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## WELCOME TO THE ORANGERY

Our menu is inspired by the Orangery's rich history, and we seamlessly blend tradition with innovation in our dishes.

Savour the regal indulgence of our Royal Afternoon Tea, featuring a delightful range of treats paired perfectly with English Sparkling wine. Alternatively, delve into our contemporary seasonal British lunch menu.

A discretionary service charge of 12.5% will be added to your final bill. All prices include VAT.

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## HISTORY OF AFTERNOON TEA

Prior to the introduction of high tea into Britain, the English had two main meals; breakfast and dinner. This didn't suit The Duchess of Bedford, Anna Maria Stanhope (1783-1857). The Duchess, one of Queen Victoria's ladies-in-waiting, suffered from 'a sinking feeling' at about four o'clock in the afternoon. At first, the Duchess had her servants sneak her a pot of tea and a few bread stuffs, but then began inviting friends to join her at five o'clock in her rooms at Woburn Abbey.

The menu centred around small cakes, bread and butter sandwiches, assorted sweets and, of course, tea. The summer practice proved so popular that the Duchess continued it when she returned to London and high tea was quickly picked up by other social hostesses.

**Support Historic Royal Palaces' work with local community groups by donating an optional £1 with your afternoon tea.\* From sensory sessions for people living with dementia, to adult learning and youth groups, this programme ensures that our six magnificent palaces are accessible and relevant for all visitors. Thank you, and enjoy your tea!**

\*Not applicable to Children's Afternoon Tea.

Historic Royal Palaces is a Registered Charity (No. 1068852).

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## THE ORANGERY AFTERNOON TEA

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(1812kcal) **£59**  
Includes optional £1 donation

### TOP TIER

Classic Victoria sponge  
Lemon and poppy seed battenberg  
Milk chocolate mousse, orange, honeycomb  
Orangery choux

### MIDDLE TIER

Traditional scones  
Clotted cream, strawberry preserve

### BOTTOM TIER

Cucumber cream cheese finger  
Egg mayonnaise and cress beetroot bread finger  
Smoked ChalkStream trout, lemon cream cheese bagel  
Gammon ham, tomato, wholegrain mustard finger  
Coronation chicken, peppers, spinach wrap

SERVED WITH A POT OF OUR SIGNATURE ORGANIC TEA BLEND.  
FREE TEA REFILLS AVAILABLE.

## THE ROYAL AFTERNOON TEA

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ENJOY YOUR ROYAL AFTERNOON TEA SERVED WITH:

Pimm's **£67**  
English Sparkling Wine **£71**

For those with special dietary requirements or allergies,  
please ask for a manager. Adults need around 2000 kcal a day.



## THE ORANGERY VEGAN AFTERNOON TEA

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(1560kcal) **£59**

Includes optional £1 donation

### TOP TIER

Lemon drizzle

Chocolate fudge financier

Blueberry and lime shortbread

Passionfruit tartlet

### MIDDLE TIER

Vegan scones

Sweetened cream cheese, strawberry preserve

### BOTTOM TIER

English cucumber, dill

Minted crushed peas

Pumpkin seeds, cabbage, courgette, aubergine, spinach

Carrot hummus, pickled carrot

Coronation chickpea, rocket, grilled pepper

SERVED WITH A POT OF OUR SIGNATURE ORGANIC TEA BLEND.  
FREE TEA REFILLS AVAILABLE.



# THE ORANGERY HALAL AFTERNOON TEA

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(1812kcal) **£59**

Includes optional £1 donation

## TOP TIER

Lemon drizzle

Chocolate fudge financier

Blueberry and lime shortbread

Carrot cake with carrot and orange jam

## MIDDLE TIER

Traditional scones

Clotted cream, strawberry preserve

## BOTTOM TIER

English cucumber, dill

Minted crushed peas

Smoked ChalkStream trout, cream cheese

Free-range egg mayonnaise, salad cress

Coronation chicken, red pepper, baby spinach

SERVED WITH A POT OF OUR SIGNATURE ORGANIC TEA BLEND.  
FREE TEA REFILLS AVAILABLE

## TEA SELECTION

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5.5

### CLASSIC COLLECTION

Robust and strong

#### ORGANIC ENGLISH BREAKFAST

Full-bodied blend of two single tea estates from Assam and Ceylon black teas.

#### ORGANIC ASSAM

Full-bodied black tea sourced from the Assam region of North East India.

