

DINNER

First Tables 5pm, Last Tables 9pm Tuesday to Saturday

WHISKEY SOUR

Bulleit Bourbon, Lemon Juice, Aqua Faba,
Sugar Syrup, Angostura Bitters 10

FRENCH MARTINI

Smirnoff Black Label Vodka, Chambord
Raspberry Liqueur, Pineapple Juice 10

NEGRONI

Tanqueray London Dry Gin,
Select Bitter Liqueur, Martini Rosso 10

NOCELLARA OLIVES

3.5 vg, gf

STARTERS

JERUSALEM ARTICHOKE & WILD GARLIC RAVIOLI

Truffle Oil, Pesto 8.5 vg

HONEY-GLAZED GOATS CHEESE SALAD

Sun-Blushed Tomatoes, Walnuts, Mixed Leaves 8 v, ns, gf

SMOKED SALMON

Vodka Crème Fraîche, Radish, Salmon Caviar,
Toasted Sourdough 9.5

SMOKED HADDOCK RAREBIT

Buttered Crumpet, Poached Egg 8.5

MAINS

MUSHROOM TAGLIATELLE

Chestnut Mushrooms, Garlic, Cream, Thyme 16.5 v, vgo

JERUSALEM ARTICHOKE & WILD GARLIC RAVIOLI

Truffle Oil, Pesto 17 vg

PAN-ROASTED FILLET OF SALMON

Dill Hollandaise, Buttered Tenderstem & Spinach 18 gf

SAUSAGE AND MASH

Trio of Cumberland Sausages, Creamy Mash, Crispy Onions,
Red Wine Gravy 15

BOEUF BOURGUIGNON

Braised Angus Chuck Steak, Smoked Bacon, Baby Onions,
Chestnut Mushrooms, Red Wine, Creamy Mash 19.5 gf

STEAK

250g Aberdeen Angus Rump, Béarnaise Sauce, Salad & Fries
23.5 gf

SALADS

HONEY-GLAZED GOATS CHEESE

Sun-Blushed Tomatoes, Walnuts, Mixed Leaves 13 v, ns, gf

PAN-ROASTED FILLET OF SALMON

Radish, Cucumber, Mixed Leaves, Lemon Dressing 15 gf

CRISPY CHICKEN CAESAR

Paprika-Flour Fried Buttermilk Chicken Breast,
Sourdough Croutons, Anchovy, Little Gem Lettuce,
Caesar Dressing 15 gfo

BURGERS

All Served with Your Choice of Fries or House Salad

GPO BURGER

Chuck & Shin of Beef, Cheddar or Blue Cheese,
Caramelised Red Onion, Spiced Tomato Chutney,
Mustard Mayonnaise, Streaky Bacon 15 gfo

DIRTY BURGER

Chuck & Shin of Beef, Cheddar Cheese,
Caramelised Red Onion, Spiced Tomato Chutney,
Jalapeño Mayonnaise, Slow-Braised Beef 16 gfo

BUTTERMILK CHICKEN BURGER

Paprika-Flour Fried Buttermilk Chicken Breast, Ranch Sauce,
Little Gem Lettuce 15 gfo Add Hot Sauce 50p

VEG BURGER

Bean & Mushroom Patty, Grilled Halloumi, Spiced Tomato
Chutney, Little Gem Lettuce 15 v, vgo

FRIES

5 vg, gf

TRUFFLE & PARMESAN FRIES

6 v, gf

HOUSE SALAD

5 vg, gf

v vegetarian vg vegan gf gluten free o option available ns contains nuts/seeds
We can't list every ingredient we use so if you have an allergy or intolerance please let us know
Book Online: www.orpingtongpo.co.uk Events Enquiries Email: info@orpingtongpo.co.uk

DESSERTS

STICKY TOFFEE PUDDING

Toffee Sauce, Clotted Cream Ice Cream 8.5 v

DARK CHOCOLATE BROWNIE

Chocolate Sauce, White Chocolate Ice Cream 8.5 v

AFFOGATO

Vanilla Bean Ice Cream, Espresso 5 v, vgo, gf

BLOOD ORANGE SORBET

2.5 vg, gf

DRINKS

ESPRESSO MARTINI

Smirnoff Black Label Vodka, Kahlua Coffee Liqueur, Sugar Syrup, Espresso 11

ALMOND OLD FASHIONED

Cazcabel Tequila Reposado, Disaronno Amaretto, Brown Sugar, Angostura Bitters 11

OLD FASHIONED

Woodford Reserve Bourbon, Brown Sugar, Angostura Bitters 12

BABY GUINNESS

Kahlua Coffee Liqueur, Baileys Irish Cream 5

COURVOISIER VS

25ml 4.5 / 50ml 7.65