

EVENING MENU

SMALL PLATES

Bread & Dips 6

Housemade focaccia with
truffle & ricotta dip (1,7)

Meatballs Marinara 7

In a rich garlic & tomato sauce, served with focaccia
bread (1,7,12)

Drunken Chicken Skewer 7.50

Grilled chicken with Irish whiskey glaze (12)

Fried Brie 7.50

With caramelized onions and rocket
& apple salad (1,7,12)

Chicken Wings 11.50

Crispy wings in Louisiana style barbecue sauce, with blue cheese dip (1,3,7,9,12,14)

Cauliflower Wings 10.50

Crispy cauliflower wings with Tennessee style barbecue dip (1,12)

Chicken Liver Pâté 12.50

On toasted focaccia with forest fruit compote (1,7,12)

Sautéed King Prawns 14

In garlic, chilli, white wine and tomatoes, served with focaccia (1,2,4,12,14)

Tomato & Goats Cheese Bruschetta 12

Tomato, basil, onion, garlic and goat cheese bocconcini on grilled sourdough (1,7,12)

Soup of the Day 8

With house-made brown soda bread (7)

PIZZAS & BURGERS

Grigliata Mista 18

Smoked pancetta, spicy salami, chicken,
caramelized onion, smoked mozzarella, mozzarella
(1,7,12)

Suprema 17.60

Spicy nduja sausage, sundried tomatoes,
gorgonzola, chorizo, mozzarella
(1,7,8,12)

Capricciosa 17

Ham, mushrooms, olives, basil, mozzarella
(1,7,12)

Margherita 13.50

Tomato sauce and mozzarella
(1,7,12)

Ortolana 16.80

Mozzarella, onion jam, roasted peppers,
courgetti, sundried tomatoes and aubergine,
balsamic glaze, rocket
(1,7,12)

Additional Toppings: Pepperoni 2, Chicken 2,

Italian Sausage 2, Ham 2, Smoked Pancetta 2,

Smoked Salmon 4, Mushroom 1.50,

Red Pepper 1.50, Red Onion 1,

Sun Dried Tomatoes 1.50, Jalapeño 1

The Borris Burger 21

Two 4oz Irish beef patties, streaky bacon, smoked cheddar, caramelized balsamic onions,
lettuce, tomato, house burger sauce. Served with onion rings and fries (1,3,7,12)

Crispy Chicken Burger 20

Crispy cornflake chicken breast with smoked cheddar, nduja & Gochujang mayo, pickled red onion,
pickled cucumber, lettuce and house ranch. Served with fries and salad. (1,3,7,12)

Add streaky bacon €2.50

MAINS

10oz Prime Irish Striploin 38.50

Sautéed mushrooms & onions, roasted tomato, peppercorn sauce, fries and onion rings (1,7,12)

Pan Fried Salmon 26.50

Leek mash, roasted tenderstem broccoli, champagne sauce (2,4,7,12,14)

Slow-Roasted Lamb 26

Garlic & parmesan potato gratin, roasted Mediterranean vegetables, basil pesto, and crispy leeks (7,12)

Aubergine Timbale 19

Layers of aubergine, rich tomato sauce, caper, oregano and smoked mozzarella.

Served with spaghetti marinara (1,3,7,12)

Traditional Tagliatelle Carbonara 20.50

Pancetta and Parmesan in a silky egg-based sauce, made without cream. (1,3,7,12) Add chicken 3.50

Penne a La Vodka 22

Roasted chicken & pancetta in a velvety tomato cream sauce, with garlic bread (1,7,12)

THE WEEKENDERS

Friday-Sunday Only

Mussels

Starter 13 or Main (with fries) 22

Fresh mussels in a rich tomato and garlic sauce with spicy 'nduja sausage served with garlic bread (1,2,4,7,12,14)

Seafood Paella

For One 19, For Two 35

Spanish rice with langoustine, calamari, mussels, chicken and chorizo cooked with peppers and spices. (2,4,7,12,14)

The Butcher's Grill 38

Irish striploin steak with sautéed mushrooms, onion rings peppercorn sauce, herb-crusted lamb chop, marinated chicken skewer, spicy sausage skewer, lamb's liver in onion gravy and fries. (1,7,12)

DESSERTS

Cheesecake of The Day 8

Velvety cheesecake, finished with fresh fruit and whipped cream (1,7)

Tiramisu 8

Delicate layers of espresso-soaked sponge and mascarpone cream, finished with cocoa powder. (1,7,12)

Meringue 8

Crisp meringue served with fresh fruit and whipped cream (3,7) GF

Warm Apple & Cinnamon Crumble 8

Served with toasted nut, custard and vanilla gelato (1,3,7,8)

Gelato 7

A selection of artisan gelato.
Ask your server for today's flavours (7)

Allergens: 1-Gluten, 2-Crustacean, 3-Egg, 4-Fish, 5-Peanut, 6-Soy, 7-Milk 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame Seed, 12-Sulphite, 13-Lupin, 14-Molluscs

