

THE ORCHARD



THE ORCHARD BLOODY MARY	7.95
House Bloody Mary mix, Absolut vodka, Beefeater London dry gin, Taylor's LBV port	
MIMOSA	6.00
Prosecco, freshly squeezed orange juice	
BROCKLEY BREAKFAST CLUB	8.50
Jensen's Bermondsey dry gin, Maraschino liqueur, Cointreau, orange, lemon, marmalade	

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
POACHED EGGS ON TOASTED ENGLISH MUFFINS	
Eggs Florentine with wilted spinach and Hollandaise sauce (V)	7.40
Eggs Royale with smoked Scottish salmon and Hollandaise sauce	7.90
Eggs Benedict with smoked bacon and Hollandaise sauce	7.90
BUTTERMILK PANCAKES Maple syrup, berry compote, smoked bacon	8.50
THE ORCHARD FULL VEGETARIAN ENGLISH BREAKFAST	10.90
Fried halloumi, sweetcorn croquettes, roasted tomato, fried mushrooms, two eggs cooked to order, house made baked beans and ketchup, toast	
THE ORCHARD FULL ENGLISH BREAKFAST	10.90
Smoked back bacon, Cumberland sausage, black pudding, fried mushrooms, two eggs cooked to order, house made baked beans and ketchup, toast	
SOZ CHUCK STEAK BURGER Monterey Jack Cheese, bourbon bacon jam, coleslaw, aioli, gherkin, tomato, French fries (<i>Gluten Free bun 8op</i>)	13.50
EDAMAME & CHILLI FRITTERS Peanut satay sauce, sesame green beans, shaved coconut and ginger salad (VG)	7.50 13.80
SEARED & CONFIT TUNA SALAD Yellowfin tuna, white beans, pickled red onion, radish, asparagus, salsa verde	7.80 14.50
CRISPY CALAMARI Teriyaki and plum sauce, toasted sesame seeds, fried leeks	8.30 15.50
CHAR-GRILLED BAVETTE STEAK French fries, rocket salad, bearnaise sauce or chimmichurri	17.90

SUNDAY ROASTS *served from midday*

COURGETTE, TOMATO & MANOURI CHEESE BOREK Tomato sauce, roast potatoes, root vegetables, sautéed greens, Yorkshire pudding (V)	14.50
SLOW ROAST PORK Rare breed Middle White pork belly, apple sauce, roast potatoes, root vegetables, sautéed greens, Yorkshire pudding	15.95
ROAST BEEF SIRLOIN 28 day aged Hereford beef sirloin, horseradish cream, roast potatoes, root vegetables, sautéed greens, Yorkshire pudding	16.95

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

ARTISAN ICE CREAM Vanilla, Salted Caramel, Chocolate, Strawberry - please ask for regular changing special flavours	2.50
ORANGE, COCONUT & ALMOND CAKE	3.75
AFFOGATO Vanilla ice cream, Caravan Coffee Market Blend espresso	4.50
DARK CHOCOLATE BROWNIE Berry coulis, salted caramel ice cream	5.00
GINGER PUDDING Butterscotch sauce, vanilla ice cream	5.75
CRÈME BRULÉE	5.75

HOT DRINKS

BIRCHALL TEA	2.20
English Breakfast, Earl Grey, Breakfast Decaf, Green Tea, Peppermint, Lemongrass & Ginger, Chamomile, Rooibos, Fresh Mint	
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
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