

the Orpington

Breakfast take away menu

Breakfast dishes

Porridge v n 2.90

Honey, banana & hazelnuts

Muesli v n 3.50

*Homemade muesli, Northiam Dairy
Yoghurt & seasonal fruit*

Roasted squash on toast v n 6.30

*Butterbean hummus, spinach, roasted
tomato, mushroom, flaked almonds
& a poached egg*

Avocado on toast v 5.60

*Chilli & lime avocado topped with
a poached egg & crispy onions*

Classic English 6.50

*Bacon, sausage, roasted tomato,
mushroom, poached eggs & sourdough*

Salt beef Benedict 6.00

*Toasted English muffin, salt beef,
wholegrain mustard Hollandaise
& poached eggs*

Roasted vine tomatoes ve 4.60

Rocket, basil & balsamic glaze on sourdough

Pancakes v 5.60

*Buttermilk pancakes with banana,
whipped yoghurt & maple syrup*

Smoked mackerel 6.00

*Horseradish crème fraîche on sourdough,
spinach, roasted tomato, mushroom
& a poached egg*

Sausage sandwich 3.20

Bacon sandwich 3.20

Toast & jam v 1.90

*White or wholegrain toasted sourdough
with butter & seasonal jam*

Extras

Smoked salmon 2.10

Chargrilled lemon to squeeze

Berries ve 1.20

*Seasonal fruits ideal for pancakes
or porridge*

Avocado ve 2.00

Chilli & lime

Chorizo 2.00

Spicy Spanish sausage

Crab 2.80

Chilli, capers & lemon

Bacon 1.60

2 rashers of crispy, smoked streaky bacon

Freshly baked pastries, muffins and cakes available from the counter daily from 1.80

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Hot drinks

Latte 2.90

Cappuccino 2.90

Flat white 2.90

Americano 2.30

Espresso 2.00

Double Espresso 2.20

Macchiato 2.10

Double Macchiato 2.30

Scoonsiato 2.70

Mocha 3.10

Hot chocolate 3.10

Tea 1.80

*Breakfast, Earl Grey, peppermint,
fresh mint, Darjeeling, Bengali spice,
wild berry, green, decaf breakfast,
fresh lemon & ginger, rooibos, camomile*

Almond milk *ve n* 0.80

*Add our in-house made, unsweetened,
raw nut milk to your hot drink*

Soft drinks

Orange juice 2.70

Apple juice 2.50

Fruit punch 2.70

Orange, cranberry, banana & apple

Apple, celery,
mint & lime juice 2.70

Coke 2.20

Diet Coke 2.10

Fentimans rose lemonade 2.20

Fever Tree ginger beer 1.80

Still spring water 1.80

Sparkling spring water 1.80

Raspberry cheesecake milkshake 3.20

Coffee frappé 2.80

Salted caramel
chocolate brownie milkshake 3.20

Seasonal berry smoothie 2.70

Iced americano 2.30

Iced latte 3.20

Iced mocha 3.50

Iced tea 1.80

v – Vegetarian ve – Vegan n – Nuts

We cannot guarantee the absence of allergens within
our kitchen. Please speak to us to discuss any queries
& always inform your server of any dietary needs.

