



Lunch at Neill's Hill



DAYTIME SPRITZ

HUGO £8.95
Elderflower liqueur, Lemon, Mint, Soda

BUCKS FIZZ £7.95
fresh orange juice & fizz

MANGO DAIQUIRI £8.95
Rum, pineapple liqueur, mango purée, lime

APEROL SPRITZ £8.95
Aperol, fizz & soda

YUZU SELTZER (non-alc) £7.95
clean G, Yuzu Purée, grapefruit juice, orgeat, grapefruit bitters

BLOODY MARY £8.95
Vodka, House Spices, Tomato Juice, Sherry Top

Starters & nibbles

MIXED OLIVES (GF) (V)	£3.95
BREAD BOARD with dips (to share) (GF*)	£6.95
SIZZLING PORTAVOGIE PRAWNS with chilli, chorizo & garlic (GF*)	£7.65
TODAY'S SOUP with crusty bread (GF*)	£6.50
HALLOUMI with honey & chilli	£5.75
HONEY ROAST BUTTERNUT SQUASH (GF*) with marinated feta & pinenuts	£6.95
SHANGHAI WINGS with coriander, spring onions & Japanese mayo	£6.50
SWEET POTATO FALAFEL with tomato, cucumber & dill (V) (GF*)	£6.75
CHICKEN LIVER PÂTÉ with grilled sour dough & onion marmalade (GF*)	£6.95

Vegan & vegetarian

AUBERGINE, TOMATO & CHICKPEA CURRY with cauliflower rice, popadom & mango chutney (GF) (V)	£12.95
SWEET POTATO & BEAN TAGINE (V.A.) (GF*) with cous cous	£12.50
VEGGIE BURGER (V.A.) with choice of side order, with or without cheese	£11.95

Food allergies & intolerances

Please speak to our staff about the ingredients in your meal, when making your order.

GF - made from non gluten products. GF* - can be made with non gluten products (however please note there are gluten products throughout the kitchen & although we can make products with gluten free materials we cannot guarantee they are free from gluten). V - made from vegan products. V.A. - can be made with vegan products.

Fish

BATTERED HADDOCK with peas & chunky chips (GF*)	£14.95
ROAST FILLET OF SALMON with creamed leeks, potato rosti & mushrooms (GF)	£16.95
BATTERED SCAMPI with frites & tartare sauce (GF*)	£17.95
ROAST FILLET OF SEABASS with orzo, chorizo and roast red peppers	£16.95

Burgers & sandwiches

TODAY'S CHICKEN SPECIAL -ask your server	
NEILL'S HILL BURGER with bacon, cheddar, tomato, relish, salad & frites (GF*)	£13.95
SOUP WITH A BIT ON THE SIDE (GF*) choice of ½ sandwich, Neill's Hill salad or chips	£6.95
GRILLED SOURDOUGH (GF*) (V) hummus, spinach & roast mushrooms add a poached egg	£7.95 £8.95

Meat

½ RACK OF RIBS with frites (GF*)	£10.45
Full rack with frites	£18.50
LAMB TAGINE (GF*) with cous cous	£13.45
FLAT IRON STEAK (served rare) with chips & pepper sauce (GF*)	£15.95
AGED IRISH SIRLOIN 10oz With Chips & Pepper Sauce (GF*)	£26.95

Side orders

Skinny fries, Chunky chips (plain or garlic) (GF*), baby boiled potatoes (GF), Mixed green vegetables (GF), Potato gratin (GF), Neill's Hill salad (GF)	£4.00
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Desserts

“BLACK FOREST” STEAMED CHOCOLATE PUDDING	£6.15
RASPBERRY & ALMOND TART (GF) (V.A.) with whipped cream	£6.15
PORTUGUESE CUSTARD TART	£2.95
PANNACOTTA (GF) with mixed fruit compote	£6.50
MANGO & PASSION FRUIT PAVLOVA (GF)	£6.75
ICE CREAM (choice of 3 scoops) strawberry, chocolate or vanilla	£5.95
SORBET (choice of 3 scoops) champagne or tropical fruit	£5.95
PETITS FOURS - chocolate truffles (GF)	£2.50
IRISH CHEESEBOARD Heggarty's cheddar, St. Tola goats' cheese & Cashel blue with grapes, onion marmalade, celery & biscuits	£10.95

