

STARTERS

ORCHARD HOT WINGS Twice Cooked, Irish Free-Range Wings, in a Fiery Buffalo Sauce, Crispy Celery & Blue Cheese Dip [3,7,9]

SOUP OF THE DAY Homemade Daily with House Baked Guinness & Treacle Bread [1(A)(B)(C), 3, 7, 9, 12]

ARANCINI

Honey Roast Butternut Squash, Sage, Mozzarella, Arborio, Panko Crust, Lemon Aioli [1A, 3, 7]

BONELESS RIBS 18-Hour Slow Roasted, Smoky House BBQ Sauce, Red Cabbage Slaw [6, 9]

MAINS

ROAST KILTYMON FARM BEEF RIB Creamy Mash Potatoes, Beef Dripping Roast Potatoes, Seasonal Vegetables, Homemade Stuffing & House Gravy [1(A), 7, 9, 12]

BRAISED PORK BELLY Cider, Orange & Ginger, Tender Stem Broccoli, Madeira Jus, Crispy Scratching, Creamy Mash

OVEN ROASTED SALMON Creamy Mash Potato, Seasonal Greens, Parsley, Lemon & Mustard Sauce [4,7,10]

CORN FED CHICKEN SUPREME

Goats Cheese, Chorizo & Semi Sun Dried Tomato Stuffed, Cep & Tarragon Cream, Dauphine Potato, Tenderstem Broccoli [7, 9, 12]

RED THAI CURRY

Coconut Cream, Mixed Peppers, Fine Beans, Bamboo Shoots, Jasmine rice. Choice of Tofu, Chicken or Prawn

DESSERTS

APPLE & CINNAMON CRUMBLE Vanilla Ice Cream, Crème Anglaise [1(A), 3, 6, 7, 8(A)]

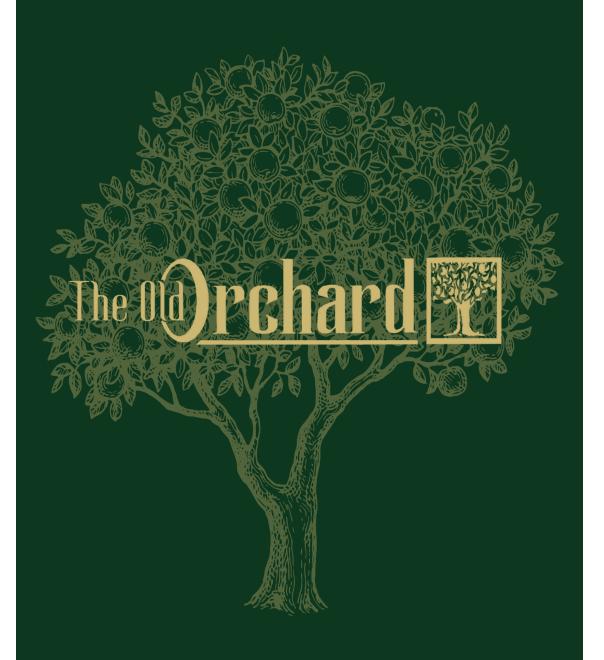
ORCHARD TWO CHOCOLATES Flour Brownie, Salt Caramel Glazed Ganache Tart, Raspberry Foam, Vanilla Ice Cream

SELECTION OF ICE CREAM OR SORBET Please ask your server [3,7]

[1(A), 3, 6, 7]



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. Molluses



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