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Lunch take away menu

Main dishes

Soup & bread v 3.90

Seasonal soup & bread

Buck rarebit 6.30

Bacon rarebit on sourdough, balsamic vine tomato, leaf salad & poached egg

Avocado on toast v 5.60

Chilli & lime avocado topped with a poached egg & crispy onions

Mushrooms,
blue cheese & walnuts v n 5.60

Grilled mushroom paté on sourdough

Large mixed salad ve n 6.70

A plate of all five house salads

Meatballs 8.80

Pork & beef meatballs in a rich vine tomato sauce, rigatoni pasta & Parmesan

Chicken, chorizo
& borlotti bean stew 7.40

Roast chicken, spicy sausage & bean stew with bread

Parmigiana v 6.90

Aubergine, vine tomato sauce, smoked mozzarella & herby breadcrumbs

Pan fried seabass 11.60

Tomato & olive salsa, garlic potatoes & caper butter

Lighter dishes

Sweetcorn fritters v 6.00

*Avocado, whipped yoghurt
& sweet chilli*

Salmon black quinoa cake 6.70

Dill crème fraîche & pickles

Chorizo sausage roll 6.00

*Spicy sausage in puff pastry
& mustard mayonnaise*

Salt beef sandwich 6.70

Dijon mustard, peppery leaves & pickles

Add 2 salads to any of these lighter dishes

Tomato & pesto crème fraîche v n

Lentil, roasted squash &
purple potato ve

Glass noodle slaw ve

Herb leaf, pistachio
& orange blossom ve n

Almond, pomegranate
& mint tabbouleh ve n

Extras & sides

Smoked salmon 2.20

Chargrilled lemon to squeeze

Avocado ve 2.00

Chilli & lime

Chorizo 2.00

Spicy Spanish sausage

Crab 2.80

Chilli, capers & lemon

Bacon 1.60

2 rashers of crispy, smoked streaky bacon

Single salad ve 2.30

Any house salad above

House bread, butterbean
hummus & whipped yoghurt v 3.20

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Desserts

Cheesecake 4.60
White chocolate & raspberry cheesecake

Banoffee pie v 4.90
With a shot of espresso for pouring

Bakewell tart ve n 4.60
Almond shortcrust pastry filled with cherry compote & vanilla bean frangipane

Hot drinks

Latte 2.90

Cappuccino 2.90

Flat white 2.90

Americano 2.30

Espresso 2.00

Double Espresso 2.20

Macchiato 2.10

Double Macchiato 2.30

Scoonsiato 2.70

Mocha 3.10

Hot chocolate 3.10

Tea 1.80
Breakfast, Earl Grey, peppermint, fresh mint, Darjeeling, Bengali spice, wild berry, green, decaf breakfast, fresh lemon & ginger, rooibos, camomile

Almond milk ve n 0.80
Add our in-house made, unsweetened, raw nut milk to your hot drink

Soft drinks

Orange juice 2.70

Apple juice 2.50

Fruit punch 2.70
Orange, cranberry, banana & apple

Apple, celery, mint & lime juice 2.70

Coke 2.20

Diet Coke 2.10

Fentimans rose lemonade 2.20

Fever Tree ginger beer 1.80

Still spring water 1.80

Sparkling spring water 1.80

Raspberry cheesecake milkshake 3.20

Coffee frappé 2.80

Salted caramel chocolate brownie milkshake 3.20

Seasonal berry smoothie 2.70

Iced americano 2.30

Iced latte 3.20

Iced mocha 3.50

Iced tea 1.80

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Dinner take away menu

Nibbles

House bread,
butterbean hummus
& whipped yoghurt v 3.20

Olives ve 2.50

Lime cashews ve n 2.50

Chorizo 2.00
Spicy Spanish sausage

Crab 2.80
Chilli, capers & lemon

Starters

Soup & bread v 3.90
Seasonal soup & bread

Kofta 4.60
*Cumin, beef & pork koftas with tzatziki
& charred lemon*

Harissa roasted aubergine ve n 4.60
*Marinated in lime, ginger & chilli. Served
with whipped coconut & mixed seeds*

Mackerel paté 4.90
*Smoked mackerel with horseradish
crème fraîche & sourdough*

Herby falafel ve n 4.80
*Spiced chickpea fritters served with
butterbean hummus, pickled onions
& sweet chilli jam*

Main dishes

Meatballs 8.80
*Pork & beef meatballs in a rich vine
tomato sauce, rigatoni pasta & Parmesan*

Chicken, chorizo
& borlotti bean stew 7.40
*Roast chicken, spicy sausage & bean stew
with bread*

Roast chicken 11.20
*Whole thyme & lemon roasted spring chicken,
served with herby tabbouleh & garlic greens*

Pan fried seabass 11.60
*Tomato & olive salsa, garlic potatoes
& caper butter*

Parmigiana v 6.90
*Aubergine, vine tomato sauce, smoked
mozzarella & herby breadcrumbs*

