

DINNER

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

NEGRONI

Plymouth Gin, Select Bitter Liqueur, Antica Formula Rosso Vermouth 10

NOCELLARA OLIVES 3.5 vg, gf

STONE-BAKED BREAD ROLL Butter 1.5 v, vgo

STARTERS

MUSHROOMS ON TOAST Garlic, Cream, Thyme 7.5 vg, gfo

HONEY-GLAZED GOATS CHEESE Sun-Blushed Tomatoes, Walnuts, Mixed Leaves 8 v, ns, gf

CHILLI GARLIC KING PRAWNS Stone-Baked Bread 9.5 gfo

SMOKED SALMON Crème Fraîche, Dill, Salmon Caviar, Toasted Sourdough 8.5

MAINS

SWEET PEA & MINT RAVIOLI Spinach, Pesto 16 vg

KING PRAWN LINGUINE Red Chilli, Cherry Tomatoes, Olive Oil, Garlic, Parsley, White Wine 16 gfo

CUMBERLAND SAUSAGE AND MASH Trio of Sausages, Mash, Crispy Onions, Red Wine Jus 16

8oz LAMB RUMP STEAK Salsa Verde, Roasted Carrots, Cavolo Nero, Rosemary & Garlic Mash, Red Wine Jus 23 gf

9oz ANGUS RUMP STEAK Oven-Roasted Tomato, Salad, Fries & Béarnaise Sauce 24 gf

SALADS

HONEY-GLAZED GOATS CHEESE Sun-Blushed Tomatoes, Walnuts, Mixed Leaves 13 v, ns, gf

PAN-ROASTED FILLET OF SALMON Bulgar Wheat, Radish, Cucumber, Mixed Leaves, Lemon Dill 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

FONDUE BURGER Chuck & Shin of Beef, Raclette Cheese, Emmental Cheese, Spiced Tomato Chutney, Mustard Mayonnaise, Streaky Bacon, Crispy Onions 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

STONE-BAKED BREAD ROLL
Butter 1.5 v, vgo

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

APPLE TARTE TATIN

Vanilla Bean Ice Cream 8.5 v

STICKY TOFFEE PUDDING

Toffee Sauce, Clotted Cream 8 v

AFFOGATO

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

BLOOD ORANGE SORBET

2.5 vg, gf

DRINKS

IRISH OLD FASHIONED

Jameson Black Barrel, Brown Sugar, Angostura Bitters 12

OLD FASHIONED

Woodford Reserve Bourbon, Brown Sugar, Angostura Bitters 12

BABY GUINNESS

Mr Black Coffee Liqueur, Baileys Irish Cream 5

COURVOISIER VS

25ml 4.5 / 50ml 7.65