

LUNCH MENU



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]	8.50	BILL CHAWKE'S LEGACY LAGER FISH & CHIPS Fresh Irish Haddock, Crispy Lager Batter, House Tartar Sauce, Garden Pea Purée, Fries [1(A), 3, 4, 7, 10, 12]	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
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	CATCH OF THE DAY Changes Daily. Market price, Please Ask Server for Details [4, Allergen Information Available from Staff]	PRICED DAILY	HAM & CHEESE TOASTIE Robinson's Select Honey Glazed Ham, Dublin Cheddar, Artisan Pan. Add Soup or Fries €4.00 [1(A), 7]	9.50
DUBLIN SMOKIES Smoked Cod, Coley & Haddock, Tiger Prawns, Gratinated Bisque Chowder with Rustic Ciabatta [1(A), 2, 4, 7]	15.00	THE ORCHARD SECOND JOINT Yorkshire Pudding, Creamy Mash, Seasonal Vegetables, Roast Potatoes, Herb Stuffing, Red Wine Jus [1(A), 7, 9, 12]	19.50	ROASTED BEEF TOASTIE Horseradish, Aioli, Stuffing, Cheese, with Dipping Gravy [1(A), 3, 7, 9, 12]	14.50
TACOS Fresh Tortilla, Guacamole, Sour Cream & Salsa, You Choose Pulled Pork or Battered Cod [1(A), 4, 6, 7]	12.00 / 20.00	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]	21.50	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
ORCHARD HOT WINGS Twice Cooked, Irish Free-Range Wings in a Fiery Buffalo Sauce, Crispy Celery & Blue Cheese Dip [3, 7, 9]	16.50	ROBINSONS ROAST BEEF Yorkshire Pudding, Creamy Mash, Seasonal Vegetables, Roast Potatoes, Herb Stuffing, Red Wine Jus [1(A), 7, 9, 12]	21.00	STEAK SANDWICH Dry-Aged Irish Sirloin, Rocket, Vine Tomato, Lemon Aioli, Chimichurri, with Fries [1(A), 3, 7, 12]	22.50
SALADS		VEGAN BEAN STEW Kale, Confit Garlic, Roasted Red Pepper [9, 12]	15.50	GRILLED PESTO CHICKEN CIABATTA Sundried Tomato, Aioli, Rocket, Mozzarella, Served with Fries or Soup [1(A), 3, 7, 8(PINE NUTS)]	15.50
BEETROOT & GOATS CHEESE SALAD Crumbled St. Tola Goats Cheese, Red & Golden Beetroot, Toasted Walnut, Cherry Vine Tomatoes, Baby Mixed Leaf, Aged Balsamic Dressing [7, 8(C), 12]	15.50	PIE OF THE DAY Changes Daily. Market price, Please Ask Server for Details [4, Allergen Information Available from Staff]	PRICED DAILY	SIDES	
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	ORCHARD LASAGNE Minced Irish Beef & Pork, Smoked Pancetta, Chorizo Mozzarella, House Bechamel, Garlic Bread with Fries [1(A), 3, 7, 9, 12]	19.50	GARLIC BREAD/ WITH CHEESE [1(A), 7]	4.00 / 6.00
ROASTED SQUASH & QUINOA SALAD Crispy Kale, Tahini Dressing [11, 12]	14.50			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