£13.95
SAUSAGE OR BACON BAP	£6.50
With Poached Egg.	£7.75
'THE BIG BAP'	£8.25
Sausage, Bacon, Egg & Tomato Relish	
VEGAN SAUSAGE BAP Tomato Relish	£5.95
With Poached Egg	£7.25

SMOOTHIES & SHOTS

Ginger & apple shot	£2.75
Acai Kick - strawberry, mango, blueberry, acai	£5.95
Green Reviver - banana, kale, mango, lemongrass	£5.95

STARTERS & NIBBLES

BREAD BOARD (V.A.) with dips	£7.50
MARINATED MIXED OLIVES with crumbled manchego	£4.95
HALLOUMI with honey & chilli	£5.95
GRAPEFRUIT & WATERCRESS SALAD with goats' cheese fritters, endive & candied pecans	£8.45
CRISPY FRIED SQUID with caponata	£7.75
TODAY'S SOUP with wheaten bread (V.A.)	£6.25
SIZZLING PORTAVOGIE PRAWNS with chilli, chorizo & crusty bread	£8.15
TODAY'S SOUP WITH HALF SANDWICH	£9.00
SEARED BEEF SALAD with noodles, soy sauce, sesame & bean sprouts	£7.75
CHICKEN LIVER PÂTÉ with red onion marmalade & grilled sourdough	£7.45
CHICKEN WINGS with Frank's hot sauce & blue cheese dip	£7.25

Fancy a
budget
friendly
bite?

ASK YOUR
SERVER ABOUT
OUR
£12 LUNCH
SPECIALS

– Changing Weekly –



Christmas
at Neill's Hill

BOOK YOUR TABLE
NOW TO AVOID
DISAPPOINTMENT!

– see our Christmas menu
at neillshill.com/christmas-
bookings –

VEGAN & VEGETARIAN

TWICE BAKED SPINACH & PARMESAN SOUFFLÉ £16.95
with seasonal vegetables & scallion cream (allow 20min)
CHICKPEA, CAULIFLOWER & SWEET POTATO CURRY
with steamed rice, popadom & dips £14.95

MEAT

BREADCRUMBED BREAST OF CHICKEN	£18.95
with chorizo cream & chips	
NEILL'S HILL BURGER	£15.95
with bacon, cheddar, tomato, relish, salad & frites	
HALF RACK OF RIBS BBQ sauce, coleslaw & frites	£10.95
RACK OF RIBS BBQ sauce, coleslaw & frites	£19.95
SWEET CURED PORK LOIN CHOP	£19.95
with potato gratin, cabbage & apple jus	

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

TODAYS FISH SPECIAL	SEE SPECIALS
BATTERED HADDOCK	£17.95
with chips & tartare sauce	
ROAST FILLET OF SALMON	£21.95
with curry velouté & spiced mango fried potatoes	
ROAST FILLET OF SEABASS	£25.95
with choice of garlic Portavogie prawns or pak choi, steamed rice & ginger dressing	

SIDE ORDERS

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

DESSERTS

CHOCOLATE BROWNIE with vanilla ice cream & hot chocolate sauce	£7.25
CARDAMOM & YOGHURT PANNACOTTA with palmiers & oranges	£6.95
TUNISIAN ORANGE CAKE with whipped cream	£6.95
APPLE CRUMBLE with custard	£7.15
PORTUGUESE CUSTARD TART	£3.75
PAVLOVA with white chocolate, lemon curd & raspberries	£7.25
ICE CREAM (choice of 3 scoops) strawberry, chocolate or vanilla	£6.85
SORBET (choice of 3 scoops) mixed berry or lemon	£6.85
PETITS FOURS - chocolate truffles	£3.25
CHEESEBOARD	See cheese menu

COFFEE & TEAS

House Tea	£2.70
Earl Grey, Peppermint, Camomile, Green	£2.80
Americano	£3.50
Flat White, Cappuccino, Latté,	£3.90
Cortado, Espresso, Macchiato	£3.50
Iced coffee	£3.95 /£4.45
choice of iced black americano or iced Latté add flavouring (caramel, hazelnut or vanilla)	£0.30
Iced matcha latté with strawberry or passion fruit	£6.50
Chai Latté	£4.00
Oat Milk Or Soya With Coffee	£0.30
Liqueur Coffee	£7.95
Irish, Scotch, Tia Maria, Sambuca, Amaretto, Brandy	

