

the Orpington

Nibbles

House bread, tahini hummus & whipped yoghurt v	4.20
Olives vE	3.30
Lime cashews vE N	3.30

Starters

Soup & bread v <i>Seasonal soup & bread</i>	5.50
Kofta <i>Cumin, beef & pork koftas with tzatziki & charred lemon</i>	6.50
Crab cakes <i>Light & creamy crab cake served with tartare sauce & sweet chilli jam</i>	6.80
Vine tomato bruschetta vE <i>On chunky house bread & basil oil</i>	5.80

Main Dishes

Meatballs <i>Pork & beef meatballs in a rich vine tomato sauce, rigatoni pasta & Parmesan</i>	11.50	Parmigiana v <i>Aubergine, vine tomato sauce, smoked mozzarella & herby breadcrumb</i>	9.50
Chicken, chorizo & borlotti bean stew <i>Roast chicken, spicy sausage & bean stew with bread</i>	10.50	Spiced chickpea & spinach curry vE <i>Wilted spinach & curried chickpeas in a tomato & turmeric sauce, served with herby tabbouleh</i>	10.20
Roast spring chicken <i>Served with herby tabbouleh & garlic greens</i>	14.20	Herb leaf, pistachio & orange blossom vE N	3.20
Salmon Niçoise <i>Salmon fillet, poached egg, green beans, black olives & mixed leaves</i>	12.50		

Desserts

Brownie & ice cream v N <i>Warm salted caramel pecan brownie, vanilla bean ice cream</i>	5.90	Cheese plate v N <i>A selection of fine chesses served with quince jelly, candied walnuts & fruit</i>	7.50
Ice cream & sorbet v N <i>3 scoops of Jude's ice-cream with biscotti</i>	4.50	Port <i>Warre's Otima 20 year old Tawny NV</i>	4.90
Cheesecake v <i>White chocolate & ginger cheesecake</i>	6.20		
Banoffee pie v <i>With a shot of espresso for pouring</i>	6.50		

v – Vegetarian vE – Vegan N – Nuts
We cannot guarantee the absence of allergens
within our kitchen. Please speak to staff to
discuss any queries & always inform your server
of any dietary needs.