

THE GREEN 1918

SUNDAY LUNCH MENU

STARTERS

Soup of The Day	7.50
Served with house made brown soda bread (1,7,9)GF	
Louisiana Chicken Wings	10.50
Crispy wings in a Louisiana style barbecue sauce served with blue cheese dip (3,7,9,12,14)	
Arancini	9.80
Mushroom arancini, tomato sauce, truffle aioli (1,3,7,9)	
Fried Brie	11.50
Caramelized onions, honey, red pepper relish (1,7,12)V	
Pâté Maison	11
Chicken liver pâté, orange relish, cranberry & Pernot reduction (1,6,10,12,13)	
Smoked Chicken Caesar Salad	10
Crisp bacon lardons, shaved parmesan, house dressing (3,7,12)	

MAINS

Braised Hereford Beef	19.60
Creamy mashed potatoes, buttered medley of vegetables, crispy roast potato, rosemary jus (6,9,12)	
Traditional Turkey & Ham	19.60
Creamy mashed potatoes, sage & onion stuffing, seasonal vegetables, rich gravy (1,6,7,9,10,12)	
Pan Fried Salmon	21.50
Beurre Blanc sauce, seasonal vegetables, creamy mashed potatoes (1,3,4,7,12)	
Wild Mushroom Ravioli	19.50
Porcini mushroom ravioli in a wild mushroom champagne sauce (1,7,12) V	
The Borris Burger	19.80
Two 4oz Irish beef patties, streaky bacon, cheddar, caramelized balsamic onions, lettuce, tomato, house burger sauce. Served with fries and coleslaw (1,3,7,12)	
Crispy Ranch Chicken Burger	19
Baby gem, cheddar, scallion, gherkins, house ranch sauce. Served with fries and coleslaw (1,3,7,12)	
Add Streaky Bacon	2.50
Louisiana Chicken Wings	17.50
Served blue cheese dip with fries and coleslaw (3,7,9,12)	

SIDES

Side Salad 6.50	Seasonal Vegetables 4
Coleslaw 4	Onion Rings 6.50
Creamy Mash 4	Fries 4.50

DESSERTS 7.50

Baileys Cheesecake (1,3,7,12)
Raspberry Roulade (1,3,7,9)
Warm Apple Crumble (1,3,7)
Chocolate Mousse (1,3,7,9,12)

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