

THE ORCHARD



THE ORCHARD	8.50
Hendrick's gin, Zubrowka vodka, apple, cucumber, elderflower	
PASSION FRUIT & CHILLI MARTINI	8.50
House-infused chilli Absolut vodka, passion fruit, peach	
BROCKLEY STING	8.70
Chivas Regal 12 year old Scotch, Beefeater London Dry gin, house ginger syrup, honey, lime	

THE ORCHARD BREAD Balsamic vinegar and extra virgin olive oil (VG)	3.40
KALAMATA AND MAMMOTH OLIVES Lemon and thyme marinade (VG)	3.80
PADRON PEPPERS Maldon salt (VG)	4.70
SAFFRON AND CHILLI ARANCINI Panko breadcrumbs, aioli (V)	6.50
BAKED LAMB SHOULDER SAMOSA'S Slow roast Devon Blackface lamb, mango, yoghurt	7.50
TUNA CARPACCIO Herb-crusted Yellowfin tuna, salsa verde	8.00
DINNER SPECIAL Pan fried fillet of wild Irish trout, new season Jersey Royal potatoes, crushed garden peas, capers, parsley hollandaise	16.50
ROASTED CAULIFLOWER Curried red lentil daal, spinach, chickpeas, toasted cashews, shallot crumb (VG)	7.20 12.80
EDAMAME & CHILLI FRITTERS Peanut satay sauce, sesame green beans, shaved coconut and ginger salad (VG)	7.50 13.80
PAN FRIED POTATO GNOCCHI Charred sweetcorn, fresh basil, char-grilled courgette, cream, Parmesan (V)	8.30 14.40
CRISPY CALAMARI Teriyaki and plum sauce, toasted sesame seeds, fried leeks	8.30 15.50
SOZ CHUCK STEAK BURGER Monterey Jack Cheese, bourbon bacon jam, coleslaw, aioli, gherkin, tomato, French fries (<i>Gluten Free bun 8op</i>)	13.50
PAN FRIED MACKEREL Cornish Mackerel, white wine braised artichokes, kholrabi, semi-dried tomato, horseradish cream	15.80
ROASTED LEG OF LAMB Devon Blackface lamb, champ potato, orange and spice braised carrots, rosemary and red wine jus	16.90
ROAST COD Icelandic cod, braised Puy lentils, Moons Green 'nduja, asparagus, black garlic aioli	17.20
CHAR-GRILLED BAVETTE STEAK French fries, rocket salad, bearnaise sauce or chimmichurri	17.90
KIDS DISH Cumberland sausage, green beans, French Fries / Pasta, tomato sauce, green beans (VG)	4.95
SIDES French fries / Hand cut chips / Green Beans / Baby gem leaf salad	3.70

DESSERTS

TINY DANCER Campari, Monbazillac, fresh orange digestif	6.75
IRISH COFFEE Caravan Coffee Market Blend, Jameson Whiskey, freshly whipped cream	7.00
ESPRESSO MARTINI Kahlua, Absolut vodka, Caravan Coffee Market Blend	8.70
MAPLE OLD FASHIONED Wild Turkey 101 bourbon, maple syrup, Angostura bitters	8.95
MONBAZILLAC Fonmourgues Domaine Vidal, France, 2009, 13%	4.00 7.00
10 YEAR OLD TAWNY PORT Quinta Da Silveira, Portugal, 20%	4.50 8.00
DESSERT SPECIAL Treacle tart, whipped marscarpone	5.00
ARTISAN ICE CREAM Vanilla, Salted Caramel, Chocolate, Strawberry - please ask for regular changing special flavours	2.50
AFFOGATO Vanilla ice cream, Caravan Coffee Market Blend espresso	4.50
APPLE & CINNAMON STRUDEL Pistachio ice cream	5.45
FLOURLESS CHOCOLATE CAKE Salted caramel ice cream	5.45
GINGER PUDDING Butterscotch sauce, vanilla ice cream	5.75
CRÈME BRULÉE	5.75
CARAVAN COFFEE	
Market Blend - 45% El Hato, Guatemala (washed), 45% Cerro el Aguila, El Salvador (honey), 10% Chuchu CWS, Ethiopia (washed)	
Tasting notes: Light cocoa body, deep honey sweetness and crisp apple acidity, notes of white grape and a clean jasmine aftertaste	
Espresso	2.50
Americano	2.60
Cappuccino / Latte / Flat White	2.90

ALLERGENS: Please speak with our staff to ask for allergens present in dishes V: Vegetarian, VG: Vegan

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
The Orchard, 5 Harefield Road SE4 1LW www.thebrockleyorchard.com 020 8692 4756 Twitter: @the_orchard_ Instagram: @brockleyorchard