

# the Orpington

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## Nibbles

House bread, butterbean hummus & whipped yoghurt v	4.50	Chorizo <i>Spicy Spanish sausage</i>	2.80
Olives ve n	3.50	Crab	4.00
Lime cashews ve n	3.50	<i>With chilli, capers &amp; lemon</i>	

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## Starters

Soup & bread v <i>Seasonal soup &amp; bread</i>	5.50	Mackerel pate <i>Smoked mackerel with horseradish crème fraîche &amp; sourdough</i>	7.00
Kofta <i>Cumin, beef &amp; pork koftas with tzatziki &amp; charred lemon</i>	6.50	Herby falafel ve n <i>Spiced chickpea fritters served with butterbean hummus, pickled onions &amp; sweet chilli jam</i>	6.80
Harissa roasted aubergine ve n <i>Marinated in lime, ginger &amp; chilli. Served with whipped coconut &amp; mixed seeds</i>	6.50		

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## Main Dishes

Meatballs <i>Pork &amp; beef meatballs in a rich vine tomato sauce, rigatoni pasta &amp; Parmesan</i>	12.50	Spiced chickpea & spinach curry ve <i>Wilted spinach &amp; curried chickpeas in a tomato &amp; turmeric sauce, served with herby tabbouleh</i>	11.00
Chicken, chorizo & borlotti bean stew <i>Roast chicken, spicy sausage &amp; bean stew with bread</i>	10.50	Roasted root pie ve <i>Thyme roasted beetroot, butternut squash &amp; celeriac in a red wine gravy topped with sweet potato mash. Served with garlic greens</i>	14.00
Roast chicken <i>Whole thyme &amp; lemon roasted spring chicken, served with herby tabbouleh &amp; garlic greens</i>	16.00	Sides	
Pan fried seabass <i>Tomato &amp; olive salsa, garlic potatoes &amp; caper butter</i>	16.50	Seasonal garlic greens v	3.50
Parmigiana v <i>Aubergine, vine tomato sauce, smoked mozzarella &amp; herby breadcrumbs</i>	9.80	Garlic buttered potatoes v	3.50
		Herb leaf salad with pistachio & orange blossom ve n	3.20
		Tomato salad with pesto crème fraîche v n	3.20

v – Vegetarian ve – Vegan n – Nuts  
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## Desserts

Brownie & ice cream v <i>Warm salted caramel brownie, Jude's vanilla bean ice cream</i>	5.90	Bakewell tart ve n <i>Almond shortcrust pastry, filled with cherry compote &amp; vanilla bean frangipane</i>	6.50
Ice cream & sorbet v <i>3 scoops of Jude's ice-cream or sorbet</i>	5.25	Cheese plate v n <i>A selection of fine chesses served with candied walnuts &amp; fruit</i>	8.50
Cheesecake <i>White chocolate &amp; raspberry cheesecake</i>	6.20	Port <i>Warre's Otima 20 year old Tawny NV</i>	5.50
Banoffee pie v <i>With a shot of espresso for pouring</i>	6.50		
Amaretto affogato v <i>Jude's vanilla bean ice-cream with Workshop espresso &amp; Disaronno Original for pouring</i>	7.50		

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## Hot Drinks

Latte	2.90	Mocha	3.10
Cappuccino	2.90	Hot chocolate	3.10
Flat white	2.90	Tea <i>Breakfast, Earl Grey, peppermint, fresh mint, bengali spice, wild berry, green, decaf breakfast</i>	2.30
Americano	2.30		
Espresso	2.00		
Double espresso	2.20	Almond milk n <i>Add our in-house made, unsweetened, raw nut milk to your hot drink</i>	0.80
Macchiato	2.10		
Double macchiato	2.30		
Scoonsiato	2.70		

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## Soft Drinks

Apple juice	3.50
Fruit punch <i>Orange, cranberry, banana &amp; apple</i>	3.80
Coke	3.00
Diet Coke	2.90
Fentimans rose lemonade	3.00
Fever Tree ginger beer	2.50
Still spring water	2.50
Sparkling spring water	2.50

## Iced

Iced americano	2.30
Iced latte	3.20
Iced Mocha	3.50
Iced tea	2.30

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