

# 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
Crispy calamari, teriyaki and plum sauce, toasted sesame seeds and fried leeks			8.20	15.00
Smoked haddock, salmon and cod fishcake, sautéed spinach, poached egg, hollandaise				9.50
8oz Sussex chuck steak cheese burger, bacon jam, coleslaw, aioli, gherkin, tomato, French fries				12.50
Slow roasted heritage beetroot, burnt carrot purée, fried goats' cheese, oregano (V), hot smoked organic salmon (+ £3)				14.00
Char-grilled bavette steak, French fries or hand cut chips, watercress, garlic parsley butter				17.80
Asparagus, spinach & ricotta en croute, roast potatoes, root vegetables, sautéed greens, Yorkshire pudding, roasted tomato sauce (V)				13.50
28 day aged Hereford beef sirloin, horseradish cream, roast potatoes, root vegetables, sautéed greens, Yorkshire pudding				16.95
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

Artisan ice cream – vanilla, salted caramel, chocolate, strawberry, cornflake, mint choc chip, passion fruit sorbet				2.45
Banana loaf				3.75
Summer pudding, whipped cream				4.00
Affogato				4.50
Ginger pudding, butterscotch sauce, vanilla ice cream				5.75
Dark chocolate brownie, berry coulis, salted caramel ice cream				5.45
Vanilla crème brûlée				5.75
Tiny Dancer ( <i>digestif</i> - Campari, Montbazillac, orange)				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

Food served until 9pm    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  
 The Orchard 5 Harefield Road London SE4 1LW    www.thebrockleyorchard.com    020 8692 4756    @the\_orchard\_@brockleyorchard