



SUNDAY MENU

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, 9, 11

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
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 À LA CARTE

CHEFS JOINT OF THE DAY €18.20

Served with mashed potatoes, seasonal veg,
stuffing & homemade roasting gravy
Allergens: 1, 4, 9, 7, 13, 14

FISH OF THE EVENING €18.90

Served with mashed and roast potato,
seasonal vegetables and a dill sauce GF
Allergens: 4, 5, 6, 8, 9

CHICKEN SUPREME €17.50

Fresh fillet of chicken wrapped in Irish bacon served with
vegetables, mashed potato and a creamy mushroom sauce
Allergens: 1, 4, 7, 14

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, 12, 13, 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 VEGETARIAN AND VEGAN OPTIONS
PLEASE ASK YOUR SERVER
Allergens: 1(Wheat), 4, 7, 11

ATLANTIC SEAFOOD PIE €17.60

Fresh fish cooked in a creamy lemon sauce
and topped with mash potato and side salad
Allergens: 4, 5, 6, 8, 9, 14

STIR FRY (CHICKEN OR BEEF) €17.50

Mixed peppers, onions, egg noodles and our signature
Chef's soya sauce
Allergens: 1, 7, 12, 13, 14

SIDES

GARLIC BREAD WITHOUT
CHEESE €4.00
GARLIC BREAD WITH CHEESE
€4.50
COLESLAW €2.60

CHIPS €4.50
SIDE SALAD €3.90
MASH €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