## LUNCH MENU



House Dressing, Garlic Croutons, Crispy

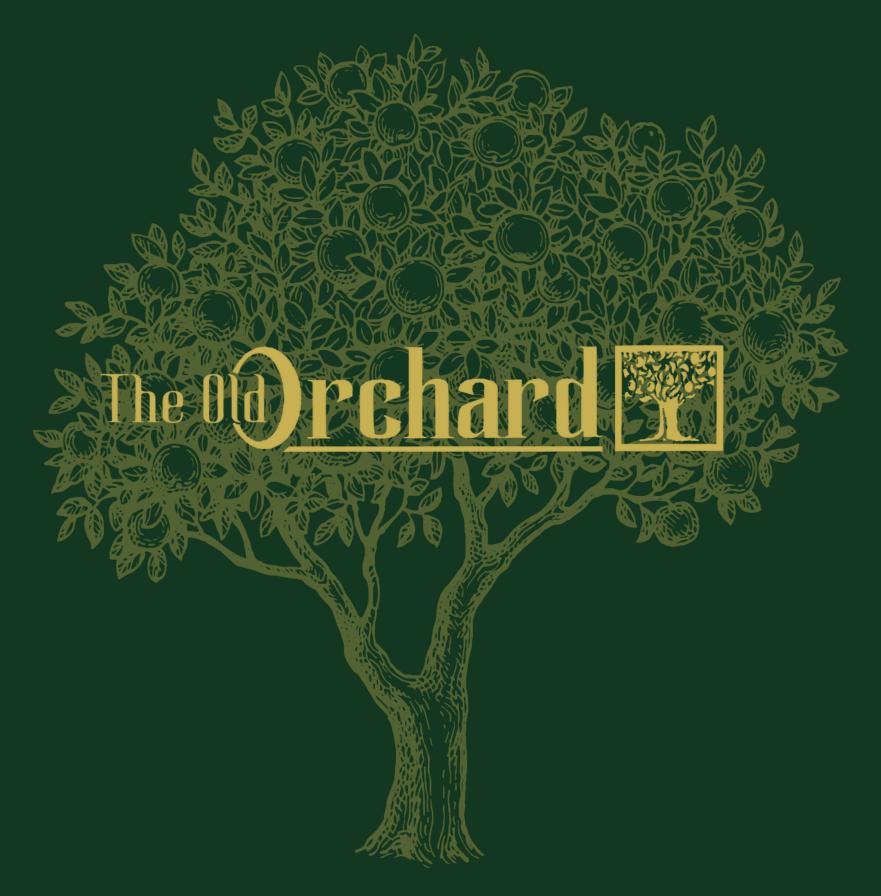
Cos Lettuce, Streaky Bacon

Add Smoked Chicken €4.00

[1(A), 3, 4, 7, 10, 12]