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
LAMBERTI PINOT GRIGIO Italy	£7.25	£18.95	£26.95
LAS MULAS CHARDONNAY, Chile (Vegan)			£27.95
360° SAUVIGNON BLANC, Loire, France			£28.45
HARMONIE BLANC, Gascony, France	£7.75	£19.95	£28.95
(Sauvignon Blanc, Chardonnay, Colombard, Gros Manseng)			
SANTALBA VIURA, Rioja Blanco, Viña Hermosa, Spain			£29.95
GIULIO STRACCALI BIANCO, Tuscany Italy			£30.50
(Chardonnay-Sauvignon-Pinot Grigio)			
PICPOUL DE PINET Languedoc, France			£30.95
ESK VALLEY SAUVIGNON BLANC Marlborough,N.Z.	£8.95	£23.95	£32.95
MAR DE LISBOA , Lisbon, Portugal			£32.95
DOMAINE GAYDA SPHERE VIOGNIER, Languedoc, France			£34.50
PINOT GRIS, Forrest Estate, Marlborough, N.Z.			£34.95
LES HAUTS DE PEPY CHARDONNAY, Limoux, France			£35.95
VICKERY WATERVALE RIESLING, Clare Valley, Australia			£36.95
TERRAS GAUDA ALBÂRINO Rias Baixas, Spain			£39.95
SOLO FIANO, Michelle Biancardi, Puglia, Italy			£41.95
SANCERRE Girard Loire, France			£49.95
CHABLIS, Gueghen, Burgundy, France			£49.95

ROSÉ WINE

	Glass	Carafe	Bottle
ROSÉ D’ANJOU, Loire, France	£7.75	£19.95	£28.95
DOM. GAYDA FLYING SOLO ROSÉ Languedoc, France	£8.50	£21.95	£30.95

SPARKLING WINE

	Glass	Carafe	Bottle
MISTINGUETT, Cava, Spain	£9.95		£30.95
PROSECCO SUPERIORE DOCG, Cardinali, Italy			£30.95
MISTINGUETT Cava Rosé, Spain			£30.95
TAITTINGER Champagne, France (Vegan)			£64.95
GUSBOURNE BRUT RESERVE Kent, England (Vegan)			£64.95
VEUVE CLIQUOT Champagne, France			£72.95

BEER

	½ Pint	Pint
Draught Peroni (Italy)	£3.50	£6.65
Draught Pillows Pale Ale, (East Belfast)	£3.95	£6.95
Draught Picon Bierè (flavoured with French bitter orange aperitif)	£4.00	
Guinness draught can, 440ml, (Dublin)		£5.65
Roll in the Haze IPA, Whitewater, 440ml (Down)		£6.75
Brú lager (Meath, Ireland) 500ml (Gluten Free)		£6.95
Cruzcampo (Spain) 330ml		£4.95
Birra Moretti (Italy) 330ml		£4.95
Budvar (Czech) 500ml		£6.50
Aspalls Cider (England) 500ml		£6.50
Kopparberg Strawberry & lime (Sweden) 500ml		£6.00
West coast cooler regular or Rosé		£5.75

ALCOHOL FREE

Vallformosa Cava (Vegan & alcohol free)	glass £4.95	bottle £17.95
Free Damm Lager, alcohol free (Spain) 330ml		£4.35
Never drinking again IPA (Dublin) 330ml		£4.85
Erdinger wheat beer (Germany) 500ml		£4.85
Draught Guinness zero can 500ml		£4.60
Kopparberg Strawberry & lime 500ml		£3.95
Kombucha - ginger & lemongrass or raspbery & rosehip		£4.95
Diet coke, coke Zero, Coke, fanta orange, fanta lemon, sprite,		£3.40
Britvic Apple		£3.40
Botivo ‘signature serve’ (squeeze orange & soda)		£6.95
Clean G zero gin		£3.95
Ballygowan 330ml		£3.85
San Pellegrino or Panna 750ml		£5.45
San Pellegrino or Panna 750ml		£5.45

RED WINE

	Glass	Carafe	Bottle
SOLAZ TEMPRANILLO, Castilla, Spain			£24.95
MERLOT, Chilensis, Chile (Vegan)			£26.95
HELMSMAN SHIRAZ, South East Australia			£28.95
RIOJA CRIANZA , Viña Eguia, Spain	£7.75	£19.95	£28.95
PRIMO SANGIOVESE-MERLOT, Puglia, Italy (Vegan)	£7.75	£19.95	£28.95
MALBEC, la Celia reserve, Uco, Argentina (Vegan)	£8.25	£21.95	£30.95
LES JAMELLES PINOT NOIR, South of France			£31.95
BODEGAS DE ANTONIO CANDELA PARCELICA, Yecla, Spain			£34.50
(Monastrell-Cabernet-Tintorera)			
MORISFARMS MANDRIOLO Maremma, Tuscany, Italy			£34.95
(Sangiovese-Cabernet-Syrah)			
PRIMITIVO, Luccarelli, Puglia, Italy (Vegan)			£32.95
INVINCIBLE number 1, Douro, Portugal			£34.95
(Touriga Nacional, Touriga Franca, And Tinta Roriz)			
SAN LORENZO (Montepulciano), Rosso Conero, Marche, Italy (Vegan)			£35.95
CÔTES DU RHÔNE , Alain Jaume, , Rhône, France			£35.95
RIOJA RESERVA , Finca Bujanda, Spain (Vegan)			£35.95
BLAUFRÄNKISCH 2019, Ried Goldberg, Wien, Austria			£41.95
PENNY BLACK (shiraz-merlot-cabernet), Stellenbosch, S.Africa			£39.95
NÉ DE L’ÉDEN, CHÂTEAU PICORON 2017, Bordeaux (merlot), France			£43.95
FLEURIE, Ch. de la Chaize, Beaujolais, France			£45.00
QUID PRO QUO RESERVA, Tourigo Nacional Petit Verdot, Alentejano, Portugal			£45.00
CHINON, Les Picasses 2016, Olga Raffault, Loire, France			£45.95
NEUDORF TOM’S BLOCK PINOT NOIR, nelson, New Zealand			£55.00
AMARONE Scriani, Valpolicella, Veneto, Italy			£65.00
CHÂTEAU-NEUF-DU-PAPE 2022, les Olivets, Roger Sabon, Rhône			£65.00

