

# THE ORCHARD



<b>THE ORCHARD</b>	<b>8.50</b>
Hendrick's gin, Zubrowka vodka, apple, cucumber, elderflower	
<b>PASSION FRUIT &amp; CHILLI MARTINI</b>	<b>8.50</b>
House-infused chilli Absolut vodka, passion fruit, peach	
<b>NEGRONI</b>	<b>8.70</b>
East London Liquor Company gin, Campari, Punt E Mes vermouth, house made grapefruit & rosemary bitters	

<b>THE ORCHARD BREAD</b> Balsamic vinegar and extra virgin olive oil (VG)	<b>3.40</b>
<b>KALAMATA AND MAMMOTH OLIVES</b> Lemon and thyme marinade (VG)	<b>3.80</b>
<b>PADRON PEPPERS</b> Maldon salt (VG)	<b>4.70</b>
<b>CHICKEN LIVER PARFAIT</b> Bramley apple compote, toast	<b>6.50</b>
<b>ROASTED AUTUMN SQUASH SAMOSAS</b> Brown butter chilli tzatziki (V)	<b>7.20</b>
<b>SMOKED HADDOCK SCOTCH EGG</b> Spiced mayonnaise	<b>7.50</b>
<b>DINNER SPECIAL</b> Slow cooked shin of Hereford beef, girolles, barley, caramelised collard greens, horseradish	<b>16.50</b>
<b>BRAISED BROCCOLI</b> Roasted sweet potato, almonds, preserved lemon, toasted nori dressing (VG)	<b>12.80</b>
<b>CRISPY FRIED SALSIFY</b> Wild mushrooms, curly kale, Parmesan and parsley salad, roasted onion and garlic cream sauce (V)	<b>13.50</b>
<b>8OZ CHUCK STEAK BURGER</b> Monterey Jack Cheese, bourbon bacon jam, coleslaw, aioli, gherkin, tomato, French fries ( <i>Gluten Free bun 8op</i> )	<b>13.50</b>
<b>EDAMAME &amp; CHILLI FRITTERS</b> Peanut satay sauce, sesame green beans, shaved coconut and ginger salad (VG)	<b>7.50 13.80</b>
<b>CRISPY CALAMARI</b> Teriyaki and plum sauce, toasted sesame seeds, fried leeks	<b>8.30 15.50</b>
<b>SLOW COOKED RABBIT</b> Merguez sausage, tomato, white beans, collard greens, aioli, black garlic puree	<b>14.80</b>
<b>CHERMOULA-BRAISED CUTTLEFISH</b> Chickpeas, spinach, harissa, coriander and pine nut yoghurt	<b>16.50</b>
<b>RUMP &amp; RIB OF SUSSEX SALT-MARSH HOGGET</b> Potato and swede terrine, cavolo nero, roast garlic, red wine sauce	<b>17.50</b>
<b>CHAR-GRILLED BAVETTE STEAK</b> French fries, Cornish leaf salad, bearnaise sauce or chimichurri	<b>17.90</b>
<b>KIDS DISH</b> Cumberland sausage, green beans, French fries / Pasta, tomato sauce, green beans (VG)	<b>4.95</b>
<b>SIDES</b> French fries / Hand cut chips / Baby gem leaf salad / Green beans	<b>3.70</b>

## DESSERTS

<b>TINY DANCER</b> Campari, Monbazillac, fresh orange	<b>6.75</b>
<b>IRISH COFFEE</b> Caravan Coffee Market Blend, Jameson Whiskey, freshly whipped cream	<b>7.00</b>
<b>ESPRESSO MARTINI</b> Kahlua, Absolut vodka, Caravan Coffee Market Blend	<b>8.70</b>
<b>MAPLE OLD FASHIONED</b> Wild Turkey 101 bourbon, maple syrup, Angostura bitters	<b>8.95</b>
<b>MONBAZILLAC</b> Fonmourgues Domaine Vidal, France, 2009, 13%	<b>4.00 7.00</b>
<b>10 YEAR OLD TAWNY PORT</b> Quinta Da Silveira, Portugal, 20%	<b>4.50 8.00</b>
<b>ARTISAN ICE CREAM</b> Vanilla, Chocolate, Salted Caramel, Cornflake, Banana Split, Raspberry sorbet - please ask for special flavours	<b>2.50</b>
<b>AFFOGATO</b> Vanilla ice cream, Caravan Coffee Market Blend espresso	<b>4.50</b>
<b>CRÈME BRULÉE</b>	<b>5.00</b>
<b>DARK CHOCOLATE BROWNIE</b> Berry coulis, salted caramel ice cream	<b>5.00</b>
<b>BAKED VANILLA AND GINGER CHEESECAKE</b> Poached quince	<b>5.00</b>
<b>STICKY GINGER PUDDING</b> Butterscotch sauce, vanilla ice cream	<b>5.50</b>
<b>CARAVAN COFFEE, MARKET BLEND</b>	
Espresso	<b>2.50</b>
Americano	<b>2.60</b>
Cappuccino / Latte / Flat White	<b>2.90</b>

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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