

LUNCH SET MENU

Mains €23.50, 2 Course €29.50, 3 Course €35.50

All Meals Come with Complementary Tea or Coffee

STARTERS

ORCHARD HOT WINGS

Twice Cooked, Irish Free-Range Wings, in a Fiery Buffalo Sauce, Crispy Celery & Blue Cheese Dip
[3, 7, 9, 10]

SOUP OF THE DAY

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

WHIPPED FETA

Basil, Mozzarella, Cherry Tomato, Balsamic Reduction on Sourdough
[1(A), 7, 12]

TEMPURA VEG (VEGAN)

Romanesco Sauce
[1(A), 8 (A)]

MAINS

ROAST KILTYMON FARM

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

OVEN ROASTED SALMON

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

CORN FED CHICKEN SUPREME

Chorizo Cream Sauce, Mashed Potato, Tenderstem Broccoli, Crumbled Goats Cheese
[7, 12]

VEGETABLE STIR FRY

Egg Noodles, Red Pepper, Mangetout, Cashew, Onion, Courgette, House Stir Fry Sauce
[1(A), 2, 3, 4, 8, 8 (D), 12, 14]

DESSERTS

SEASONAL CRUMBLE

Crème Anglaise, Vanilla Ice Cream
[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]

ALLERGENS

1. Gluten (1A)Wheat (1B)Barley (1C)Oats • 2. Crustaceans • 3. Eggs • 4. Fish • 5. Peanuts 6. Soy • 7. Milk • 8. Nuts (8A) Almonds, (8B)Hazelnuts • 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% Irish-owned Suppliers, supporting Local Irish Producers where Possible.
John Stone Beef | Robinsons Meats | Keelings Fruit & Vegetables | Musgraves | La Rousse Foods | Wrights Of Marino | Kish Fish | Odaios Food