

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