Spiced chickpea
& spinach curry ve 11.00
*Wilted spinach & curried chickpeas in a
tomato & turmeric sauce, served with
herby tabbouleh*

Sides

Seasonal garlic greens ve 2.50

Garlic buttered potatoes v 2.50

Herb leaf salad with pistachio &
orange blossom ve n 2.30

Tomato, basil & olive ve 2.30

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Desserts

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White chocolate & raspberry cheesecake

Banoffee pie v 4.90

With a shot of espresso for pouring

Bakewell tart ve n 4.60

Almond shortcrust pastry filled with cherry compote & vanilla bean frangipane

Hot drinks

Latte 2.90

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Drinks take away menu

White wine

Le Coste Trebbiano 10.80

Italy

Refreshing & light-bodied with citrus flavours & delicate perfumed notes

The Spee'wah Pinot Grigio 12.90

Australia

Aromas & flavours of pears & apples alongside tropical fruits. Light-bodied with a crisp finish

Le Versant Chardonnay 14.40

France

A well-balanced chardonnay with flavours of honey & pineapple

Spy Valley Sauvignon Blanc 17.10

Marlborough, New Zealand

Smooth with flavours including ripe bell pepper & tropical fruit. Crisp acidity rounds off an elegant structure

Peth-Wetz Riesling 17.70

Germany

A dry Riesling with a delicate fragrance of white peaches, apricot & juicy pears

Sancerre Blanc Domaine de la Chezatte 21.60

France

This wine is bright & refreshing with aromas & flavours of lemon, lime & apple

Rosé wine

Filarino Sangiovese Rose 13.20

Italy

Flavours of wild rose, pomegranate & blood orange. It's a lively wine, fresh & balanced

Domaine de Bregons

Cotes de Provence Amphora Rose 16.20

France

Light pink in colour & bright. Great aromatic complexity with notes of red fruits, white peach & citrus

Sparkling wine

Vaporetto Prosecco NV 17.70

Italy

Full of lively little bubbles & has a lovely soft lemon & pear fruit palate

Taittinger Brut Réserve NV 27.60

Champagne, France

A light style with the emphasis on elegance & finesse

All wines are sold by 750ml bottles

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Red wine

Fico Grande Sangiovese 10.80

Italy

Smooth & delicate, fresh plum, blackberry & cherry

La Serre Merlot Vin de Pays 12.90

France

Young, juicy & full of soft easy-going plum & blackberry fruits

Argento Seleccion Malbec 14.40

Argentina

Deep violet in colour, concentrated aromas of black cherries & chocolate. Perfectly rounded

Naked on Roller Skates

Shiraz Mataro 16.50

Australia

Violet notes with a smooth finish. Black fruits with quince & juniper spice

Chateau La Croix Ferrandat St-Emilion 19.20

France

Ripe & rounded with plum, bramble fruit & blackcurrant flavours. Medium-bodied with soft tannins & a long, fresh finish

Spy Valley Envoy

Outpost Vineyard Pinot Noir 21.60

Marlborough, New Zealand

Delicate cherry & spice notes with a base of red berry fruits

Beer & cider

Kronenbourg 1664 2.40

France 275ml

Light lemon & herbal flavours from the Alsace hops. A clean & bittersweet finish

Greenwich Meantime London Lager 3.00

England 330ml

Clean & long-matured, where all you can taste is malt & hop

Lefte Blonde 3.30

Belgium 330ml

Hints of quince, gooseberry, bitter cherry & apple flavours together with hints of cloves, nutmeg & All Spice

Whitstable Bay Pale Ale 3.50

England 500ml

Sweet maltiness balances perfectly with the fresh pine notes provided by the hops added late in the process to offer a light-coloured ale

Greenwich Meantime Yakima Red 3.20

England 330ml

Great character with a citrus edge combined with tropical fruit notes, but with restrained bitterness

Curious Apple Cider 2.70

England 330ml

Delicate Gallia melon, elderflower, citrus & kiwi. Cold settled to achieve a clear & clean finish