COCKTAILS

LILLET ROSÉ SPRITZ £9.95
Lillet Rosé, grapefruit Soda, fresh grapefruit
SPICED PINEAPPLE DAIQUIRI £10.95
Pineapple rum, Caribbean liqueur, pineapple juice & lime
SPICED COCONUT MARGARITA £10.95
Coconut tequila, caribbean pineapple liqueur, triple sec, coconut, lime
GRAPEFRUIT GIMLET £10.95
Bombay Gin, Grapefruit Liqueur, Grapefruit Juice, Lime, Bitters, basil
GIN & ELDERFLOWER SIP £10.95
Hendricks gin, elderflower liqueur, cucumber, lemon & fizz
RASPBERRY COLLINS £10.95
Raspberry vodka, raspbery liqueur, raspbery purée, lime & soda
PASSION FRUIT MARTINI £10.95
Vanilla vodka, passion fruit liqueur, pineapple with a shot of fizz
NEILL’S HILL ICED IRISH COFFEE £9.25
Vodka, Kahlua, Creme de Cacao, Espresso
ESPRESSO MARTINI £10.95
Vodka, Kahlua, Creme de Cacao, Espresso

– NON-ALCOHOLIC COCKTAILS –

ALCOHOL FREE GIMLET £6.95
Clean G, Grapefruit Juice & syrup, Basil, Lime
ALCOHOL FREE RASPBERRY & POMEGRANATE COLLINS £5.95
Raspberry purée, cranberry juice, pomegranate, lemon & soda
ELDERFLOWER SIP £6.95
Clean G gin, elderflower liqueur, non alcoholic cava



IRISH GINS

SHORTCROSS -grapefruit, COPELAND - orange	£6.65
JAWBOX - lime	£6.35
GUNPOWDER -grapefruit	£6.65

BRITISH GINS

HENDRICKS - cucumber, TANQUERAY - orange	£5.65
MALFY BLOOD ORANGE OR GRAPEFRUIT	£5.65
GORDONS or GORDONS PINK	£4.95
BOMBAY - lime	£5.50

REST OF THE WORLD

NORDÉS - lemon (Spain)	£6.45
MONKEY 47- Grapefruit (Germany)	£8.00

TONICS

FEVERTREE (Regular, Light, Mediterranean, Elderflower Or Ginger)	£3.95
SCHWEPPEs (regular, Slim)	£3.00



TITANIC, BLACK BUSH	£5.75
BUSHMILLS 10 year old Malt	£6.75
BUSHMILLS 14 year old Malt	£8.15
JAMESON red breast 12 year old	£7.45
YELLOW SPOT 12 year old, Mitchell & sons	£8.15
MIDDLETON Method & madness Single malt	£8.95

SCOTCH

FAMOUS GROUSE, BELLS	£4.85
LAPHROAIG 10 year old Islay single malt	£6.45
THE MACALLAN 12 year old double cask single malt	£9.95

THE AMERICAS AND JAPAN

SIRDAVIS RYE WHISKY	£9.95
We present Beyoncé’s whisky. No, seriously. The iconic singer honours the legacy of her great-grandfather Davis Hague, who made whisky four generations ago with a unique blend of whiskies that bears his name: SirDavis. The whisky was crafted by the man who makes Glenmorangie and Ardbeg, Dr Bill Lumsden. The mash bill is 51% rye and 49% barley and SirDavis underwent a secondary maturation in sherry casks. It was finished, blended, and bottled in Texas.	

RON ZACAPA 23 SOLERA RUM, GUATEMALA	£9.95
A great sipping rum which can be enjoyed by everyone. Sweet and caramel tones.	

HIBIKI JAPANESE HARMONY WHISKEY, 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.	