

DINNER 5.30 - 8.30 MONDAY TO SATURDAY

ORPINGTON GPO



214 HIGH STREET

NIBBLES

BREAD & OILS 4 vg, gfo MIXED OLIVES 3.5 vg, gf
PADRON PEPPERS 4 vg SAUCISSON 5

STARTERS

SEASONAL SOUP toasted sourdough 6 v, vgo, gfo
CHARRED ARTICHOKEs green olive tapenade, white wine & thyme dressing 7 vg, ns
HADDOCK FISH CAKE caper butter sauce 6.5
CRISPY FRIED CHICKEN WINGS garlic hot sauce, creamy ranch dressing 6.5 gfo
SMOKED HAM & CHEDDAR CROQUETTES pea purée, mustard mayonnaise 7 ns

SEASONAL MAINS

FRESH CATCH seasonal greens, buttered new potatoes 19 ask for details
CAULIFLOWER CURRY onion bhaji, coconut, quinoa 16.5 vg, ns
SLOW BRAISED PORK BELLY chorizo & white bean cassoulet 18
DUCK BREAST fondant potato, celeriac cream, seasonal greens 19 gf

CLASSIC MAINS

VENISON SAUSAGES rosemary & garlic mash, red wine gravy 16
VEG BURGER jackfruit & pea pattie, tomato & harissa pesto, halloumi, rocket, fries 14 gfo, v, vgo
GPO BEEF BURGER smoked cheddar or blue cheese, caramelised onion chutney, streaky bacon, fries 14 gfo
250g FILLET STEAK fries, seasonal greens, peppercorn sauce 23.5

v vegetarian vg vegan gf gluten free o option available ns contains nuts/seeds



DESSERTS

PLUM CRÈME BRÛLÉE shortbread 7 v, ns, gf

PASSIONFRUIT & DARK CHOCOLATE CHOUX BUN 6.5 v, ns

WHITE CHOCOLATE CHEESECAKE caramelised apple 7 v, gf

BLACK FOREST GATEAUX chocolate, cherries, mascapone 7 v, gf

BOOZY AFFOGATO vanilla bean ice cream, coffee liqueur 5.5 gf, v, vgo

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