Coffee and tea

House Tea	£2.25
Earl Grey, Peppermint, Camomile, Green	£2.60
Americano	£2.60
Flat White, Cappuccino, Latté,	£3.25
Cortado, Espresso, Macchiato	£2.65
Oat Milk Or Soya With Coffee	£0.25
Liqueur Coffee	£6.50
Irish, Scotch, Tia Maria, Sambuca, Amaretto, Brandy	

MORNING AT NEILL'S

Served until 11.45

HOMEMADE SCONE	£2.00
GRILLED SOURDOUGH, butter & jam	£2.00
TOAST, butter & jam	£2.00
TOASTED MUFFIN, butter & jam	£1.75
MID WEEK BREAKFAST sausages, bacon, tomato, egg, baked beans, toast & house tea or Americano (GF*)	£7.25
BREAKFAST PLATE mini natural yoghurt & fresh fruit pot, small glass of fresh orange juice & poached egg on muffin with spinach. (GF*)	£7.25
POTATO RÔSTI STACK with onions, crispy bacon, fried egg	£8.95
HOT VEGAN BREAKFAST Hash brown, vegan sausage, tomato, mushrooms, beans, spinach & grilled sour dough	£8.95
SCRAMBLED EGGS on brown toast, white toast or sour dough (GF*) add local smoked salmon	£4.95 £8.95
SAUSAGE OR BACON BAP (GF*) with poached egg.	£4.95 £5.95
'THE BIG BAP' (GF*) Sausage, Bacon, Egg & Tomato Relish	£6.95
VEGAN SAUSAGE BAP tomato relish with poached egg	£4.25 £5.25
GRILLED SOURDOUGH (GF*) (V) hummus, spinach & roast mushrooms add a poached egg	£7.25 £8.25
SMOOTHIE BOWL Mango, pineapple & passion fruit smoothie with fresh fruit, yoghurt & nuts	£6.50

White Wine

	Glass	Carafe	Bottle
PALMENTO PINOT GRIGIO Italy	£6.25	£16.50	£23.95
LEYDA RESERVE CHARDONNAY (un-oaked), Leyda Valley, Chile			£25.95
EL PICOTEO, VERDEJO-SAUVIGNON, Spain			£26.95
ESK VALLEY SAUVIGNON BLANC Marlborough, N.Z.	£7.25	£18.50	£27.95
LE PARADOU VIOGNIER , Pesqué, Southern Rhône, France			£27.95
MUSCADET SÈVRE ET MAINE, Loire, France			£27.95
CASANDRA VERMENTINO, Languedoc, France			£28.95
ARALDICA GAVI, Piedmont, Italy (Vegan)			£29.95
CASTRO MARTIN ALBÁRINO Rias Baixas, Spain			£29.95
TXAKOLI, Katxiña, Basque, Spain			£29.95
TOKAJI FURMINT Hungary			£31.95
VOUVRAY SEC ‘SILEX’ Dom. des Aubuisieres, Loire, France			£32.95
A beautiful dry Chenin Blanc. Ripe peach fruit, tangy acid and lots of funky, leesy texture..			
VICKERY RIESLING RESERVE, Eden Valley, Australia			£34.95
NEUDORF TIRITIRI SAUVIGNON BLANC, Nelson, New Zealand			£36.95
CHABLIS, Gueghen, Burgundy, France			£37.95
SANCERRE Dezat Loire, France			£37.95

Rosé Wine

	Glass	Carafe	Bottle
ROSÉ D'ANJOU, Loire, France	£6.95	£17.95	£26.95
EFFET PAPILLON ROSÉ Languedoc, France	£7.25	£18.95	£28.95