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### DELICATE COLLECTION

Light and aromatic

#### ORGANIC LAPSANG SOUCHONG

A rare, smoky Lapsang Souchong single estate tea, originating from China – with deep aromas, flavours.

#### ORGANIC EARL GREY

Scented, whole-leaf Ceylon black tea that can be taken with or without milk.

#### ORGANIC DARJEELING

Light and delicate, known as the Champagne of teas, best enjoyed without milk.

#### ORGANIC CHAQUOING GREEN

A mellow, classic green tea from Sri Lanka which is known for some of the best green teas in the world.

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### NURTURING COLLECTION

Soothing and gentle

#### ORGANIC PEPPERMINT

Crisp, refreshing and naturally caffeine free.

#### ORGANIC ROOIBOS

Derives from the finest organic leaves of the rooibos or red bush plant in the Cederburg mountains of South Africa.

#### ORGANIC CHAMOMILE

The finest whole chamomile heads have been selected for this organic infusion, producing a light and delicate brew.

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### SIGNATURE COLLECTION

Zingy and delicious

#### ORGANIC MASALA CHAI

A full-bodied blend of organic Ceylon black tea and spices, Masala Chai derives from the Hindi literally meaning 'mixed spice tea'.

#### ORGANIC RED VELVET

**Caffeine free**

Beautifully deep ruby red in colour with a zingy complexity of organic, juicy orange and ripe berry fruits.

#### ORGANIC VANILLA CHAI

A signature Chai recipe, blending the ingredients of Masala Chai with natural vanilla to create a sweet, spiced fragrant tea experience.

Our teas are supplied by Hope & Glory, a small British company specialising in premium, organic, loose-leaf teas with strong sustainability credentials. Organic certification guarantees that farmers are using environmental and animal-friendly farming methods which protects their farm and their health, as well as fair pay along with welfare rights.

# BREAKFAST

10.00am – 11.30am

## BREAKFAST

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**Porridge oats, with berry compote, cinnamon,  
finished with a crunchy seeds and dried fruit granola**

VE, NGCI 420kcal

**£9.5**

### **Egg on toast**

**Cacklebean eggs cooked your way, poached, scrambled or fried**

440kcal, 465kcal, 520kcal

**£9.5**

**Open omelette filled with tender wild mushrooms,  
baby spinach & creamy lemon herb mascarpone**

V, NGCI 360kcal

**£12.5**

### **Eggs benedict**

**Poached eggs and gammon ham on toasted English muffin  
halves, finished with a classic hollandaise**

550kcal

**£16**

### **Avocado benedict**

**Creamy avocado and poached eggs on toasted English muffin  
halves, topped with delicate hollandaise**

V 520kcal

**£16**

### **Eggs Royale**

**Soft, creamy scrambled eggs served with tender hot-smoked  
Chalk Stream trout, sprinkled with fresh chives, accompanied  
by toasted sourdough**

520kcal

**£19**

### **Full English Breakfast**

**Free range country style sausages, Stornoway black pudding,  
native back bacon, roasted plum tomato, portobello mushrooms,  
baked beans, choice of Cacklebean eggs: poached, scrambled or  
fried, London sourdough toast with lightly salted butter**

**Tea or coffee included**

1250kcal

**£22**

### **Vegetarian English Breakfast**

**Charred halloumi, avocado, potato cake, slow-roasted plum  
tomato, roasted portobello mushroom, baked beans, choice  
of Cacklebean eggs: poached, scrambled or fried, London  
sourdough toast**

**with lightly salted butter**

**Tea or coffee included**

980kcal

**£22**

For those with special dietary requirements or allergies, please ask for a manager.  
Adults need around 2000 kcal a day.



## STARTERS

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Wild mushroom pate, silky blend of woodland mushrooms and truffle, served with a medley of sautéed mixed mushrooms and slices of lightly toasted sourdough

480kcal (VE)

**£12**

Thinly sliced kohlrabi layered with shaved radish, dressed with pickled walnuts and a delicate walnut ketchup, finished with shards of crunchy Bramley apple

190kcal (VE, NGCI)

**£11**

Classic prawn cocktail, sweet prawns, crisp lettuce, and a punchy bloody Mary dressing

480kcal (NGCI)

**£16.5**

Winter vegetable soup

240kcal (VE)

**£9.5**

## MAINS

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Tender savoy cabbage, enriched with black garlic and miso butter, on a bed of earthy winter lentils

290kcal (VE, NGCI)

