

## STARTERS

### WILD ATLANTIC SEAFOOD CHOWDER €7.90

Served with homemade brown bread  
Allergens: 1(Wheat), 4, 5, 6, 7, 8, 9, 14

### ORCHARD HOUSE BREADED THAI FISH CAKES €7.90

Served with Thai chili sauce & side salad  
Starter as a main course €16.90  
Allergens: 1(Wheat), 4, 5, 6, 7, 8, 11  
May contain traces of crustaceans

### BBQ CHICKEN WINGS €7.90

Served with homemade BBQ dipping sauce & side salad  
Starter as a main course €16.90  
Allergens: 1(Barley), 11, 12, 13, 14

### BATTERED MUSHROOMS €7.30

Served with garlic dip and a salad garnish GF  
Starter as a main course €13.20  
Allergens: 7, 11, 14

### CHICKEN & MUSHROOM VOL AU VENT €7.30

Served with side salad  
Starter as a main course €15.90  
Allergens: 1, 4, 7, 9

## MAINS LUNCH

### CLASSIC CHICKEN & BACON CAESAR SALAD €12.50

Baby gem lettuce tossed in a homemade Caesar dressing croutons & parmesan cheese  
Allergens: 1(Wheat), 4, 7, 11

### BAKED TORTILLA €12.50

Tortilla chips, bacon, cheese and jalapenos with guacamole, oven baked and a cheese topping  
Allergens: 1(Wheat), 4

### STEAK SANDWICH €14.50

Minute steak served in a focaccia roll with sautéed onions, mushrooms and brie cheese  
Served with chips & salad garnish  
Allergens: 1(Wheat), 4, 14

### TOASTED SPECIAL €7.50

Ham, cheese, onion & tomato toastie served with salad garnish  
Allergens: 1(Wheat), 3, 4, 5, 7, 12, 13, 14

### FISH FINGER WRAP €13.80

Fish fingers, cos lettuce, cucumber, natural yogurt and a dill sauce in a lightly toasted tortilla wrap with home cut chips  
Allergens: 1(Wheat), 4, 5, 6, 7, 8

### BLUE CHEESE FOCACCIA €13.80

Blue cheese, tomato and pickled red onion on focaccia bread served with a salad garnish and home cut chips  
Allergens: 1(Wheat), 4, 11

### CHEF'S JOINT OF THE DAY €16.50

Served with mashed potato, seasonal veg, stuffing and homemade roasting gravy  
Allergens: 1(Wheat), 4, 9, 14

### FRESH KILMORE QUAY BATTERED HADDOCK €15.80

Served with hand cut chunky chips, mushy peas & homemade tartar sauce GF  
Allergens: 5, 6, 8, 11

### ORCHARD CLASSIC BURGER €17.20

Cheese, bacon, lettuce, tomato & Ballymaloe relish on a brioche style bun  
AVAILABLE IN VEGTARIAN AND VEGAN OPTIONS PLEASE ASK YOUR SERVER  
Allergens: 1(Wheat), 4, 7, 11, 14

### ORCHARD HOUSE FAMOUS SPICY CHICKEN FAJITAS €17.60

Peppers, onions, mushrooms & jalapenos served on a sizzle plate with flour tortilla wraps, garlic mayo and grated cheese  
AVAILABLE IN VEGTARIAN AND VEGAN OPTIONS PLEASE ASK YOUR SERVER  
Allergens: 1(Wheat), 9, 11

### ATLANTIC SEAFOOD PIE €17.60

Fresh fish cooked in creamy lemon sauce and topped with mash potato and side salad GF  
Allergens: 4, 5, 8, 9, 14

### CHEFS' PASTA €17.00

CHEFS' PASTA OF THE DAY  
Allergens: PLEASE ASK YOUR SERVER

### CHICKEN CURRY €15.50

Chicken curry with peppers, onions and mixed vegetables served with boiled rice  
Allergens: 1(Wheat), 4, 5, 9

## SIDES

GARLIC BREAD WITHOUT CHEESE €4.00

GARLIC BREAD WITH CHEESE €4.50

COLESLAW €2.60

CHIPS €4.50

SIDE SALAD €3.90

MASHED POTATO €3.70

SEASONAL VEG. €3.70

## DESSERTS €7.90

CHOCOLATE BROWNIE GF

HOMEMADE MIXED APPLE PIE SERVED WITH CUSTARD  
OR ICE CREAM

CHEESECAKE OF THE WEEK GF

ETON MESS SERVED IN A WAFER BASKET

STICKY TOFFEE PUDDING SERVED WITH ICE-CREAM

SHERRY TRIFLE GF

CHEF DESSERT SPECIAL OF THE WEEK



All Beef Served  
At The Orchard House Is Prime Irish Beef  
Traceable To Source

Not All Ingredients Are Listed On The Menu

Please Let Your Servers  
Know If You Have Any Food Allergies

**For all allergens please make your server aware**

Gluten option available G Vegetarian option available V Vegan option available VG

### ALLERGEN CODE KEY

1. Containing gluten (wheat, rye, barley & oats) 2. Peanuts 3. Nuts 4. Milk 5. Crustaceans 6. Mollusc  
7. Eggs 8. Fish 9. Celery 10. Lupin 11. Mustard 12. Sesame Seeds 13. Soya 14. Sulphur Dioxide

