

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

May contain traces of crustaceans.

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

BEEF BRIE & RED ONION CIABATTA

Roast Beef served in a hot ciabatta with melted brie and red onion marmalade

Served with chips & Salad Garnish €13.00

Contains 1, 4, 9, 11,

TOASTED SPECIAL

Ham, cheese, onion & tomato toastie served with salad garnish €7.00

Contains 1, 4, 5, 7

TACO CHICKEN GOUJON WRAP €13.00

Chicken, bacon, cos lettuce, onion and parmesan shavings wrapped in a tortilla wrap lighted toasted and home cut chips

Contains 1, 7, 14

ROAST PEPPER AND GOATS CHEESE CIABATTA €13.00

Roast peppers, goats' cheese and red onion marmalade toasted on ciabatta bread and home cut chips

Contains 1, 4, 7, 13

MAINS LUNCH

CHEFS ROAST OF THE DAY €14.80

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

Contains 1, 4, 9, 14

FRESH KILMORE QUAY BATTERED HADDOCK €15.00

Served with hand cut chunky chips, mushy peas & homemade tartar sauce GF

Contains 7, 8

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 €16.00

Peppers, onions, mushrooms & 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 €16.00

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

Contains 4, 5, 6, 8, 9, 14

CHEFS' PASTA €16.00

Chefs' pasta of the day please ask your server

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

DESSERTS €7.50

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

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