**£22**

A rich risotto of tender kale and roasted chestnuts, finished with an herb infused olive oil

520kcal (VE, NGCI)

**£22**

Elevate your risotto by added sauté chicken breast

665kcal

**£26**

**Palace Pie**

Braised short rib, lamb shoulder, topped with creamy buttery mash, rich red wine jus

684kcal (NGCI)

**£30**

Pan seared halibut, served with golden girolles, creamy cauliflower, orange beurre blanc, sweet sultanias, costal samphire

520kcal (NGCI)

**£34**

## SIDES

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**£6**

London sourdough with lightly salted butter 280kcal (V)

Tender kale and savoy tossed in a subtly spiced chilli butter (V, NGCI) 70kcal

A medley of winter roots, flavoured with maple and spices, roasted until caramelised (VE, NGCI) 125kcal

# DESSERTS

## DESSERTS

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Delicate, forced rhubarb, layered beneath a crisp, golden crumble, served with a silky vanilla custard

335kcal

**£10.5**

Victorian Bakewell, delicate pastry tart filled with spiced frangipane, studded with seasonal dried fruits, and lightly glazed, served with clotted cream ice cream

470kcal

**£13.5**

The Rose Garden Trifle, layers of spiced ginger cake, winter berries, rosewater jelly, silky custard topped with whipped cream

450kcal

**£13.5**

Tender pear poached in spiced English wine, served with creamy plant-based mascarpone crisp, candied hazelnuts

350kcal (VE, NGCI)

**£13.5**

For those with special dietary requirements or allergies, who may wish to know about the food or drink ingredients used, please ask for a manager.

Adults need around 2000 kcal a day



## COCKTAILS

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Mimosa **£12.5**

Apple Aperol spritz **£15**

Gloria **£15**

Pimm's **£14.5**

Bloody Mary **£14.5**

Espresso Martini **£14.5**

(Non-alcoholic cocktails available)

## GINS

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Hendricks **£14**

Delightfully infused with cucumber and rose petals. Pairs best with Fever-Tree Elderflower Tonic. Garnished with a slice of cucumber.

## BEERS

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Meantime London Lager **£7.5**

Meantime London Pale Ale **£7.5**

Nirvana Helles **£7.5**

## CHILLED DRINKS

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Pressed orange or apple juice 130kcal **£4.8**

Elderflower fruit cordial 20kcal **£4.8**

English iced tea 48kcal **£4.8**

Iced coffee 130kcal **£6**

Still or sparkling mineral water 330ml **£4.2**

Still or sparkling mineral water 750ml **£5.8**

Coke or Diet Coke 82kcal/2kcal **£4.2**

Traditional ginger beer 90kcal **£5.5**

Flawsome sparkling juices 24kcal **£5.5**

Matcha **£6**

## COFFEES & HOT CHOCOLATE

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Our delicious Community Blend by Union hand-roasted coffee comes from a group of 300 smallholder farmers in Jaen, Peru via the Union Direct Trade sourcing model. This allows us to ensure farmers are paid fairly for their high-quality products.

Filter Coffee 4kcal **£4.3**

Americano 4kcal **£4.3**

Espresso 3kcal **£3.3**

Double Espresso 6kcal **£3.9**

Cappuccino 120kcal **£4.6**

Latte 130kcal **£4.6**

Mocha 185kcal **£4.9**

Hot Chocolate 206kcal **£4.9**



## ENGLISH SPARKLING WINE

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### RIDGEVIEW BLOOMSBURY

**The official wine served for Her Majesty The Queen's  
Diamond Jubilee celebration in 2022.**

This signature blend is light golden in colour with a fine, persistent mousse. Citrus fruit aromas with hints of melon and honey.

**Bottle £91 Glass (125ml) £17**

### RIDGEVIEW FITZROVIA ROSÉ

A delicate salmon colour with an abundance of fine bubbles. Raspberry and redcurrant nose carries through to a fresh fruit-driven palate.

**Bottle £95 Glass (125ml) £19**

### COATES & SEELY BRUT RESERVE NV

Pale gold in colour, with a steady stream of fine bubbles; ultra-fresh with a distinctive sappy cool infusing the shy orchard fruits.

**Bottle £91 Glass (125ml) £17**

## PROSECCO

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### LE CONTESSE BRUT

Complex bouquet with fruity notes of peach, green apple and scent of acacia and lilac. Fresh and light palate, balanced with acidity and full bubbles.