Sparkling Wine

	Glass	Bottle
PROSECCO (Vegan)		£26.95
BLANQUETTE DE LIMOUX	£8.25	£27.95
PROSECCO SPUMANTE ROSÉ (VEGAN)		£31.95
TAITTINGER CHAMPAGNE (Vegan)		£57.50
NYETIMBER, West Sussex, England		£57.50

Cocktails

PASSION FRUIT MARTINI	£9.95
Vanilla vodka, passion fruit liqueur, pineapple juice, lime juice & passion fruit with a shot of fizz	
APEROL SPRITZ	£8.95
Aperol, fizz & soda	
RASPBERRY COLLINS	£8.95
Raspberry Vodka, Rasberry Liqueur, Berry Purée, Lemon & Soda	
MANGO DAIQUIRI	£8.95
Rum, pineapple liqueur, mango purée, lime	
HUGO	£8.95
Elderflower liqueur, Lemon, Mint, Soda & fizz	
GRAPEFRUIT GIMLET	£8.95
Shortcross Gin, Grapefruit Liqueur, Grapefruit Juice, Lime, Basil, Bitters	
VIETNAMESE COFFEE	£8.95
Kahlua, rum, espresso & condensed milk	
ESPRESSO MARTINI	£8.95
Vodka, Kahlua, Creme de Cacao, Espresso	

Non - Alcoholic Cocktails

TROPICAL PUNCH	£4.95
Orgeat, pineapple, lime & grapefruit	
CLEAN G GIMLET	£6.95
Clean G, Grapefruit Juice, Grapefruit Syrup, Basil, Lime	
YUZU SELTZER	£7.95
Clean G, Yuzu Puree, grapefruit juice, orgeat, grapefruit bitters, soda	

Summer Wines

	Glass	Carafe	Bottle
LE PARADOU VIOGNIER , Pesqué, Southern Rhône, France	£ 7.25	£18.50	£27.95
The vines on the rocky hillsides of the Minervois create a mineral Viognier with flavours of peach & stone fruit. It is aged entirely in tank to retain the freshness & purity			
DEHESA LA GRANJA 2018 , Castilla y Leon, Spain	£7.50	£19.50	£28.95
Powerful & tasty yet exceptionally elegant; made from 100% Tempranillo and aged in American oak for 2 years. This is classic Spanish winemaking.			

Red Wine

	Glass	Carafe	Bottle
TORRES LAS MULAS RESERVA MERLOT, Chile (Vegan)	£6.50	£16.95	£24.95
RIOJA CRIANZA , Don Pavral, Spain			£25.95
WOLFTRAP, Shiraz/Mourvedre, Boekenhootskloof, South Africa			£25.95
EL PICOTEO, MONASTRELL-SYRAH, Almansa, Spain			£26.95
MALBEC ALTOSUR Mendoza, Argentina (Vegan)	£7.25	£18.95	£27.95
CÔTES DU RHÔNE, Les 2 Bastides, Rhône, France (Vegan)			£28.50
PRIMITIVO, Terre di Montelusa, Puglia, Italy (Vegan)			£28.95
RÉSERVE DE JEANNE, Cabernet Franc/Syrah, Ventenac, France			£28.95
UNFINISHED BUSINESS PINOT NOIR, Hesketh, Australia			£29.95
VINHO DO MOURO, (Trincadeira, Cabernet, Aragonez,) Alentejo, Portugal			£29.95
SAN LORENZO (Montepulciano), Rosso Conero, Marche, Italy			£31.95
NIMBUS CABERNET SAUVIGNON, Viña Casablanca, Chile (95pt Decanter)			£33.75
CHÂTEAU DE LASCAUX GARRIGUE, (Shiraz-Grenache-Mourvedre), Languedoc			£33.95
RUBUS QUERCUS GRENACHE/SHIRAZ, Jesús Romero, Spain			£37.50
DOMAINE AGNES PAQUET AUXEY DURESSSES 2014 Burgundy, France			£45.00
CHÂTEAU MUSAR 2015 (Cabernet-Carignan-Cinsault), Hochar, Lebanon (Vegan)			£48.50
PINOT NERO (PINOT NOIR) 2019, Franz Haas, Alto-Adige, Italy			£49.95
L'AURAGE 2016, Castillon, Côtes de Bordeaux, France (Vegan) (Merlot blend)			£52.50
'I have enjoyed a bottle and I would say its stunning and ready to drink' -Jancis Robinson (17pt)			
LA VOLTE DELL'ORNELLAIA 2019, (Sangiovese-Cabernet) Tuscany, Italy			£55.00

