

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
AVOCADO ON TOAST Smashed Hass avocado, walnut, pickled Kalibos cabbage & raisin dressing - add poached eggs for £1.50 (V)	6.80
POACHED EGGS ON TOASTED BREAD	
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	
PUMPKIN SOUP Roasted Delica pumpkin and pine nut soup, toasted bread (VG) feta cheese (V)	6.00
LENTIL CHILLI Puy lentil, red kidney bean and chipotle chilli, basmati rice pilaf (VG), Greek yoghurt (V)	8.50
FISHCAKE Salmon and cod fishcake, roasted leeks, samphire and wilted spinach, poached egg, Hollandaise sauce	12.00
SOZ CHUCK STEAK BURGER Monterey Jack Cheese, bourbon bacon jam, coleslaw, aioli, gherkin, tomato, French fries	13.50
EDAMAME & CHILLI FRITTERS Peanut satay sauce, sesame green beans, shaved coconut and ginger salad (VG)	7.50 13.80
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*

ROAST CAULIFLOWER CHEESE EN CROUTE Tomato and garlic sauce, roast potatoes, root vegetables, sautéed greens, Yorkshire pudding (V)	13.80
CONFIT PORK Slow cooked Tamworth pork belly, apple sauce, roast potatoes, root vegetables, sautéed greens, Yorkshire pudding	14.90
SEVEN HOUR BRISKET Braised Hereford beef brisket, horseradish cream, roast potatoes, root vegetables, sautéed greens, Yorkshire pudding	15.50
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, Banana Split, Cornflake, Raspberry Sorbet - please ask for special flavours	2.50
GINGER CAKE	3.75
AFFOGATO Vanilla ice cream, Caravan Coffee Market Blend espresso	4.50
CRÈME BRULEE	5.00
CHEESE CAKE Ginger and marscapone cheese cake	5.00
DARK CHOCOLATE BROWNIE Berry coulis, salted caramel ice cream	5.00
STICKY GINGER PUDDING Butterscotch sauce, vanilla ice cream	5.50

HOT DRINKS

BIRCHALL TEA	
English Breakfast, Earl Grey, Breakfast Decaf, Green Tea, Peppermint, Lemongrass & Ginger, Chamomile, Rooibos, Fresh Mint	2.20
CARAVAN COFFEE	
Tasting notes: Light cocoa body, deep honey sweetness and crisp apple acidity, notes of white grape and a clean jasmine aftertaste	2.50
Espresso	2.60
Americano	2.90
Cappuccino / Latte / Flat White	

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