

HOT & SPICY GLIN VALLEY CHICKEN WINGS €14.50 (Large)
Served with Cashel blue cheese raita dip and crisp celery sticks. (C, MI, Md, Eg)

6OZ IRISH ANGUS SIRLOIN STEAK BLAAGUETTE €15.50
Julienne of sirloin steak with sautéed onions and mushrooms, black pepper aioli on a Waterford blaquette and fries. (Gl, Eg, Md, MI)

1/2LB 100% IRISH ANGUS BEEF BURGER €15.50
Served with beef tomato, crisp cos lettuce & muscovado caramelized onions on a toasted Waterford blaa bap and fries. With bacon & cheese (Gl, Md, F, MI)

ORCHARD'S FISH & CHIPS €15.50
Served with pea puree, tartar sauce & fries. (Gl, F, MI, Eg, Md)

THE ORCHARDS HOMEMADE LASAGNE €15.50
Served with a mini Caesar salad, toasted garlic ciabatta and fries. (Gl, E, D, C)

BUFFALO BUTTERMILK CHICKEN CIABATTA €15.50
With curried onion, beef tomato, jalapeños, relish and fries.
Choice of – Grilled blue cheese or smoked applewood cheese. (Gl, MI, Eg)

CHICKPEA AND RED LENTIL CURRY (VEGAN) €14
Fresh chilli ginger and garamasala curry with a rich lime leaf coconut creamy finish, roasted salted cashew nuts. Served with a coriander flatbread and hari chutney.

ADD CHICKEN €3 OR PRAWNS €3.50 (Gl, C, N)

PAN SEARED FILLET OF SEABASS €18
Creamed leek & oak smoked salmon, grilled asparagus, and butter whipped dill sweet potato. (F, D)

CHICKEN STIR FRY € 15.00
Julienne of chicken and stir-fried vegetables tossed in a ginger & oyster sauce served with rice or noodles. (Sf, Sy, M)

SLOW COOKED BBQ PULLED PORK €15
Pulled shoulder of glazed pork in a wholegrain mustard BBQ sauce, pickled red cabbage, beef tomato
And crisp cos lettuce in a Waterford Blaa served with fries **€15.** (Gl, E, D, C)

CRISPY GOATS CHEESE SALAD €13.50
Crispy black sesame and panko honey and thyme goats cheese, balsamic marinated plum tomato pickled beets, candied walnuts, orange segments, toasted pumpkin seeds, freshly torn mint & mesclun leaf salad and honey and balsamic dressing. (D, GL, SE, N)

1PM - 5PM ONLY

ROAST STRIP LOIN OF PRIME IRISH BEEF €15.50
PLEASE ASK ABOUT OUR SECOND JOINT OF THE DAY €15.50

Served on champ mash with seasonal vegetables, onion & sage stuffing, roast potatoes & a rich roast gravy or mint sauce. (ML, D, Gl, C)

KIDS CORNER

MAC N CHEESE WITH GARLIC BREAD €9.00 (G, D)

CHICKEN GOUJONS & FRIES €9.00 (G)

SAUSAGES & FRIES €9.00 (G)

RED WINE

DECALOGUE MERLOT,

IGP VICOMTE D'AUMELAS {France}

Rich berry flavours and velvety tannins. A wine with great structure, complexity and character. (sd)

GLS -7.00 BTL -27.00

SENSO SANGIOVESE

CASA VINICOLA BOTTER {Italy}

Ripe red fruit and full body with a slightly spicy and rich finish. Vegan Friendly. (sd)

GLS -7.00 BTL -27.00

N-401 OLD VINE TEMPRANILLO,

TIERRA DE LA CASTILLA {Spain}

Dark fruit flavours include blackberry, redcurrant, jammy fruit. Silky and concentrated structure. (sd)

GLS -7.00 BTL -27.00

LES BOURGARELS PINOT NOIR {France}

Classic and juicy with flavours of cherry and raspberry and a smooth, velvety palate. (sd)

GLS -9.00 BTL -35.00

DOMAINE LES YEUSES, SYRAH,

AOC LANGUEDOC {France}

100% Syrah Gold Medal winner. Round with jammy dark fruits with a superb long finish. (sd)

GLS -8.50 BTL -33.00

FINCA LAS MORAS BARREL SELECT

MALBEC {Argentina}

Powerful sweet plum and blackcurrant fruit with a creamy chocolatey palate. A graceful integration of vanilla oak tones with a ripe, elegant and long finish. (sd)

GLS -9.00 BTL -35.00

TOR DEL COLLE MONTEPULCIANO

D'ABRUZZO RISERVA {Italy}

Rich blackberry and cherry flavours with a hint of liquorice. Full bodied, smooth and warm.

