MAINS

STARTERS

WILD ATLANTIC SEAFOOD CHOWDER €7.50

Served with homemade brown bread

Contains 1,4,5,6,7,8,14

ORCHARD HOUSE BREADED THAI FISH CAKES €7.60

Served with Thai chili sauce & Side Salad

Starter as main course €16.20

Contains 1, 4, 7, 8,9

BBQ CHICKEN WINGS €7.60

Served with Homemade BBQ dipping sauce & Side salad

Starter as main course €16.20

Contains 1, 11, 12, 13,

WARM GOATS CHEESE & RED ONION MARMALADE TARTLET €7.70

Served with balsamic glaze and rocket leaves V

Contains 1, 4, 7

CHICKEN & MUSHROOM VOL-AU-VENT €7.00

Served with side salad Starter as main course €15.20 Contains 1, 4, 7, 9,

SALAD €12.50

CLASSIC CHICKEN & BACON CAESAR SALAD

Baby Gem Lettuce tossed in homemade Caesar dressing croutons & parmesan cheese

Contains 1, 4, 7, 11

WARM CHICKEN & BLUE CHEESE SALAD

Served with sweat soya glazed potato and mix leaves

Contains 1, 4, 13,

FETA AND GREEK SALAD

Served with olives, cucumber, red onion, caramel cashew nuts,

balsamic reduction, cherry tomato, on a bed of mix leaves V & Vegan

Contains 1,3, 4, 13

CHEFS ROAST OF THE DAY €16.80

Served with mash & roast potatoes, seasonal veg, stuffing & homemade roasting gravy

Contains 1, 4, 9, 14

FISH OF THE EVENING €18.70

Served with mashed and roast potato seasonal vegetables and dill sauce GF

Contains 4,5,6,8,9

CHICKEN WRAPPED IN BACON €16.80

Fresh fillet of chicken wrapped in Irish bacon served with ratatouille vegetables and roast potato

Contains 1,4,14

ORCHARD CLASSIC BURGER €16.50

Cheese, bacon, lettuce, tomato & Ballymaloe relish on a brioche style bun

AVAILABLE IN VEGTARIAN AND VEGAN OPTIONS PLEASE ASK YOUR SERVER

Contains 1, 4, 7, 11, 14

ORCHARD HOUSE FAMOUS SPICY CHICKEN FAJITAS €16.90

Peppers, onions, mushrooms and jalapenos served on a sizzle plate with flour tortilla wraps, garlic mayo, grated cheese

AVAILABLE IN VEGTARIAN AND VEGAN OPTIONS PLEASE ASK YOUR SERVER

Contains 1, 9, 11

ATLANTIC SEAFOOD PIE €16.80

Fresh fish cooked in creamy lemon sauce and topped with mash potato and side salad

Contains 4, 5, 8, 9, 14

CHEFS' PASTA €16.80 Chefs' pasta of the day please ask your server

AVAILABLE IN VEGTARIAN AND VEGAN OPTIONS PLEASE ASK YOUR SERVER

9 OZ IRISH STRIPLOIN STEAK €27.00

Served with grilled mushrooms, onion rings, brandy pepper sauce & home cut chips $\,\,\mathrm{GF}$

Contains 1, 4, 9, 14

CHEFS' CHOICE CUT €17.50

SIDES

GARLIC BREAD WITHOUT CHEESE €3.50 GARLIC BREAD WITH CHEESE €4.00 COLESLAW €2.60 CHIPS €4.50 SIDE SALAD €3.30 Mash €3.20 Seasonal Veg. €3.30

16.80 memade roasting gravy

.70 and dill sauce GF

I €16.80 vegetables and roast potate

E16.50 prioche style bun SK YOUR SERVER

5.80 potato and side salad

ver SK YOUR SERVER À LA CARTE MENU

Desserts €7.80

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 In The Menu.

Please Let Your Servers Know If You Have Any Food Allergies

For all allergens please make your server aware of 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

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