

# the Orpington

## Dinner menu

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### Small plates

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

Olives ve 4.00

Lime cashews ve n 4.00

Pan cooked chorizo 3.70  
*Spicy Spanish sausage*

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### Starters

Soup & bread v / veo 7.30  
*Seasonal homemade soup & sourdough wedges*

Satay chicken skewers n 7.90  
*Tender satay marinated skewers with a lime, sesame & chilli dressed baby gem salad. Served with a peanut dipping sauce*

Burrata n 9.50  
*Creamy burrata cheese with cherry tomatoes, pistachios & lemon verbena*

Vine tomato bruschetta ve 7.00  
*Rich plum tomato salsa, garlic charred sourdough with basil oil*

Herby falafel ve n 7.20  
*Spiced chickpea fritters served with butterbean hummus, pickled onions & sweet chilli jam*

Mackerel paté 7.50  
*Locally smoked mackerel with horseradish crème fraîche & toasted soldiers*

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### Main dishes

Meatballs & rigatoni 15.50  
*Pork & beef meatballs in a rich vine tomato sauce, rigatoni pasta, Parmesan Reggiano & basil oil*

Piri piri roast chicken 18.80  
*Honey & spice marinated half chicken served with today's house salad & paprika wedges with lime mayonnaise*

Parmigiana v 13.70  
*Grilled aubergine baked in a rich vine tomato sauce, topped with smoked mozzarella & herby breadcrumbs. Served with a herb leaf salad*

Lamb fillet 23.20  
*Roasted lamb fillet with fresh rosemary & garlic oils. Served pink with a chargrilled courgette, aubergine, roasted red pepper & black olive ratatouille*

Piedmont roast pepper ve n 14.50  
*Roasted pepper stuffed with black olives, capers, basil & sautéed plum tomatoes. With a citrus & herb Mediterranean vegetable couscous, pink onions & orange blossom, pistachio herb leaf salad*

Caper buttered seabass 18.50  
*Pan-fried, Kent coast seabass with a caper & Northiam Dairy butter. Served with a citrus & herb Mediterranean vegetable couscous*

Chicken Caesar salad 15.20  
*Tarragon roasted chicken breast, crisp baby gem lettuce, garlic & tarragon croutons, Parmesan Reggiano & soft boiled egg with a creamy Caesar dressing*  
*Add crispy bacon 2.90*

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### Sides

Paprika wedges v 4.20  
*Lightly spiced oven baked potato wedges. Served with lime mayonnaise*

Garlic bread v 4.80  
*Baked ciabatta with garlic butter*

House salad v 4.00  
*Today's house salad*

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## Desserts

Brownie & ice cream v n 7.60

*Warm salted caramel brownie, Jude's pistachio ice cream*

Ice cream & sorbet v / ve 6.00

*Choose three scoops from vanilla, strawberries & cream, gooey chocolate brownie, pistachio, salted caramel, black coconut, vegan honeycomb, lemon sorbet plus 2 guest flavours*

Cheesecake 7.30

*White chocolate & raspberry cheesecake*

Bread & butter pudding v 8.20

*Croissant baked bread & butter pudding in creamy custard. Served with a scoop of Jude's vanilla bean ice cream*

Cheese plate v n 9.00

*A local selection from our cheesemonger served with candied walnuts, fruit & crackers*

*Add a glass of Vallado Old Tawny port 7.70*

Amaretto affogato v n 7.50

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

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## Hot drinks

Americano 2.80

Cappuccino 3.40

Flat white 3.30

Latte 3.40

Espresso 2.40

Double Espresso 2.60

Macchiato 2.50

Double Macchiato 2.70

Scoonsiato 3.30

Mocha 3.70

Hot chocolate 3.50

Tea 2.80

*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 0.40

Soya ve 0.40

Almond ve n 1.00

*Homemade, unsweetened, raw nut milk*

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## Soft drinks

Apple juice ve 4.30

Coke 3.50

Diet Coke 3.40

Fentimans rose lemonade 3.60

Fever Tree ginger beer 2.70

Still spring water 2.70

Sparkling spring water 2.70

Iced americano 2.80

Iced latte 3.80

Iced mocha 4.00

Iced tea 2.80

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

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## Cocktails

Orpington Fizz 7.00

*Blood orange, prosecco & a fizzing frozen raspberry*

Bloody Mary 8.60

*Finlandia vodka, spicy tomato, horseradish & leafy celery*

Negroni 9.70

*Campari, Tanqueray gin with Cinzano Rosso & orange*

Old Fashioned 9.70

*Four Roses bourbon whiskey with Angostura bitters over ice*

Workshop Espresso Martini 9.20

*Workshop Espresso with Kahlua liqueur & Finlandia vodka*

Aperol Spritz 8.50

*Aperol with prosecco & orange*

Berry Mojito 9.00

*White rum, fresh mint, lime & fresh berries*

Lemon Sherbet 7.00

*Lemon sorbet, lime juice & prosecco*

Amaretto Sour 7.00

*Disaronno Originale, lemon & pink lemonade*

The Apple Bonker 9.20

*Journey to Pepperland for a sweet & sour twist of blackcurrant vodka, Wobblegate apple juice & prosecco*

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## Non-alcoholic cocktails

The Pink Lemon 5.40

*Jude's lemon sorbet, Fentimans rose lemonade & sugared lemon*

Virgin Mary 5.60

*Spicy tomato juice, horseradish & leafy celery*

A Berrydelicious Mojito 6.00

*Fresh mint, lime & berries in a fizzing soda*

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## 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 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*

