
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.



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).



THE ORANGERY AFTERNOON TEA

(1812kcal) **£55**

Includes optional £1 donation

TOP TIER

Chocolate croustillant

Carrot cake with carrot and orange jam

Bergamot Victoria sponge

Orange choux

MIDDLE TIER

Traditional scones

Cornish clotted cream, blackcurrant preserves
(alternative fruit preserves available)

BOTTOM TIER

English cucumber, cream cheese bridge roll

Free-range egg mayonnaise, salad cress finger sandwich

Smoked salmon, lemon, chives bagel

Coronation chicken, red pepper wrap

Gammon ham, wholegrain mustard finger sandwich

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

THE ROYAL AFTERNOON TEA

ENJOY YOUR ROYAL AFTERNOON TEA SERVED WITH:

Pimm's **£64**

English Sparkling Wine **£68**

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

(1560kcal) **£55**

TOP TIER

Lemon tart

Chocolate financier

Blueberry and orange shortbread

Raspberry Victoria sponge

MIDDLE TIER

Traditional scones

Sweetened cream cheese, blackberry preserve (alternative fruit preserves available)

BOTTOM TIER

English cucumber, dill finger sandwich

Carrot hummus, pickled carrot bagel

Coronation chickpea, spinach, cucumber wrap

Minted pea finger sandwich

Field mushroom and truffle bridge roll

CHILDREN'S AFTERNOON TEA

(1267kcal) **£29**

Raspberry Swiss roll

Chocolate fudge cake

Candyfloss and popping candy

Traditional scone with clotted cream, strawberry jam

Puzzle cheese sandwich

Puzzle ham sandwich

Jam crown sandwich

Fresh milkshake

TEA SELECTION

£5.5

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.

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.

DELICATE COLLECTION

Light and aromatic

ORGANIC LAPSANG SOUCHONG

A rare, smoky Lapsang Souchong single estate tea, originating from China - with deep aromas, flavours and a sparkling liquor.

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.

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.

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

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, spicy fragrant tea experience.



BREAKFAST

10.00am - 11.30am

BREAKFAST

Earl Grey porridge, oat milk,
blueberries, honey, seeds 216kcal
£10.5

Breakfast crumble, toasted oats,
warmed berries, coconut yoghurt 310kcal
£10.5

Cullum cheese, vine tomato, wild rocket
omelette 478kcal
£12.5

Avocado Benedict 436kcal
£15.5

Scrambled eggs, smoked salmon,
sourdough 605kcal
£16.5

Cinnamon apple, golden sultana
American pancakes 248kcal
£12

SUNDAY ROAST

2 courses **£36** | 3 courses **£46**

Chefs' soup of the day (VG) 159kcal **£9.50**

MAINS

Roast of the day 1524kcal **£30**

Butternut squash and mushroom
Wellington (VG) 967 kcal **£28**

Served with
Yorkshire pudding, roast potatoes
seasonal vegetables

DESSERTS

Pear, plum crumble served with vanilla
ice cream, clotted cream or custard
(VG) 569kcal **£13**

For those with special dietary requirements
or allergies, please ask for a manager.



LUNCH

12.00pm – 2.30pm

Lunch available Monday to Saturday

2 courses for £36 | 3 courses for £46

STARTERS

Courgette carpaccio, lemon thyme
dressing whipped vegan cream cheese

274kcal

£13.5

Red onion tart tatin, Bath blue,
wild rocket salad 444kcal

£14.5

Citrus cured salmon, cucumber,
avocado, citrus salad 387kcal

£16.5

Prawn and avocado cocktail with
Bloody Mary dressing 674kcal

£15.5

Curried cauliflower soup, toasted
cauliflower, truffle and sourdough croutes

204kcal

£9.5

MAINS

Potato and spinach roulade, charred
sprouting broccoli, confit shallots 302kcal

£20

Butternut squash ravioli, buttered leeks,
sage velouté, crispy sage and pumpkin

seeds 562kcal

£24

Roast fillet of sea bass, saffron risotto,
baby leeks, seaweed butter sauce 639kcal

£30

Confit duck, creamy mash, braised red
cabbage, whipped carrot 712kcal

£30

The Palace Pie
(Braised lamb shoulder, beef rib,
topped with Somerset cheddar mash,
rich red wine jus) 704kcal

£28

SIDES

£6.5

Buttered savoy cabbage 112kcal

Thyme roasted root vegetable 85kcal

Creamy swede mash 637kcal

Artisan bread and butter 203kcal

DESSERTS

Golden pineapple, mint and cucumber
sorbet with lemongrass syrup 287kcal

£13

Chocolate fondant, vanilla ice cream

581kcal

£14

Victoria's blackberry trifle 330kcal

£13

Apple tart tatin, clotted cream,
toffee sauce 493kcal

£12

Paxton and Whitfield British seasonal
cheeseboard, Peter's Yard biscuits,
celery, orchard chutney (V) 389kcal

£24

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

ENGLISH SPARKLING WINE

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 £85 Glass (125ml) £16

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 £90 Glass (125ml) £18

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 £90 Glass (125ml) £18

PROSECCO

LE CONTESSA 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 £49 Glass (125ml) £12

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 £53 Glass (125ml) £13.5

(Non-alcoholic versions available)

WHITE WINE

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 £52 Glass (175ml) £14

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 £45 Glass (175ml) £11

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 £38 Glass (175ml) £10

HOUSE WHITE

Bottle £28 Glass (175ml) £8

ROSÉ WINE

CHAPEL DOWN ENGLISH ROSÉ

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

Bottle £52 Glass (175ml) £14

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 £45 Glass (175ml) £12

HOUSE ROSÉ

Bottle £28 Glass (175ml) £8

RED WINE

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 £48 Glass (175ml) £12

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 £44 Glass (175ml) £11

COCKTAILS

Mimosa £12.5

Bellini £12.5

Kir Royale £12.5

Pimm's £14.5

Aperol Spritz £14.5

Gin Berry £14.5

(Non-alcoholic cocktails available)

GINS

Bombay Sapphire £12.5

Aromatic with bright citrus notes. Pairs best with Fever-Tree Mediterranean Tonic. Garnished with a lemon wedge.

Hendricks £13

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

BEERS

Meantime London Lager £6.9

Meantime London Pale Ale £6.9

Lucky Saint £6.9



CHILLED DRINKS

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**

Pepsi or Diet Pepsi 82kcal/2kcal **£4**

Traditional ginger beer 90kcal **£5.5**

Flawsome sparkling juices 24kcal **£5.5**

COFFEES & HOT CHOCOLATE

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**

MEMBERS SAVE 10%. EXCLUSIONS APPLY.



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.



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.





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

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