

the Orpington

Drinks 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

Cocktails

Orpington Fizz 6.50
Blood orange, prosecco & a fizzing frozen raspberry

Bloody Mary 6.00
Vodka, spicy tomato, horseradish & leafy celery

Negroni 9.00
Campari, Tanqueray gin with Cinzano Rosso & orange

Old Fashioned 9.00
Four Roses bourbon whiskey with Angostura bitters over ice

Workshop Martini 8.50
Workshop Espresso with Kahlua liqueur & Stolichnaya vodka

Aperol Spritz 8.00
Aperol with prosecco & orange

Berry Mojito 7.00
White rum, fresh mint, lime & seasonal berries

Lemon Sherbet 6.00
Lemon sorbet, lime juice & prosecco

Amaretto Sour 6.50
Disaronno Originale, lemon & pink lemonade

The Apple Bonker 8.50
Journey to Pepperland for a sweet & sour twist of blackcurrant vodka, Wobblegate apple juice & prosecco

Beer & cider

Kronenbourg 1664 3.90
France 275ml
Light lemon & herbal flavours from the Alsace hops. A clean & bittersweet finish

Greenwich Meantime London Lager 4.90
England 330ml
Clean & long-matured, where all you can taste is malt & hop

Leffe Blonde 5.50
Belgium 330ml
Hints of quince, gooseberry, bitter cherry & apple flavours together with hints of cloves, nutmeg & All Spice

Whitstable Bay Pale Ale 5.90
England 500ml
Sweet maltness 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 5.20
England 330ml
Great character with a citrus edge combined with tropical fruit notes, but with restrained bitterness

Curious Apple Cider 4.50
England 330ml
Delicate Gallia melon, elderflower, citrus & kiwi. Cold settled to achieve a clear & clean finish



White

Le Coste Trebbiano 4.50 / 18.00

Italy

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

The Spee'wah Pinot Grigio 5.40 / 21.50

Australia

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

Le Versant Chardonnay 6.00 / 24.00

France

A well-balanced chardonnay with flavours of honey & pineapple

Spy Valley Sauvignon Blanc 7.20 / 28.50

Marlborough, New Zealand

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

Peth-Wetz Riesling 29.50

Germany

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

Sancerre Blanc Domaine de la Chezatte

36.00

France

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

Red

Fico Grande Sangiovese 4.50 / 18.00

Italy

Smooth & delicate, fresh plum, blackberry & cherry

La Serre Merlot Vin de Pays 5.40 / 21.50

France

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

Argento Seleccion Malbec 6.00 / 24.00

Argentina

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

Naked on Roller Skates

Shiraz Mataro 6.90 / 27.50

Australia

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

Chateau La Croix Ferrandat St-Emilion

32.00

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 36.00

Marlborough, New Zealand

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

Rosé

Filarino Sangiovese Rose 5.50 / 22.00

Italy

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

Mirabeau Cotes de Provence Rose

7.40 / 29.50

France

Rose-pink with wild strawberry, raspberry & redcurrant aromas, the palate offers a combination of ripe red fruits & zesty apple

Sparkling

Vaporetto Prosecco NV 5.00 / 29.50

Italy

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

Taittinger Brut Réserve NV 46.00

Champagne, France

A light style with the emphasis on elegance & finesse

All wines are sold by 750ml bottles and glasses are 175ml. 125ml glasses are available upon request. Sparkling glasses are served at 125ml.