

the Orpington

Lunch menu

Main dishes

Soup & bread v 5.50

Seasonal soup & bread

Buck rarebit 9.00

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

Avocado on toast v 8.50

Chilli, red onion & lime avocado topped with a poached egg & crispy onions

Piedmont roast pepper ve n 11.50

Roast pepper stuffed with olives, capers, basil & sautéed plum tomatoes. Served with spiced couscous, pink onions & orange blossom herb leaf salad

Fish pie 14.50

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

Meatballs 12.50

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

Sweetcorn fritters v 9.00

Avocado, whipped yoghurt & sweet chilli. Served with today's seasonal house salad

Salt beef sandwich 9.50

Dijon mustard, peppery leaves & pickles. Served with today's seasonal house salad

Smoked mackerel 9.00

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

Falafel sandwich ve 9.00

Chickpea fritters, butterbean hummus, pink pickled onions, baby gem & sweet chilli jam. Served with paprika wedges

Sides

Smoked salmon 3.00

Chargrilled lemon to squeeze

Avocado ve 2.80

Chilli, red onion & lime

Chorizo 2.80

Spicy Spanish sausage

Paprika wedges v 3.50

Lightly spiced oven baked potato wedges. Served with lime mayonnaise

House salad v 3.20

Today's seasonal house salad

House bread, butterbean

hummus & whipped yoghurt v 4.50



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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 from the Jude's ice cream counter

Cheesecake 6.20
White chocolate & raspberry cheesecake

Freshly baked pastries *from* 2.80
Choose from our daily selection of seasonal pastries, muffins & in-house baked cakes

Hot drinks

Americano 2.50

Cappuccino 3.00

Flat white 2.90

Latte 3.10

Espresso 2.10

Double Espresso 2.30

Macchiato 2.20

Double Macchiato 2.40

Scoonsiato 2.90

Mocha 3.30

Hot chocolate 3.10

Tea 2.50
Breakfast, Earl Grey, peppermint, fresh mint, Darjeeling, Bengali spice, wild berry, green, decaf breakfast, fresh lemon & ginger, rooibos, camomile

Alternative milk
Add a milk alternative to your hot drink

Oat ve 0.30

Soya ve 0.30

Almond ve n 0.80
Homemade, unsweetened, raw nut milk

Soft drinks

Orange juice ve 4.50

Apple juice ve 4.00

Fruit punch ve 4.00
Orange, cranberry, banana & apple

Apple, celery,
mint & lime juice ve 4.00

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

Raspberry cheesecake
milkshake v 4.50

Coffee frappé v 4.00

Salted caramel
chocolate brownie milkshake v 4.50

Seasonal berry smoothie v 4.50
Banana, honey, fresh berries & Northiam Dairy yogurt

Iced americano 2.50

Iced latte 3.40

Iced mocha 3.60

Iced tea 2.50

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 or preferences

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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 8.00
*Stolichnaya 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 8.50
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

Lefte 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 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 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 6.20 / 24.50

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 39.00

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 6.50 / 26.00

Argentina

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

Naked on Roller Skates

Shiraz Mataro 31.00

Australia

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

Chateau La Croix

Ferrandat St-Emilion 35.50

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 44.00

Marlborough, New Zealand

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

Rosé

Filarino Sangiovese Rosé 5.50 / 22.00

Italy

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

Mirabeau Cotes de

Provence Rosé 35.00

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 65.00

Champagne, France

A light style with the emphasis on elegance & finesse

All wines are sold by 750ml bottles & 175ml glasses (125ml glasses are available upon request). Sparkling wine served by 750ml bottles & 125ml glasses.

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Gluten free lunch menu

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

Main dishes

Soup & bread v 5.50

Seasonal soup & gluten free bread

Avocado on gluten free toast v 8.50

Chilli, red onion & lime avocado topped with a poached egg & crispy onions

Piedmont roast pepper ve n 11.50

Roast pepper stuffed with olives, capers, basil & sautéed plum tomatoes. Served with spiced couscous, pink onions & orange blossom herb leaf salad

Fish pie 14.50

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

Salt beef sandwich 9.50

Mayonnaise, peppery leaves & pickles.

Served with today's seasonal house salad

Smoked mackerel 9.00

Horseradish crème fraîche on gluten free toast, spinach, roasted tomato, mushroom & a poached egg

Falafel gluten free sandwich ve 9.00

Chickpea fritters, butterbean hummus, pink pickled onions, baby gem & sweet chilli jam. Served with paprika wedges

Sides

Smoked salmon 3.00

Chargrilled lemon to squeeze

Avocado ve 2.80

Chilli, red onion & lime

House salad v 3.20

Today's seasonal house salad

Paprika wedges v 3.50

Lightly spiced oven baked potato wedges.

Served with lime mayonnaise

Gluten free bread, butterbean hummus & whipped yoghurt v 4.50



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Desserts

Ice cream & sorbet v / ve 5.50

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Cheesecake 6.20

White chocolate & raspberry cheesecake

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