

THE GREEN 1918

SUNDAY LUNCH MENU

STARTERS

Soup of The Day	8
Served with house made brown soda bread (1,7,9)GF	
Golden Scampi	12
Crispy prawn scampi in garlic butter with confit garlic aioli and house salad (1,3,7)	
Arancini	11.50
Wild mushroom risotto croquettes, tomato sauce, truffle aioli, rocket & parmesan (1,3,7,9) V	
Smoked Chicken Caesar Salad	11.50
Crisp bacon lardons, shaved parmesan, house dressing (3,7,12)	
Louisiana Chicken Wings	small 11.50, sharing 18.50
Crispy wings in a Louisiana style barbecue sauce served with blue cheese dip (3,7,9,12,14)	

MAINS

Braised Hereford Beef	21
Creamy mashed potatoes, sauteed seasonal vegetables, crispy potato, Yorkshire pudding, rosemary jus (1,7,9,12)	
Slow Roasted Irish Lamb	24
Creamy mashed potatoes, sauteed seasonal vegetables, herb stuffing, crispy potato, Yorkshire Pudding, rosemary jus and mint sauce (1,7,12)	
Slow Roasted Italian Stuffed Pork	19.50
Sauteed potatoes, rustic vegetables, herb stuffing, sweet onion gravy (1,7,12)	
Bacon & Cabbage	17.50
Served with parsley sauce, creamy mashed potatoes and carrots (1,7,12)	
Pan Fried Salmon	24
Roasted Mediterranean vegetables, leek mashed potatoes, champagne sauce (4,7,12)	
Wild Mushroom Ravioli	20.50
Porcini mushroom ravioli in a wild mushroom champagne sauce (1,7,12) V	
The Borris Burger	21
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	20
Baby gem, cheddar, scallion, gherkins, house ranch sauce. Served with fries and coleslaw (1,3,7,12)	
Add Streaky Bacon 2.50	

SIDES

Side Salad 7	Seasonal Vegetables 5
Creamy Mash 5	Coleslaw 4
Fries 4.50	Onion Rings 6.50
Roasted Mediterranean Vegetables 5.50	

DESSERTS

Strawberry Cheesecake 8 (1,7)
Tiramisu 8 (1,7,12)
Warm Apple Crumble 8 (1,3,7)
Meringue with Fruit & Cream 8 (3,7)GF
Dessert Trio 9 (1,3,7,8)
Profiterole, mini strawberry cheesecake, mini meringue with fresh fruit & cream

