

the Orpington

Dinner menu

Nibbles

House bread, butterbean hummus
& whipped yoghurt v 4.50

Olives ve 3.50

Lime cashews ve n 3.50

Chorizo 2.80
Spicy Spanish sausage

Starters

Soup & bread v 5.50
Seasonal soup & bread

Pig cheeks 7.50
Slow braised pig cheeks in herby breadcrumb with mixed leaves & pickles

Sharing board ve n 11.50
House bread & dips, olives, herby falafels & lime cashews

Herby falafel ve n 6.80
Spiced chickpea fritters served with butterbean hummus, pickled onions & sweet chilli jam

Mackerel paté 7.00
Smoked mackerel with horseradish crème fraîche & sourdough

Main dishes

Meatballs 12.50
Pork & beef meatballs in a rich vine tomato sauce, rigatoni pasta & Parmesan

Roast chicken 16.00
Whole thyme & lemon roasted spring chicken, served with chicken jus, baby roast potatoes & garlic greens

Parmigiana v 10.80
Aubergine, vine tomato sauce, smoked mozzarella & herby breadcrumbs

Spiced chickpea & spinach curry ve 12.50
Wilted spinach & curried chickpeas in a tomato & turmeric sauce, served with spiced Bombay potatoes & garlic flat bread

Lamb shank 18.00
Four-hour braised lamb with rosemary, tomato & butter bean stew

Daily dinner special

Ask us for today's special dinner dish

Sides

Baby roasted potatoes v 3.50

Garlic flat bread ve 3.50

House salad v 3.20

Garlic greens v 3.20

Today's seasonal house salad *Seasonal green vegetables in garlic butter*



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Desserts

Brownie & ice cream v n 6.50
Warm salted caramel brownie, Jude's pistachio ice cream

Ice cream & sorbet v / ve 5.50
Choose 3 scoops of Jude's ice cream or sorbet from the ice cream counter

Cheesecake 6.20
White chocolate & raspberry cheesecake

Cheese plate v n 7.50
A local selection from our cheesemonger served with candied walnuts, fruit & crackers

Add a glass of Vallado Old Tawny port 5.50

Amaretto affogato v n 7.50
Jude's vanilla bean ice cream with Workshop espresso & Disaronno Originale for pouring

Hot drinks

Latte 2.90

Cappuccino 2.90

Flat white 2.90

Americano 2.40

Espresso 2.00

Double Espresso 2.20

Macchiato 2.10

Double Macchiato 2.30

Scoonsiato 2.90

Mocha 3.30

Hot chocolate 3.10

Tea 2.40
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

Apple juice 4.00

Fruit punch 4.00
Orange, cranberry, banana & apple

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 americano 2.40

Iced latte 3.20

Iced mocha 3.50

Iced tea 2.40

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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Gluten free dinner menu

When ordering with your server, please specifically request dishes from the gluten free menu

Nibbles

Gluten free bread, butterbean hummus & whipped yoghurt v 4.50

Lime cashews ve n 3.50

Olives ve 3.50

Starters

Soup & bread v 5.50

Seasonal soup & gluten free bread

Herby falafel ve n 6.80

Spiced chickpea fritters served with butterbean hummus, pickled onions & sweet chilli jam

Mackerel paté 7.00

Smoked mackerel with horseradish crème fraîche & gluten free toast

Sharing board ve n 11.50

Gluten free bread & dips, olives, herby falafels & lime cashews

Main dishes

Roast chicken 16.00

Whole thyme & lemon roasted spring chicken, served with chicken jus, baby roast potatoes & garlic greens

Parmigiana v 10.80

Aubergine, vine tomato sauce, smoked mozzarella

Spiced chickpea & spinach curry ve 12.50

Wilted spinach & curried chickpeas in a tomato & turmeric sauce, served with spiced Bombay potatoes & garlic gluten free bread

Lamb shank 18.00

Four hour braised lamb with rosemary, tomato & butter bean stew

Daily dinner special

Ask us for today's special dinner dish

Sides

Baby roasted potatoes v 3.50

House salad v 3.20

Today's seasonal house salad



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Desserts

Ice cream & sorbet v / ve 5.50

Choose 3 scoops of Jude's ice-cream or sorbet from the ice cream counter

Amaretto affogato v n 7.50

Jude's vanilla bean ice-cream with Workshop espresso & Disaronno Originale for pouring

Cheesecake 6.20

Gluten free biscuit, white chocolate & raspberry cheesecake

Cheese plate v n 7.50

Sussex Charmer cheese, candied walnuts, fruit & gluten free breads

Add a glass of Vallado Old Tawny port 5.50

Hot drinks

Latte 2.90

Cappuccino 2.90

Flat white 2.90

Americano 2.40

Espresso 2.00

Double Espresso 2.20

Macchiato 2.10

Double Macchiato 2.30

Scoonsiato 2.90

Mocha 3.30

Hot chocolate 3.10

Tea 2.40

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

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Still spring water 2.50

Sparkling spring water 2.50

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Iced mocha 3.50

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