

THE GREEN 1918

SUNDAY DINNER – Served from 1pm

- STARTERS -

SOUP OF THE DAY 6.50

Served with brown soda bread

CAESAR SALAD 8.50 (main 12.20)

*Crispy bacon, baby gem lettuce, parmesan, garlic croutons and house made dressing **ADD: Chicken 2.50***

BBQ PORK RIBS 10.50

Ribs with apple coriander slaw and charred sweetcorn

CHICKEN & WILD MUSHROOM BRUSCHETTA 9.50 (main 14.50)

Sauteed breast of chicken, wild mushroom, tarragon cream on toasted garlic sour dough

SMOKED FISHCAKE 9.50

Mixed seafood smoked fishcake, citrus fennel salad, caper mayo

- MAINS -

BRAISED HEREFORD BEEF 19

Served with mashed potato, creamy leeks, buttered carrot, Yorkshire pudding and rosemary jus

STUFFED PORK 18.50

Buttered baby potatoes, sautéed vegetables, rosemary jus and apple sauce

ROAST HALF CHICKEN 16.50

Served with herb stuffing, mashed potato, buttered carrot, roast potato and pan gravy

PAN FRIED COD 21.50

Curried sweet potato & spinach, tenderstem broccoli, white wine butter sauce

BACON & CABBAGE 17.50

Served with mashed potato, buttered root vegetables and parsley sauce

VEGETABLE KORMA CURRY 15.50

*Served with basmati rice and naan bread **ADD: Chicken 3.50***

SIDES: *Chips 4, Side Salad 6.50, Mash 4, Roast Vegetables 5, Onion Ringa 6.50*

DESSERTS: *Chocolate Fudge Cake 6, Zesty Lemon Sponge 6, Cheesecake of the Day 6*

- PUB MENU -

DOUBLE CHEESE AND ONION BURGER 18.50

Two 4oz Irish beef burgers with smoked cheddar, maple cured streaky bacon, caramelized balsamic onion and smoked salsa and baby gem on a brioche bun, served with fries and coleslaw

RANCH CHICKEN BURGER 17.50

*Buttermilk chicken breast coated in cornflakes with house-made ranch dressing, scallions, baby gem and gherkins on a brioche bun, served with fries and coleslaw **ADD: Streaky Bacon 2.50***

IF YOU HAVE ANY SPECIFIC FOOD ALLERGIES, PLEASE ASK ONE OF OUR STAFF TO SEE AN ALLERGEN MENU