



BRAMLEY MENU

STARTERS

WILD ATLANTIC SEAFOOD CHOWDER €7.50

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

ORCHARD HOUSE BREADED THAI FISH CAKES €7.60

Served with Thai chili sauce & side salad
Starter as a main course €16.20
Allergens: 1(Wheat), 4, 5, 6, 7, 8, 11

BBQ CHICKEN WINGS €7.60

Served with homemade BBQ dipping sauce & side salad

Starter as a main course €16.20
Allergens: 1(Barley), 11, 12, 13, 14

BATTERED MUSHROOMS €6.30

Served with garlic dip and a salad garnish G/F
Starter as a main course €12.50
Allergens: 7, 11, 14

CHICKEN & MUSHROOM VOL AU VENT €7.00

Served with side salad
Starter as a main course €15.20
Allergens: 1(Wheat), 4, 7, 9

MAINS À LA CARTE

CHEFS JOINT OF THE DAY €18.20

Served with mash & roast potatoes, seasonal veg, stuffing & homemade roasting gravy
Allergens: 1, 4, 7, 9, 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 and mashed potato and a creamy mushroom sauce
Allergens: 1, 7, 13

ORCHARD CLASSIC BURGER €17.20

Cheese, bacon, lettuce, tomato & Ballymaloe relish on a brioche style bun
AVAILABLE IN VEGETARIAN AND VEGAN OPTIONS, PLEASE ASK YOUR SERVER
Allergens: 4, 7, 11, 12, 13, 14

ATLANTIC SEAFOOD PIE €17.60

Fresh fish cooked in a creamy lemon sauce and topped with mashed 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
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