

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

Crispy slow braised pork 7.50
*Coated in crisp herby breadcrumb with dipping
mustard mayonnaise, 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*

Fish pie 14.50
*Buttery mash topped salmon, smoked mackerel &
prawns in a creamy sauce. Served with pea
& mint purée with whipped lemon feta*

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



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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.

Ask us for the special cocktail

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



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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

Santa Rita Hacienda Rose 5.50 / 22.00

Chile

Full-on fruity with a vibrant colour, masses of berry flavour & a dry yet well rounded palate

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.

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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

Fish pie 14.50
Buttery mash topped salmon, smoked mackerel & prawns in a creamy sauce. Served with pea & mint purée with whipped lemon feta

Dinner special

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Sides

Baby roasted potatoes v 3.50

House salad v 3.20

Today's seasonal house salad

Garlic greens v 3.20



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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

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