

# the Orpington

## Lunch menu

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### Main dishes

Soup & bread v / veo 7.30

*Seasonal homemade soup served with a sourdough wedge*

Buck rarebit 10.80

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

Avocado on toast v / veo 10.50

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

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*

Piri piri roast chicken 18.80

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

Meatballs & rigatoni 15.50

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

Sweetcorn fritters v 10.50

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

Salt beef sandwich 11.00

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

Smoked mackerel 11.80

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

Falafel sandwich ve 10.40

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

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### Sides

Smoked salmon 4.20

*Chargrilled lemon to squeeze*

Smashed avocado ve 3.70

*Chilli, red onion & lime*

Pan cooked chorizo 3.70

*Spicy Spanish sausage*

Crispy bacon 2.90

*Two rashers of crispy, smoked streaky bacon*

Paprika wedges v 4.20

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

House salad v 4.00

*Today's house salad*

Grilled house breads v 4.50

*Sourdough wedges with butterbean hummus & whipped yogurt*

Olives ve 4.00

Lime cashews ve n 4.00



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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*

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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

Orange juice ve 4.80

Apple juice ve 4.30

Fruit punch ve 4.50

*Orange, cranberry, banana & apple*

Apple, celery,  
mint & lime juice ve 4.80

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

Raspberry cheesecake  
milkshake v 5.20

Coffee frappé v 4.90

Salted caramel  
chocolate brownie milkshake v 5.20

Berry smoothie v 5.20

*Banana, honey, fresh berries & Northiam Dairy yogurt*

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

# the Orpington

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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*



# the Orpington

## Gluten free lunch menu

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

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### Main dishes

Soup & bread v / veo 7.30

*Seasonal homemade soup served with gluten free bread*

Avocado on gluten free toast v / veo 10.50

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

Piedmont roast pepper ve n 14.50

*Roasted pepper stuffed with black olives, capers, basil & sautéed plum tomatoes. Served with pink onions, orange blossom, pistachio herb leaf salad & toasted gluten free breads*

Caper buttered seabass 18.50

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

Chicken Caesar salad 15.20

*Tarragon roasted chicken breast, crisp baby gem lettuce, garlic & tarragon gluten free croutons, Parmesan Reggiano & soft boiled egg, with a creamy Caesar dressing*

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Piri piri roast chicken 18.80

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

Salt beef gluten free sandwich 11.00

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

Smoked mackerel 11.80

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

Falafel gluten free sandwich ve 10.40

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

### Sides

Smoked salmon 4.20

*Chargrilled lemon to squeeze*

Smashed avocado ve 3.70

*Chilli, red onion & lime*

Crispy bacon 2.90

*Two rashers of crispy, smoked streaky bacon*

House salad v 4.00

*Please check with your server if today's salad is gluten free*

Paprika wedges v 4.20

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

Grilled house breads v 4.50

*Gluten free bread with butterbean hummus & whipped yogurt*

Olives ve 4.00

Lime cashews ve n 4.00



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## Desserts

Ice cream & sorbet v / ve 6.00

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

Cheesecake 7.30

*White chocolate & raspberry cheesecake*

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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

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Mocha 3.70

Hot chocolate 3.50

Tea 2.80

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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

Orange juice ve 4.80

Apple juice ve 4.30

Fruit punch ve 4.50

*Orange, cranberry, banana & apple*

Apple, celery,  
mint & lime juice ve 4.80

Coke 3.50

Diet Coke 3.40

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Raspberry cheesecake  
milkshake v 5.20

Coffee frappé v 4.90

Berry smoothie v 5.20

*Banana, honey, fresh berries & Northiam Dairy yogurt*

Iced americano 2.80

Iced latte 3.80

Iced mocha 4.00

Iced tea 2.80

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