Beers & Others

Draught Peroni (Italy)	½ Pint	£3.10	Pint	£6.10
Draught Maggie’s Leap IPA (Castlewellan, Ireland)	½ Pint	£3.10	Pint	£6.00
Camden Pale Ale 330ml, England				£5.25
Boundary ‘drop the the’ session IPA, 440ml (East Belfast, Ireland)				£6.95
Boundary Imbongo tropical IPA, 440ml (East Belfast, Ireland)				£6.95
Guinness draught can, 440ml, (Dublin, Ireland)				£4.95
Foxes Rock Lager (Louth, Ireland) 500ml (Gluten Free)				£5.95
Madri lager (Spain) 330ml				£4.50
San Miguel (Spain) 330ml				£4.50
Birra Moretti (Italy) 330ml				£4.50
Budvar (Czech) 500ml				£6.00
Magners cider (Ireland) 330ml				£4.50
Aspall cider (England) 500ml				£6.00
Kopparberg Strawberry & lime (Sweden) 500ml				£5.50
West coast cooler regular or Rosé				£4.85

Alcohol Free

Coke	£3.20
Diet Coke, Coke Zero, Fanta Orange, Sprite, Fanta Lemon	£3.10
San Pellegrino Lemon or Pomegranate & Orange, Britvic Apple	£3.10
Homemade Lemonade	£2.95
Clean G - flavoured with juniper & botanicals	£3.95
Free Damm Lager, alcohol free (Spain) 330ml	£3.95
Kopparberg Strawberry & lime 500ml	£3.95
Perrier or Panna Still Water	£3.10
San Pellegrino or Panna 750ml	£4.95



Irish Gins

SHORTCROSS -grapefruit & basil	£6.25
COPELAND CLASSIC IRISH GIN - orange	£6.25
JAWBOX - lime	£5.75

British Gins

HENDRICKS - cucumber	£4.95
TANQUERAY - orange	£4.95
MARTIN MILLAR - strawberry & peppercorn	£5.50
CHAPEL DOWN BACCHUS - orange	£5.95
GORDONS - lime	£4.30
BOMBAY - lime	£4.75
GORDONS PINK - strawberry	£4.50

Rest Of The World

MALFY SICILIAN GRAPEFRUIT - grapefruit	£5.75
NIKKA COFFEY JAPANESE GIN - orange	£6.95
MONKEY 47- Grapefruit	£7.45

Tonics

FEVERTREE (Regular, Light, Mediterranean, Elderflower, Aromatic Or Ginger)	£3.10
SCHWEPPE (Regular, Slim)	
£2.50	

WHISKEY TEQUILA

Irish

Bushmills, Jameson, Powers	
£4.25	
Black Bush	
£4.85	
Jameson Red Breast 12 Year Old	£5.75
Tyrconnell Single Malt	£5.25

Scotch

Famous Grouse, Bells	£3.95
Chivas Regal 12 Year Old Blended	£4.75
Glenfiddich 12 Year Old Single Malt	£5.25
Laphroaig 10 Year Old Islay Single Malt	£5.50
The Macallan 12 Year Old Double Cask Single Malt	£7.25

Japan

The Yamazaki Single Malt	£9.50
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The Americas

Jack Daniels, Makers Mark, Jose Cuervo Silver	£4.25
Bulleit	£5.75

Tequila Reserva de la Familia Extra Añejo, Jose Cuervo £12.00
 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.