

the Orpington

Dinner menu

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

Starters

Soup & bread v / veo 7.30
Seasonal homemade soup & sourdough wedge

Vine tomato bruschetta ve 7.80
Rich plum tomato salsa, garlic charred sourdough with basil oil

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

Satay chicken skewers n 9.50
Tender satay marinated skewers with a lime, sesame & chilli dressed baby gem salad. Served with a peanut dipping sauce

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

Main dishes

Piri piri roast chicken n 18.80
Honey & spice marinated half chicken with a citrus herb leaf & pistachio salad. Served with paprika wedges & lime mayonnaise

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 leaf & pistachio salad, pink onions & smashed avocado

Caper buttered seabass n 20.70
Pan-fried, Kent coast seabass with a caper & Northiam Dairy butter. With curried cauliflower, whipped yoghurt, toasted almonds & pomegranate dressing

Greek salad v 14.50
Oak-barrel aged feta cheese with plum-vine tomatoes, cucumber, red onions, green bell pepper, caper berries & black olives. With a classic Greek oregano dressing
Add crispy bacon 2.90

Sides

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

Garlic bread v 4.80
Baked sourdough wedges 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

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

Soft drinks

Apple juice ve 4.30

From Wobblegate Orchards, Bolney, Sussex

Coke 3.50

Diet Coke 3.40

Fentimans rose lemonade 3.60

Fever Tree ginger beer 2.70

Still / 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

the Orpington

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

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

Beer & cider

Kronenbourg 1664 3.90

France 275ml

Light lemon & herbal flavours from the Alsace hops. A clean & bittersweet finish

Greenwich Meantime London Lager 5.20

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 6.20

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 5.70

England 330ml

Great character with a citrus edge combined with tropical fruit notes, but with restrained bitterness

Curious Apple Cider 4.80

England 330ml

Delicate Gallia melon, elderflower, citrus & kiwi. Cold settled to achieve a clear & clean finish

White

Le Coste Trebbiano 5.50 / 22.00

Italy

Refreshing & light-bodied with citrus flavours & delicate perfumed notes

Le Versant Chardonnay 7.40 / 29.50

France

A well-balanced chardonnay with flavours of honey & pineapple

Billi Billi Pinot Grigio 7.80 / 31.00

Australia

Aromas of fresh lime, spiced pear & subtle white florals. Spiced pear dominates the palate with notes of honey & zesty lime

Spy Valley Sauvignon Blanc 8.40 / 33.50

Marlborough, New Zealand

Smooth with flavours including ripe bell pepper & tropical fruit. Crisp acidity rounds off an elegant structure

Peth-Wetz Riesling 34.00

Germany

A dry Riesling with a delicate fragrance of white peaches, apricot & juicy pears

Sancerre Blanc Domaine de la Chezatte 43.50

France

This wine is bright & refreshing with aromas & flavours of lemon, lime & apple

Rosé

Filarino Sangiovese Rosé 6.30 / 25.00

Italy

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

Mirabeau Cotes de
Provence Rosé 39.00

France

Rose-pink with wild strawberry, raspberry & redcurrant aromas, the palate offers a combination of red fruits & zesty apple

Red

Fico Grande Sangiovese 5.50 / 22.00

Italy

Smooth & delicate, fresh plum, blackberry & cherry

La Serre Merlot Vin de Pays 6.30 / 25.00

France

Young, juicy & full of soft easy-going plum & blackberry fruits

Argento Seleccion Malbec 7.20 / 28.50

Argentina

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

Naked Shiraz Mataro 34.00

Australia

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

Chateau La Croix

Ferrandat St-Emilion 39.00

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 48.50

Marlborough, New Zealand

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

Sparkling

Vaporetto Prosecco NV 5.80 / 34.50

Italy

Full of lively little bubbles & has a lovely soft lemon & pear fruit palate

Taittinger Brut Réserve NV 68.00

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 dinner menu

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

Small plates

Grilled house breads v 4.50

Gluten free bread with butterbean hummus & whipped yogurt

Lime cashews ve n 4.00

Olives ve 4.00

Starters

Soup & bread v / veo 7.30

Seasonal homemade soup & gluten free bread

Satay chicken skewers n 9.50

Tender satay marinated skewers with a lime, sesame & chilli dressed baby gem salad.

Served with a peanut dipping sauce

Vine tomato bruschetta ve 7.80

Rich plum tomato salsa, garlic charred gluten free bread with basil oil

Mackerel paté 7.50

Locally smoked mackerel with horseradish crème fraîche & toasted gluten free soldiers

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Garlic bread v 4.80

Baked gluten free breads with garlic butter

House salad v 4.00

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Ice cream & sorbet v / ve 6.00

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Cheesecake 7.30

White chocolate & raspberry cheesecake

Cheese plate v n 9.00

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