Vegan Friendly. (sd)

GLS -8.50 BTL -33.00

L'ESPARROU CABERNET SAUVIGNON

{France}

Bursting with small red and black fruits underlined with spicy and vanilla notes. (sd)

GLS -7.00 BTL -27.00

SALICE SALENTINO RISERVA DOC

MARCHESE DI BORGOSOLE {Italy}

Deep ruby red colour in the glass. A wonderful, full bouquet of blackberries, blueberries with a breath of tobacco and chocolate. At the palate juicy and soft, very harmonious, with well tied fine wood notes and an almost lascivious finish. (sd)

GLS -8.00 BTL -31.00

CHATEAU VIEUX LARTIGUE,

ST. EMILION GRAND CRU 2014 {France}

Cabernet Sauvignon, Merlot, Cabernet Franc. Savoury cassis and plum fruit blending harmoniously with toasted vanilla and cedarwood. (sd)

BTL -69.00

WHITE WINE

REALCE SAUVIGNON BLANC,

VINO DE LA TIERRA DE CASTILLA {Spain}

The sun adds tropical notes that complement the citrus lemon and lime of the Sauvignon Blanc. Medium bodied and full of life. New Zealand in style. (sd)

GLS -7.00 BTL -27.00

LES BOURGARELS CHARDONNAY {France}

Round and fresh with notes of ripe fruit and soft sweet vanilla. (sd)

GLS -8.00 BTL -31.00

PICPOUL DE PINET, PRESTIGE,

DOMAINE DE LAURIERS {France}

Crisp and lively melon with citrus fruit, balanced by acacia and weighty stone fruits on the palate. (sd)

GLS -9.00 BTL -35.00

GOOSE BERET SAUVIGNON BLANC,

MARLBOROUGH {New Zealand}

Tropical aromas of passionfruit and guava with intense gooseberry and citrus flavours. (sd)

GLS -9.00 BTL -35.00

PINOT GRIGIO SIMBOLI {Italy}

A pale straw yellow colour with delicate and pleasing nose with some almond notes. The palate is full flavoured and aromatic. (sd)

GLS -7.50 BTL -29.00

LES PETIT GASCOUN, COLOMBARD/ UGNI BLANC, IGP COTES DE GASCOGNE

{France}

Very expressive and aromatic. Fruity and full-bodied with a good freshness on the finish. The flavours are persistent on the nose of white flowers, peaches and lychee. Elegant and fruity. (sd)

GLS -8.00 BTL -31.00

DOMAINE LES YEUSES, VERMENTINO

{France}

Crisp and fresh with aromatic stone fruit and a balanced, clean finish. (sd)

GLS -7.50 BTL -29.00

L'ESPARROU SAUVIGNON BLANC {France}

Aromas of green apple, flint, citrus and boxwood. Fresh and mouth-watering with a nice smoothness. (sd)

GLS -7.00 BTL -27.00

SANCERRE LES FREDINS,

DOMAINE GITTON 2016 {France}

100% Sauvignon Blanc. This Gitton Sancerre has a brilliant straw yellow core leading to green and silver reflections at the rim. The nose expresses itself vibrantly, with green apple, white peach skin. (sd)

BTL -53.00

ALLERGENS GUIDE

(gl) Gluten (sd) Sulphur Dioxide (d) Dairy (n) Nuts

ROSÉ

LES PETIT GASCOUN ROSÉ, CABERNET FRANC, TANNAT, MARSELAN, IGP COTES DE GASCOGNE {France}

Light pink colour with aromas of strawberries and wildflowers. The palate is delicate, soft and fruity with a refreshing finish. (sd)

GLS -7.50 BTL -29.00

HOPE BAY PINOTAGE ROSE,

WESTERN CAPE {South Africa}

Smooth and round, with aromas and flowers of soft red summer fruits such as strawberries and raspberries. (sd)

GLS -7.00 BTL -27.00

SPARKLING

PROVES BIANCO FRIZZANTE

PROSECCO {Italy}

A light sparkling wine, with a hint of sweetness of ripe pear and crunchy red apple with a fresh mouthful of bubbles, refreshingly delightful! (sd)

GLS -9.00 BTL -35.00

GRAN DUCA PROSECCO SPUMANTE

NV {Italy}

Bright and fresh with vibrant fruit of apple, citrus and pear. Long lasting fizz and refreshing finish. Vegan Friendly. (sd)

BTL -40.00

PROSECCO FRIZZANTE SACCHETTO

SNIPE, IGT VENETO {Italy}

Delicately fruity, slightly aromatic with hints of flowers and honey. (sd)

SNIPE -10.00

CHAMPAGNE

MOET AND CHANDON BRUT

NON VINTAGE {France}

Clear vanilla with slight sweetness, excellent balance, easy drinking with a delicate touch to the bubbles. (sd)

BTL -80.00

VEUVE CLICQUOT NV YELLOW LABEL

{France}

Perfect example of harmony between delicacy and power. Dominated by Pinot Noir, this wine has a firm structure. (sd)

BTL -90.00

CHAMPAGNE BRIMONCOURT BRUT

REGENCE NV {France} Light, delicate, with a delightfully round texture and a decadent fruity finish. (sd)

"Blows almost all other NV Champagnes out of the water" TOMAS CLANCY, THE SUNDAY BUSINESS POST

BTL -80.00 / MAGNUM -155.00