**Bottle £55 Glass (125ml) £13**

### PIAZZA GRANDE SPUMANTE ROSE

Delicate cherry pink in colour with a floral bouquet. The palate is fresh with notes of red cherries, strawberries and blossom combined with a creamy mousse and delicate acidity.

**Bottle £58 Glass (125ml) £14**

(Non-alcoholic versions available)

## WHITE WINE

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### CHAPEL DOWN BACCHUS STILL

A great example of a quality English white wine. Crisp, refreshing, highly aromatic wine characterised by gooseberry and elderflower on the nose. The palate is fresh and zesty with flavours of nettle, kiwi and freshly cut grass leading to a crisp, dry finish.

**Bottle £55 Glass (175ml) £15**

**TERRE D'OR SAUVIGNON BLANC**

A fresh, aromatic white wine selected from a small Mediterranean hillside vineyard. Elegant on the palate showing an expression of hedgerow, gun flint and zesty citrus fruit.

**Bottle £46 Glass (175ml) £11.25**

**NORTE SUR ORGANIC CHARDONNAY**

An organic Chardonnay from Dominio de Punctum. The palate is soft with flavours of apple, peach and mango with a refreshing streak of acidity.

**Bottle £39 Glass (175ml) £10.25**

**HOUSE WHITE**

**Bottle £29 Glass (175ml) £8.25**

## ROSÉ WINE

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**CHAPEL DOWN ENGLISH ROSÉ**

Chapel Down English Rosé is a crisp wine with notes of raspberries, strawberries and cream.

**Bottle £55 Glass (175ml) £15**

**GRANDE COURTADE ORGANIC ROSÉ**

Produced from organic fruit grown at the small estate Grande Courtade, this is a dry wine with a perfumed bouquet of wild strawberry and cranberry on the palate with a crisp acidity.

**Bottle £46 Glass (175ml) £12.25**

**HOUSE ROSÉ**

**Bottle £29 Glass (175ml) £8.25**

## RED WINE

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**SENSAS PINOT NOIR IGP D'OC**

This is a versatile and easy drinking style of Pinot Noir. The palate is juicy with notes of cherry, plum and raspberry. Well balanced with silky tannins and a vibrant, fresh finish.

**Bottle £49 Glass (175ml) £12.25**

**MONTEPULCIANO RISERVA ABRUZZO TDC**

Intense purple in colour with aromas of blackberries and cherries. The palate is rich with notes of ripe berry fruit, sweet black cherries and a hint of herbaceous notes.

**Bottle £45 Glass (175ml) £11.25**





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## SUSTAINABILITY

All our menus have been designed with sustainability in mind. Our dishes change with the seasons, meaning you're always getting the freshest ingredients from the UK. We've designed our menus to reduce food waste using a 'root to tip' philosophy to make sure we're using the whole of an ingredient. Our chef has included some less commonly used ingredients to celebrate biodiversity and reflect the palace's celebrations of gardens.

Throughout our menus, we are proud to champion the best food from artisanal suppliers that London has to offer. All our fresh meats are farmed in the UK, our eggs are all free-range and we only serve fish rated 'good to eat' by the Marine Conservation Society. All our cheese is produced in the UK from small, artisan cheesemakers, celebrating and supporting UK farmers and producers.

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## OUR LOCAL SUPPLIERS

From reducing farm surplus with local growers to refusing airfreight for fresh produce, we prioritise sustainability with an exclusive reliance on only British meats and cheeses and adherence to the Good Fish Guide for responsible seafood sourcing.

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## SCAN THE QR CODE FOR ALLERGEN INFORMATION

Please scan the QR code to access the allergen  
information for all items on our menu.





HISTORIC ROYAL PALACES

## ABOUT HISTORIC ROYAL PALACES

Historic Royal Palaces was established by Royal Charter as an independent charity in 1998. Our Charter pledges that we will act 'for the benefit of the nation' and 'help everyone learn about the palaces'. Our ambition is to make the palaces a living resource for everyone. A source of happiness, inspiration, surprise and debate. And we will act for the future: investing in young people, de-carbonising our activities, conserving the palaces to pass them on in better condition ensuring their legacy lives on.

**Find out more at [hrp.org.uk](http://hrp.org.uk)**

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TOWER OF LONDON • HAMPTON COURT PALACE • BANQUETING HOUSE  
KENSINGTON PALACE • KEW PALACE • HILLSBOROUGH CASTLE AND GARDENS