STARTERS	€	MAIN COURSES	€	BURGERS & SANDWICHES	€
SOUP OF THE DAY  Homemade Daily with House Baked Guinness &  Treacle Bread  [1(A) (B) (C), 3, 7, 9, 12]	7.50	BILL CHAWKE'S LEGACY LAGER FISH & CHIPS Fresh Irish Cod, Crispy Lager Batter, House Tartar Sauce, Garden Pea Purée, Fries	21.50	PERI-PERI CHICKEN BURGER Chargrilled Marinated Fillet, Lettuce, Vine Tomato, Perinaise, Dubliner Cheese, Brioche Bun, with Fries [1(A), 3, 7]	18.50
ARANCINI Honey Roast Butternut Squash, Sage, Mozzarella Arborio, Panko Crust, Lemon Aioli	10.50	[3, 4, 7, 10, 12]  CATCH OF THE DAY  Changes Daily. Market price, Please Ask Server for Details [4, Allergen Information Available from Staff]	PRICED DAILY	BLACK ANGUS BEEF BURGER Brioche Bun, Dubliner Cheese, Robinson's Streaky Bacon, Crispy Onion, House Mayo, Gherkins, Cos Lettuce, with Fries [1(A), 3, 7, 10]	20.50
[1(A), 3, 7] BONELESS RIBS 18 Hour Slow Roasted, Smokey House BBQ Sauce Red Cabbage Slaw	10.50	ROBINSONS ROAST TOP RIB Yorkshire Pudding, Creamy Mash, Seasonal Vegetables, Roas Potatoes, Herb Stuffing, Red Wine Jus [1(A), 7, 9, 12]	21.00 st	VEGAN CHEESE BURGER Ballymaloe Relish, Crispy Onion, Pickles, Lettuce, Vine Tomato, Beetroot Bun, with Fries [1(A), 10, 12]	18.50
[6,9] SMOKED SALMON Wrights of Marino Smoked Salmon, Cream Cheese Foam, Watercress & Red Onion, Potato Salad	11.50	THE ORCHARD SECOND JOINT Yorkshire Pudding, Creamy Mash, Seasonal Vegetables, Roas Potatoes, Herb Stuffing, Red Wine Jus [1(A), 7, 9, 12]	19.00 st	PULLED PORK Slow Braised BBQ Pork, House Slaw, Red Cheddar, Sourdough Ciabatta, Perinaise. Add Soup or Fries €4.00 [1(A), 3, 6, 7]	11.00
[1(A) (B) (C), 3, 4, 7, 12]  DUBLIN SMOKIES  Smoked Cod, Coley & Haddock, Tiger Prawns,	15.00	CHICKEN CASHEW NUT STIR-FRY House Sauce, Roast Garlic, Button Mushrooms, Onion, Sweet Peppers, Scallion, Fragrant Rice [6,8(D),14]	21.50	STEAK SANDWICH Dry-Aged Irish Sirloin, Rocket, Vine Tomato, Lemon Aioli, Chimichurri, with Fries [1(A), 3, 12]	22.50
Gratinated Bisque Chowder with Rustic Ciabatta [1(A), 2, 4, 7]  TACOS  12.00 / Fresh Tortilla, Guacamole, Sour Cream & Salsa,	20.00	SMOKED CHICKEN & WILD MUSHROOM LINGUINI House Smoked Fillet, Creamy Button Mushrooms White Wine, Shaved Parmesan, Scallion Oil,	19.50	ORCHARD RUSTIC CIABATTA Buffalo Mozzarella, Rocket, Basil Pesto, Sun-Dried Tomatoes, Red Onion Jam, Add Soup or Fries €4.00 [1(A), 7, 12]	11.00
You Choose Pulled Pork or Battered Cod  [1(A), 4, 6, 7]  YELLOW CURRY SAMOSA  Mild Thei Curry Poteto Carret Pois Fine	9.50	Crispy Shallots [1(A), 3, 7, 12]  ORCHARD LASAGNE  Minced Irish Beef & Pork, Smoked Pancetta,	19.50	HAM & CHEESE TOASTIE Robinson's Select Honey Glazed Ham, Dublin Cheddar, Artisan Pan. Add Soup or Fries €4.00	9.00
Mild Thai Curry, Potato, Carrot, Petit Pois, Fine Beans, Cardamom Yoghurt, Lime [1(A), 7]		Chorizo, Mozzarella, House Bechamel, Garlic Bread & Fries [1(A), 7, 9, 12]		SALADS	
ORCHARD HOT WINGS Twice cooked, Irish Free-Range Wings in a Fiery Buffalo sauce, Crispy Celery & Blue Cheese Dip [3, 7, 9]  ALLERGENS	16.50	RED THAI CURRY Coconut Cream, Thai Basil, Fine Beans, Bamboo Shoots, Sweet Peppers, Fragrant Rice. With King Prawn €24.00, Chicken €21.50 or Tofu €18.50		VIETNAMESE CHICKEN SALAD Chinese Leaf, Carrot, Peanuts, Coriander, Crispy Shallot, with Coconut & Lime Dressing	14.00
		[2, 4, 6] ORCHARD BOWLS Crunchy Slaw, Sweet Potato, Tenderstem Broccoli Edamame, Mixed Peppers, Mangetout, Fragrant Rice. Choose Miso Salmon or Char-Grilled	18.50	BEETROOT & GOAT'S CHEESE SALAD Crumbled St. Tola Goats Cheese, Red & Golden Beetroot, Toasted Walnut, Cherry Vine Tomatoes, Baby Mixed Leaf, Aged Balsamic Dressing [7,8(C)]	14.00
1. Gluten (IA)Wheat (1B)Barley (1C)Oats • 2.		Chicken [6, 7, 8(D)]			14.50

1. Gluten (IA)Wheat (1B)Barley (1C)Oats • 2. Crustaceans • 3. Eggs • 4. Fish • 5. Peanuts 6. Soy • 7. Milk • 8. Nuts (8A)Almonds (8B)Hazelnuts (8C)Walnuts (8D)Cashew • 9. Celery • 10. Mustard 11. • Sesame 12. Sulphites • 13. Lupin • 14. Molluscs



All dishes are prepared in a kitchen that handles all 14 allergens. We cannot guarantee the absence of cross-contamination.

Please speak to a member of staff if you have any food allergies or dietary requirements