

the Orpington

Serving Up Some Seasonal Delights

Award-winning local business and restaurant, [the Orpington](#) is serving up a collection of delicious new dishes, courtesy of their new evening menu incorporating seasonal and locally sourced produce.

The newly launched menu will take you on a mouth-watering journey from nibbles through to deserts. Tantalise your taste buds with a range of dishes including wholesome pork & beef meatballs in a rich vine tomato sauce with delicious fresh rigatoni pasta and parmesan, and flavourful chicken, chorizo & borlotti bean stew. For Vegans, their spiced beetroot burger comes complete with velvety butterbean hummus, roasted squash and baby gem lettuce with hand cut potato wedges.

'the Orpington' combines a unique blend of freshly cooked cuisine, with many dishes inspired by seasonal produce and a 'farm-to-fork' philosophy, incorporating exquisite, fresh local produce where possible.

At the heart of the Orpington lies a passion for good music, with an excellent selection of new and vintage vinyl for your listening pleasure and perusal over a freshly ground coffee or tantalising treat.

Open seven days a week, the driving force behind this popular Orpington based restaurant is Scott Buckle. An entrepreneur with over three decades of experience working within the premium food, drink and hospitality sector, Scott's industry experience is expansive. Notably, Scott cut his teeth in the early days working with Antonio Carluccio and later, within the Bill's Restaurant business. Scott was instrumental in helping to develop the Bill's Restaurant brand within his various managerial and operational roles with the company.

In the autumn of 2018, Scott embarked on his vision and, drawing from his wealth of knowledge and experience; the Orpington was born. This year, the Orpington took the accolade of 'Best New Business' in the annual Orpington's Finest Awards.

The restaurant continues to run its series of exciting events for the autumn/winter ahead. For more information:

www.theorpington.co.uk

Or check out their social channels on [Facebook](#), [Twitter](#) and [Instagram](#) for up to the minute news, events and special offers.

Press information only, please contact the Lifestyle Team:

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