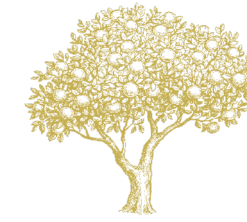




Dinner Menu



Starters

SEASONAL SOUP OF THE DAY

Served with Homemade Guinness & Black Treacle Bread
[1(A&C&D), 3, 7, 9, 12]

€8.50

Allergens Change Daily - Ask Staff

BEETROOT & GIN CURED SALMON

Dill, Diced Beetroot, Tarragon, Herb Cream Cheese, Guinness & Black Treacle Bread

[1(A&C&D), 3, 4, 7, 12]

€11.50

ORCHARD HOT WINGS

Twice Cooked Irish Free-Range Wings in a Fiery Buffalo Sauce, Crispy Celery With A Blue Cheese Dip

[3, 7, 9, 10]

€16.50

GARLIC & CHILLI PRAWN

Topped With Herb Gremolata And Served With Focaccia

[1(A), 2, 7, 9]

€12.50

HAM HOCK & SMOKED GUBBEEN CROQUETTES

Creamy Garlic Puree, Braised Buttered Leek

[1(A), 3, 7, 10, 12]

€10.50

SEASONAL TEMPURA VEG

Served With Romanesco Sauce

[1(A), 8(Almonds), 12]

€8.50

Sharpeners

Espresso Martini [7, 8, 12] €13.5

Old Fashioned [12] €13.5

Aperol Spritz [12] €13.50



Bellini [12] €13.50

Salads

WARM SMOKED CHICKEN SALAD

Cherry Tomato, Pickled Red Onion, Pine Nuts, Basil Pesto, Garlic Croutons & Parmesan

[1(A), 7, 12, (Pine Nuts)]

€18.50

GOATS CHEESE & BEETROOT SALAD

Crumbled St.Tola Goats Cheese, Beetroot, Candied Walnut, Vine Cherry Tomato, Mixed Leaf,

Balsamic Dressing

[1(A), 7, 8(C), 12]

€16.50

ROASTED RACK OF IRISH LAMB

Fondant Potato, Courgette Puree, Leek and Pea Fricassee, Mint Crumble, Buttered Baby Carrot, Jus

[1(A), 7, 9, 12]

€40

IRISH PORK RIB-EYE

House Hash Brown, Cavolo Nero, Carrot Puree, Pork Jus

[7, 9, 12]

€25.50

THE ORCHARD CHICKEN VOL AU VENT

Chicken Fillet and Wild Mushrooms Bound in a Creamy White Wine and Tarragon Sauce, Finished With a Balsamic Glaze

[1(A), 7, 9, 10, 12]

€22.50

ORCHARD DOUBLE SMASH BEEF BURGER

2 x 4oz Patties, Dubliner Cheese, Streaky Bacon, Gherkins, Lettuce, Brioche Bun & House Aoili

[1(A), 3, 7, 10, 12]

€20.50

CAJUN CHICKEN BURGER

Chargrilled Marinated Fillet, Dubliner Cheese, Lettuce, Vine Tomato, Cajun Mayo, Brioche Bun & Fries

[1(A), 3, 7, 10]

€18.50

ORCHARD NOODLES STIR FRY

Egg Noodles, Red Pepper, Mangetout, Cashew, Onion, Courgette, House Stir Fry Sauce,

[1(A), 2, 3, 4, 6, 8(D), 12, 14]

€18.50

Add Chicken + €3, Add Prawns [2] €6

CRISPY TIGER PRAWN SCAMPI

Pea Guacamole, Coconut Chutney, Served With a Red Thai Curry Sauce & Fries

[1(A), 2, 4]

€21.50

ALLERGENS

1. Gluten (1A)Wheat (1B)Rye (1C)Barley (1D)Oats • 2. Crustaceans • 3. Eggs • 4. Fish • 5. Peanuts 6. Soy • 7. Milk • 8. Nuts (8A)Almonds (8B)Hazelnuts (8C)Walnuts (8D)Cashew (8E)Pecan (8F)Brazil (8G)Pistachio (8H)Macadamia 9. Celery • 10. Mustard 11. • Sesame 12. Sulphites • 13. Lupin • 14. Molluscs

Mains

SIRLOIN STEAK

10oz Sirloin, Portobello Mushroom, Roasted Cherry Tomato Served with Fries & Pepper Sauce

[7, 9, 12]

€35

CHARRED BROCCOLI STEAK

Creamy Garlic Puree, Black Olive Tapenade, Confit Tomato, Gremolata

[1(A), 6, 10]

€15.50

STEAK SAMBO

Irish Fillet Steak, Sauteed Mushrooms & Onions, Rocket, Dijon Mustard Aoili, Served With Fries & Pepper Sauce

[1(A), 3, 4, 7, 10]

€22.50

ORCHARD FISH & CHIPS

Fresh Irish Haddock, Crispy Bill Chawke's Legacy Lager Batter, Handcut Chips, Tartar Sauce, Garden Pea Puree & Lemon Wedge

[1(A), 3, 4, 7, 10, 12]

€22.50

SEAFOOD LINGUINI

Prawn, Mussels, Courgette, Garden Peas, Basil, Creme Fraiche, White Wine Sauce & Gremolata

[1(A), 2, 7, 9, 12, 14]

€25.50

Sides

HOUSE FRIES €5.50

PARMESAN TRUFFLE FRIES, TRUFFLE AIOLI [3, 4, 7, 10] €6.50

HONEY ROAST VEG €5.50

GARLIC BREAD [1(A), 7] €5.50

GARLIC BREAD WITH CHEESE [1(A), 7] €5.50

Desserts

WARM STICKY TOFFEE PUDDING

Salted Caramel Sauce, Honeycomb Ice-Cream

[1(A), 3, 7]

€9

APPLE TART TATIN

Creme Anglaise, Vanilla Ice-Cream

[1(A), 3, 7, 12]

€9

STRAWBERRY & ELDERFLOWER PAVLOVA

Lemon Curd, Mascarpone Cream

[3, 7, 12]

€9

WARM CHOCOLATE BROWNIE

Salted Caramel, Vanilla Ice-Cream, Toasted Hazelnut

Crumb

[3, 7, 8(B)]

€9