

# THE ORCHARD



COCKTAIL SPECIAL   Coffee Caipirinha – Caravan coffee infused Velho Barreiro cachaça, lime, sugar		8.20
The Orchard bread with balsamic vinegar and extra virgin olive oil (VG)		3.20
Kalamata and mammoth green olives in a lemon and thyme marinade (VG)		3.70
Padron peppers		4.00
	SML	LRG
Baked ricotta, broad beans, walnut and spring onion dressing (V)	6.00	11.00
Tea-smoked portobello mushrooms, mixed rice, grilled courgette salad, preserved lemon dressing (VG)	7.00	12.50
Edamame bean and chilli fritters, peanut satay sauce, sesame green beans, shaved coconut and ginger salad (VG)	7.50	13.50
Spicy lamb meatballs, tomato, buttermilk, sour cherry, yoghurt, wild rice	8.00	15.00
Crispy calamari, teriyaki and plum sauce, toasted sesame seeds and fried leeks	8.20	15.00
8oz Sussex chuck steak cheese burger, bacon jam, coleslaw, aioli, gherkin, tomato, French fries		12.50
Cassoulet of white beans, roasted garlic, butternut squash and girolles, basil (V), confit duck leg (+£4)		13.50
Slow roasted heritage beetroot, burnt carrot purée, fried goats' cheese, oregano (V), hot smoked organic salmon (+ £3)		14.00
Roasted Icelandic cod, ratte potato, cauliflower, sea aster, caper and pine nut dressing		16.30
Romney Marsh Tamworth pork fillet, pistachio pesto, stuffed courgettes, crispy potatoes, Swiss chard		17.00
Char-grilled bavette steak, French fries or hand cut chips, watercress, parsley garlic butter		17.80
Kids dish – Sausage, green beans and french fries / Pasta, tomato sauce, green beans (V)		4.95
French fries    Hand cut chips    Green beans (V)    Baby gem leaf salad (VG)		3.70

## DESSERTS

Tiny Dancer ( <i>digestif - Campari, Montbazillac, orange</i> )		6.45
Irish Coffee		6.75
Espresso Martini		8.50
Quinta Da Silveira, 10 Year Old Tawny Port, Portugal, 20%	3.95	6.90
Fonmourgues Domaine Vidal, Monbazillac, France, 2009, 13%	3.55	6.20
Artisan ice cream – vanilla, salted caramel, banana split, chocolate, strawberry, mint choc chip, passion fruit sorbet		2.45
Banana loaf		3.75
Affogato		4.50
Lemon and summer berry posset		4.50
Dark chocolate brownie, berry coulis, strawberry ice cream		5.45
Ginger pudding, butterscotch sauce, vanilla ice cream		5.75
Vanilla crème brûlée		5.75

Food served until 10pm    V: Vegetarian    VG: Vegan    ALLERGENS: Please speak with our staff to ask for allergens present in dishes

A discretionary 12.5% gratuity will be added to all food bills, this goes entirely to the bar and kitchen staff.

All our eggs and chicken are free range and all our fish is sustainably caught.    FREE WIFI: THE ORCHARD    PASSWORD: harefield  
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