

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]	8.50
WHISKEY CURED SALMON Pickled Cucumber & Apple Salad, Dill, Crème Fraîche, Guinness and Treacle Brown Bread [1(A) (B) (C), 3, 4, 7, 12]	13.50
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
CHICKEN LIVER PARFAIT Spiced Pear Chutney, Toasted Brioche [1(A), 3, 7, 12]	13.50

SALADS

CAESAR SALAD House Dressing, Garlic Croutons, Crispy Cos Lettuce, Streaky Bacon Add Smoked Chicken €4.00 [1(A), 3, 4, 7, 10, 12]	15.50
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)]	15.50
ROASTED SQUASH & QUINOA SALAD Crispy Kale, Tahini Dressing [11, 12]	14.50

MAIN COURSES

BILL CHAWKE'S LEGACY LAGER FISH & CHIPS Fresh Irish Haddock, Crispy Lager Batter, House Tartar Sauce, Garden Pea Purée, with Fries [1(A), 3, 4, 7, 10, 12]	€21.50
NORTH ATLANTIC SEA BREAM Parsnip Purée, Gnocchi in a Truffle Butter Emulsion, Calverno & Parmesan [1(A), 3, 4, 7]	30.00
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
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
RED THAI CURRY Coconut Cream, Thai Basil, Fine Beans, Bamboo Shoots, Sweet Peppers, Fragrant Rice Add King of Prawn €26.00, Chicken €24.00 or Tofu €21.00 [2, 4]	
ORCHARD LASAGNE Minced Irish Beef & Pork, Smoked Pancetta, Chorizo, Mozzarella, House Bechamel, Garlic Bread with Fries [1(A), 3, 7, 9, 12]	19.50
SIRLOIN STEAK 10oz Sirloin, Portobello Mushroom, Roasted Cherry Tomato, Pepper Sauce & Fries [7, 12]	36.00
SMOKEY CHERRY TOMATO & PAPRIKA BEAN STEW Kale, Confit Garlic, Roasted Red Pepper [9, 12]	15.50

MAIN COURSES

ROASTED CHICKEN SUPREME Dauphiné Potato, Chorizo Cream Sauce, Tenderstem Broccoli, Crumbled Goats Cheese [7, 9, 12]	€25.00
CHICKEN CASHEW NUT STIR-FRY House Sauce, Roast Garlic, Button Mushrooms, Onion, Sweet Peppers, Scallion, Fragrant Rice [1(A), 2, 4, 6, 8(D), 12]	23.00
BRAISED BEEF RIGATONI Cherry Tomato, Chives, Caramelised Onion & Parmesan [1(A), 3, 7, 12]	23.00
STEAK SANDWICH Dry-Aged Irish Sirloin, Rocket, Vine Tomato, Lemon Aioli, Chimichurri, with Fries [1(A), 3, 7, 12]	22.50
BRAISED LAMB SHANK Champ Mash, Winter Veg, Red Wine Jus [3, 9, 10, 12]	28.50

SIDES

GARLIC BREAD/ WITH CHEESE [1(A), 7]	4.00 / 6.00
HOUSE FRIES	5.50
PARMESAN TRUFFLE FRIES [3, 7]	7.00
SIDE SALAD Mixed Baby Leaf, Cherry Tomato, Shaved Parmesan [7, 12]	6.00

ALLERGENS

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



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