

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 Wild Mushroom, Sage, Mozzarella, Arborio, Panko Crust, Truffle Aioli [1(A), 3, 7]

BONELESS RIBS 18-Hour Slow Roasted, Smoky House BBQ Sauce, Red Cabbage Slaw [3, 6, 9, 10]

MAINS

ROAST KILTYMON FARM BEEF RIB Creamy Mash Potatoes, Beef Dripping Roast Potatoes, Seasonal Vegetables, Homemade Stuffing & House Gravy

OVEN ROASTED SALMON Creamy Mash, Seasonal Greens, Parsley, Lemon & Mustard Sauce [1(A), 4, 7, 10, 12]

CORN FED CHICKEN SUPREME Chorizo Cream Sauce, Gratain

Potato, Tenderstem Broccoli, Crumbled Goats Cheese

RED THAI CURRY

Coconut Cream, Thai Basil, Fine Beans, Bamboo Shoots, Sweet Peppers, Fragrant Rice Choice of Tofu, Chicken or Prawn [2, 4, 6]

DESSERTS

SEASONAL CRUMBLE Crème Anglaise, Vanilla Ice Cream (Vegan option available on request) [1(A)&(C), 3, 7]

WARM CHOCOLATE BROWNIE

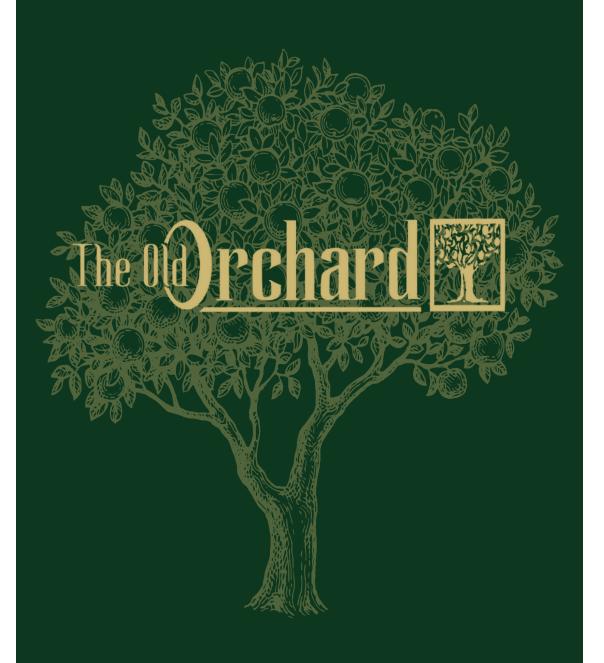
Toasted Hazelnut Crumb, Salted Caramel, Vanilla Ice Cream [3, 7, 8(B)]

SELECTION OF ICE CREAM OR SORBET

Please ask your server [3, 7]



1. Gluten (1A)Wheat (1B)Barley (1C)Oats • 2. Crustaceans • 3. Eggs • 4. Fish • 5. Peanuts 6. Soy • 7. Milk • 8. Nuts (8B)Hazelnuts • 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