
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) **£56**

Includes optional £1 donation

TOP TIER

Chocolate croustillant

Mini raspberry Victoria sponge

Elderflower and lemon baba

Orangery choux

MIDDLE TIER

Traditional scones

Cornish clotted cream, choice of preserves

BOTTOM TIER

English cucumber, dill

Free-range egg mayonnaise, salad cress

Smoked ChalkStream trout, nasturtium cream cheese

Gammon ham, vine tomato, wholegrain mustard

Coronation chicken, red pepper, baby spinach

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) **£56**

TOP TIER

Lemon drizzle

Chocolate fudge financier

Blueberry and lime shortbread

Passionfruit tart

Citrus tart

MIDDLE TIER

Vegan scones

Sweetened cream cheese, choice of preserves

BOTTOM TIER

English cucumber, dill

Minted crushed peas

Pumpkin seeds, cabbage, courgette, aubergine, spinach

Carrot hummus, pickled carrot

Coronation chickpea, rocket, grilled pepper

HALAL AFTERNOON TEA ALSO AVAILABLE.

CHILDREN'S AFTERNOON TEA

(1267kcal) **£30**

Roly poly

Chocolate fudge popping candy cake

Mini raspberry Victoria sponge

Traditional scone with clotted cream, strawberry jam

Cucumber and carrot sticks, hummus dip

Cheese sandwich

Jam crown sandwich

Strawberry or chocolate ice cream shake

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

Sauteed mushroom and wild garlic omelette

(V) 286kcal

£12.5

Add shaved Truffle

£5

Eggs Benedict Lightly poached eggs, hollandaise,
gammon ham on a toasted English muffin

374kcal

£16

Eggs Florentine

Lightly poached eggs, hollandaise,
buttered spinach on a toasted English muffin

(V) 398kcal

£16

Eggs Royal

Lightly poached eggs, hollandaise sauce,
Chalkstream trout on a toasted English muffin

490kcal

£19

Avocado Benedict

Lightly poached eggs, hollandaise sauce,
crushed avocado on a toasted English muffin

(V) 410kcal

£16

The Full English

Cumberland sausage, smoked back bacon, black pudding,
slow roasted tomato, field mushroom,
scrambled eggs, sourdough toast and butter

756kcal

£22

The Vegetarian English

Grilled halloumi, avocado, potato rosti, field mushroom,
slow roasted tomato, scrambled tofu,
sourdough toast and butter

714kcal

£22

Stack of buttermilk pancakes, London honey

420kcal

Served with a choice of;

Crispy bacon 136kcal, berry compote 84kcal,
or Biscoff vanilla cream 91kcal

£12.5

Breakfast trifle, toasted oats, warmed blueberries,
coconut yoghurt

(VG) 320kcal

£8.50

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

Adults need around 2000 kcal a day.

STARTERS

English asparagus spears, hollandaise
sauce, toasted sourdough crumb

398kcal

£14.5

Add shaved truffle **£5**

La Latteria mozzarella, minted peas,
broad beans, lemon oil

(V) 272kcal

£13.5

Classic prawn cocktail,
sriracha cocktail dressing

674kcal

£16.5

Cod crudo, blood orange,
shaved fennel salad

216kcal

£16.5

Chilled tomato and watermelon
gazpacho, olive oil, basil salad

(VG) 122kcal

£9.5

SIDES

Artisan bread and butter

341kcal

£7

Sauteed spring greens

92kcal

£7

Buttered asparagus

76kcal

£7

Heritage tomato salad, sherry dressing

211kcal

£7

MAINS

Tandoori roasted carrots, carrot caramel,
chickpea granola, coconut yoghurt

(V) 315kcal

£24

Gnocchi, charred courgette, chilli, peas
and lemon, toasted crumb

(V) 381kcal

£24

Pan fried cod fish cake, poached egg,
tartare sauce

348kcal

£27

Chicken Caesar salad, sweet baby gem,
garlic croutons, bacon lardons, soft
boiled egg

563kcal

£25

Add shaved truffle

£5

The Palace pie

Braised lamb shoulder, beef rib,
topped with Somerset cheddar mash,

red wine jus

684kcal

£30

DESSERTS

Rich dark chocolate fondant,
orange mousse, clementine salad

567kcal

£13

Victoria's apple trifle

330kcal

£13

Apple tart tatin, clotted cream,
toffee sauce

568kcal

£13

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 £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

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

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

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

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

COCKTAILS

Mimosa £12.5

Orangery Passion martini £15

Paloma £15

Pimm's £14.5

Bloody Mary £14.5

Blueberry gin mojito £14.5

Aperol Spritz £14.5

(Non-alcoholic cocktails available)

GINS

Bombay Sapphire £14

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

Hendricks £14

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

BEERS

Meantime London Lager £7.50

Meantime London Pale Ale £7.50

Lucky Saint £7.50



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**

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

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