

EVENING MENU



STARTERS

ORCHARD HOT WINGS Twice Cooked, Irish Free-Range Wings, in a Fiery Buffalo Sauce, Crispy Celery & Blue Cheese Dip [3, 7, 9,]	16.50
SOUP OF THE DAY Homemade Daily with House Baked Guinness & Treacle Bread [1(A) (B) (C), 3, 7, 9, 12]	7.50
ARANCINI Honey Roast Butternut Squash, Sage, Mozzarella, Arborio, Panko Crust, Lemon Aioli [1 (A), 3, 7]	10.50
BONELESS RIBS 18 Hour Slow Roasted, Smoky House BBQ Sauce, Red Cabbage Slaw [6, 9]	12.50
SMOKED SALMON Wright's of Marino Smoked Salmon, Cream Cheese Foam, Watercress & Red Onion, Potato Salad [1(A) (B) (C), 3, 4, 7, 12]	13.00
DUBLIN SMOKIES Smoked Cod, Coley & Haddock, Tiger Prawns, Gratinated Bisque Chowder, Rustic Ciabatta [1(A), 2, 4, 7]	15.00
TACOS Fresh Tortilla, Guacamole, Sour Cream & Salsa, You Choose Pulled Pork or Battered Cod [1(A), 4, 7]	13.00/ 23.00
YELLOW CURRY SAMOSA Mild Thai Curry, Potato, Carrot, Petit Pois, Fine Beans, Cardamom Yoghurt, Lime [1(A), 7]	11.00

ALLERGENS

1. Gluten (1A)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

MAIN COURSES

BILL CHAWKE'S LEGACY LAGER FISH & CHIPS Fresh Irish Cod, Crispy Lager Batter, House Tartar Sauce, Garden Pea Purée, with Fries [3, 4, 7, 10, 12]	21.50
NORTH ATLANTIC HALIBUT Oven Roasted, Grilled Baby Leek, Potato Gratin, Rope Mussels, Lemon Bisque Foam [2, 4, 7, 12, 14]	30.00
BLACK ANGUS BEEF BURGER Brioche Bun, Dubliner Cheese, Robinsons Streaky Bacon, Crispy Onion, House Mayo, Gherkins, Cos Lettuce [1(A), 3, 7, 10]	20.50
PERI-PERI CHICKEN BURGER Chargrilled Marinated Fillet, Lettuce, Vine Tomato, Perinaise, Dubliner Cheese, Brioche Bun, Served with House Fries [1(A), 3, 7]	19.50
RIB EYE STEAK 10oz Kiltymon Farm 40-Day Dry Aged Irish Beef, Portobello Mushroom, Crispy Onion Rings, Garlic Butter or Pepper Sauce, with House Fries [1(A), 7, 12]	38.50
VEGAN CHEESE BURGER Ballymaloe Relish, Crispy Onion, Pickles, Lettuce, Vine Tomato, Beetroot Bun, with House Fries [1(A), 10, 12]	18.50
RED THAI CURRY Coconut Cream, Thai Basil, Fine Beans, Bamboo Shoots, Sweet Peppers, Fragrant Rice. Add king prawn €24.00, Chicken €21.50 or tofu €18.50 [2, 4, 6]	
SMOKED CHICKEN & WILD MUSHROOM LINGUINE House Smoked Fillet, Creamy Forest Mushrooms, White Wine, Shaved Parmesan, Scallion Oil, Crispy Shallots [1(A), 3, 7, 12]	19.50
SAFFRON RISOTTO Baby Spinach, Petit Pois, Asparagus, lemon Add Tiger Prawns €6.00 [2, 7, 12]	21.50
ORCHARD LASAGNE Minced Irish Beef & Pork, Smoked Pancetta, Chorizo Mozzarella, House Bechamel, Garlic Bread with Fries [1(A), 7, 9, 12]	19.50

MAIN COURSES

CORN FED CHICKEN SUPREME Goats Cheese, Chorizo & Semi Sun Dried Tomato Stuffed, Cep and Tarragon Cream, Dauphine Potato, Tenderstem Broccoli [7, 9, 12]	25.00
CHICKEN CASHEW NUT STIR-FRY House Sauce, Roast Garlic, Button Mushrooms, Onion, Sweet Peppers, Scallion, Fragrant Rice [6, 8(D), 14]	21.50
BRAISED PORK BELLY Cider Orange & Ginger, Tender Stem Broccoli, Madeira Jus, Crispy Scratching, Creamy Mash [7, 12]	23.00
STEAK SANDWICH Dry-Aged Irish Sirloin, Rocket, Vine Tomato, Lemon Aioli, Chimichurri, with Fries [1(A), 3, 12]	22.50

SALADS

VIETNAMESE CHICKEN SALAD Chinese Leaf, Carrot Peanuts, Coriander, Crispy Shallot, Coconut & Lime Dressing [3, 5]	15.00
CAESAR SALAD House Dressing, Garlic Croutons, Crispy Cos Lettuce, Streaky Bacon Add Smoked Chicken €4.00 [1(A), 3, 4, 7, 10, 12]	13.50
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

SIDES

GARLIC BREAD/ WITH CHEESE [1(A), 7]	4.00 / 6.00
HOUSE FRIES	5.50
ORCHARD DIRTY FRIES "Dublin Nachos" Crispy Pork, Guacamole, Sour Cream, Jalapeño, Melted Cheese [7]	12.00
ORCHARD PORK SCRATCHINGS House Dried, Sea Salt & Shichimi, Coriander & Cashew Yoghurt [7, 8(D)]	6.00
SIDE SALAD Mixed Baby Leaf, Cherry Tomato, Shaved Parmesan [7, 12]	6.00



The Old Orchard



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

Supplier Information: All of our Meat, Fish and Fresh Produce is purchased by 100% Irishowned Suppliers, supporting Local Irish Producers where Possible.
John Stone Beef | Robinsons Meats | Keelings Fruit & Vegetables | Musgraves | La RousseFoods | Wrights Of Marino | Kish Fish | Odaios Food