

the Orpington

Lunch menu

Main dishes

Soup & bread v / veo 6.40

Seasonal homemade soup served with a sourdough wedge

Buck rarebit 9.60

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

Avocado on toast v / veo 9.00

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

Roast root pie v / veo 12.80

Honey & wholegrain mustard glazed beetroot, butternut squash, red onion & celeriac in a red wine gravy topped with cheesy mash. Served with garlic butter winter greens

Fish pie 15.30

Buttery mash topped salmon, smoked mackerel & prawns in a creamy sauce. Served with garlic butter winter greens

Baked goats cheese & beet salad v n 12.60

Chèvre Bûche goats cheese, toasted hazelnuts, honey & orange roast beetroot, tossed with rocket & wild quinoa salad with a drizzle of balsamic glaze

Piri piri roast chicken 16.20

Honey & spice marinated half chicken served with today's seasonal house salad & paprika wedges with lime mayonnaise

Meatballs & rigatoni 13.20

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

Sweetcorn fritters v 9.40

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

Salt beef sandwich 9.80

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

Smoked mackerel 10.00

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

Falafel sandwich ve 9.50

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

Sides

Smoked salmon 3.40

Chargrilled lemon to squeeze

Smashed avocado ve 3.20

Chilli, red onion & lime

Pan cooked chorizo 3.20

Spicy Spanish sausage

Crispy bacon 2.50

Two rashers of crispy, smoked streaky bacon

Paprika wedges v 3.80

Lightly spiced oven baked potato wedges. Served with lime mayonnaise

House salad v 3.50

Today's seasonal house salad

Grilled house breads v 4.50

Sourdough wedges with butterbean hummus & whipped yogurt

Olives ve 3.50

Lime cashews ve n 3.50



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Desserts

Brownie & ice cream v n 6.80
Warm salted caramel brownie, Jude's pistachio ice cream

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

Cheesecake 6.50
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 3.20

Diet Coke 3.10

Fentimans rose lemonade 3.30

Fever Tree ginger beer 2.50

Still spring water 2.50

Sparkling spring water 2.50

Raspberry cheesecake
milkshake v 4.80

Coffee frappé v 4.50

Salted caramel
chocolate brownie milkshake v 4.80

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 veo – vegan option available 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

the Orpington

Drinks menu

Nibbles

Grilled house breads v 4.50
*Sourdough wedges with butterbean hummus
& whipped yogurt*

Olives ve 3.50

Lime cashews ve n 3.50

Pan cooked chorizo 3.20
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 Espresso 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 / veo 6.40

Seasonal homemade soup served with gluten free bread

Avocado on gluten free toast v / veo 9.00

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

Fish pie 15.30

Buttery mash topped salmon, smoked mackerel & prawns in a creamy sauce. Served with garlic butter winter greens

Baked goats cheese & beet salad v n 12.60

Chèvre Bûche goats cheese, toasted hazelnuts, honey & orange roast beetroot, tossed with rocket & wild quinoa salad with a drizzle of balsamic glaze

Piri piri roast chicken 16.20

Honey & spice marinated half chicken served with today's seasonal house salad & paprika wedges with lime mayonnaise

Salt beef gluten free sandwich 9.80

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

Smoked mackerel 10.00

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

Falafel gluten free sandwich ve 9.50

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

Sides

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Chargrilled lemon to squeeze

Smashed avocado ve 3.20

Chilli, red onion & lime

Crispy bacon 2.50

Two rashers of crispy, smoked streaky bacon

Paprika wedges v 3.80

Lightly spiced oven baked potato wedges. Served with lime mayonnaise

House salad v 3.50

Today's seasonal house salad

Grilled house breads v 4.50

Gluten free bread with butterbean hummus & whipped yogurt

Olives ve 3.50

Lime cashews ve n 3.50



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Desserts

Ice cream & sorbet v / ve 5.50

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Cheesecake 6.50

White chocolate & raspberry cheesecake

Hot drinks

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Cappuccino 3.00

Flat white 2.90

Latte 3.10

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milkshake v 4.80

Coffee frappé v 4.50

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