
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.



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) **£66**
Includes optional £1 donation

TOP TIER

Classic Victoria sponge

Apricot cheesecake

Dark chocolate tart

Orangery choux

MIDDLE TIER

Traditional scones

Clotted cream, strawberry preserve

BOTTOM TIER

Cucumber cream cheese

Egg mayonnaise and cress, beetroot bread

Smoked ChalkStream trout, lemon cream cheese bagel

Gammon ham, tomato, wholegrain mustard

Coronation chicken, peppers, spinach wrap

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 £78

English Sparkling Wine £82

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

THE LAST PRINCESSES OF PUNJAB VEGAN AFTERNOON TEA

(1560kcal) **£66**
Includes optional £1 donation

TOP TIER

Chocolate, coconut, chai, cake baba
Raspberry Victoria sponge
Mango, orange saffron polenta sponge
Lemon drizzle

MIDDLE TIER

Scones
Sweetened cream cheese,
Tiptree berry preserves

BOTTOM TIER

English cucumber, dill, finger sandwich
Aromatic spiced lentil, turmeric vegan mayo
Pumpkin seeds, cabbage, courgette, aubergine, spinach, wrap
Whipped beetroot hummus, red sorrel cress bagel
Coronation chickpea, rocket, grilled pepper wrap

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



THE ORANGERY HALAL AFTERNOON TEA

(1812kcal) **£66**

Includes optional £1 donation

TOP TIER

Lemon drizzle

Classic Victoria sponge

Dark chocolate tart

Strawberry and pistachio choux

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

£5.8

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.

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 VANILLA CHAI

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

ORGANIC RED VELVET

Caffeine free

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

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

Light, fluffy pancakes

Served with your choice of elegant, sweet or savoury toppings:

Crispy black treacle bacon 805kcal

Seasonal berry compote 615kcal

Biscoff vanilla cream 735kcal

£12.5

Egg on toast

Cacklebean eggs cooked your way, poached, scrambled or fried

440kcal, 465kcal, 520kcal

£9.5

Open omelette

Wild mushrooms, baby spinach,
creamy lemon herb mascarpone

360kcal (V, NGCI)

£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

520kcal (V)

£16

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

Orangery granola

Toasted oats, seeds, chai orange compote, coconut yoghurt,
drizzled maple syrup

560kcal (VE)

£9.5

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

STARTERS

Cucumber and avocado soup

A chilled blend of seedless cucumbers, ripe avocado, basil, lime juice with a dash of coconut cream

170kcal (VE)

£9.5

Heritage tomatoes, basil pesto, mozzarella

Heritage tomatoes served with creamy mozzarella, vibrant basil pesto, tomato essence, finished with a drizzle of green oil

455kcal (NGCI)

£12.5

Elevate your salad by adding prosciutto

565kcal (NGCI)

£5

Summer vegetables, Rosary goats' cheese tart, mixed leaves

Shortcrust pastry filled with caramelised summer vegetables and Rosary goats' cheese, savoury custard served warm with lightly dressed mixed leaves

240kcal

£15

MAINS

Tomato and grilled sweetcorn risotto

A vibrant risotto of roasted cherry tomatoes, smoky grilled sweetcorn, creamy Arborio rice, finished with garden herbs

515kcal (VE, NGCI)

£24

Elevate your risotto by adding sautéed chicken breast

665kcal (NGCI)

£5

Crab linguine

Hand-picked crab with linguine, light chilli oil

580kcal

£34

Seared sea bass

Crisp-skinned sea bass with braised summer vegetables, minted crème fraîche

520kcal (NGCI)

£34

Chicken Caesar salad

Grilled chicken breast, romaine lettuce, crunchy croutons, shaved parmesan, classic Caesar dressing

750kcal

£28

SIDES

£6

Crushed roasted Jersey Royal potatoes with garlic and herbs 280kcal (VE, NGCI)

Rocket and watercress salad with pickled shallots and olives 90kcal (VE, NGCI)

Sautéed summer greens (VE, NGCI) 120kcal

TERRACE MENU

12.00pm – 16.30pm

Cobble Lane cured meats

A selection of the finest charcuterie made in London from Cobble Lane of Islington, served with house pickles and sourdough breads

1135kcal

£29.00

Paxton and Whitfield cheese

A selection of the finest British cheeses from London's oldest cheese shop, served with chutneys and cheese biscuits and crackers

1050kcal

£36.00

The classic club sandwich

Roast chicken, crispy bacon, fresh lettuce, boiled egg, avocado, tomato in a stacked club sandwich, paired with a lightly dressed mixed leaf salad

851kcal

£19.50

DESSERTS

12.00pm – 16.30pm

Strawberry, elderflower trifle

Layered strawberry and elderflower, custard, vanilla sponge with whipped cream

480kcal

£13.5

Lemon tart

Classic lemon tart with whipped cream, raspberry ice cream

510kcal

£13.5

Eton mess

A refreshing twist on a classic, with macerated summer fruits, crisp meringue, strawberry and cream ice cream

550kcal

£13.5

Orangery posset

Plant -based mascarpone , non gluten crumbs, citrus gel

470kcal (VE)

£10.5

Daily ice cream selection

Choose from today's varieties
and enjoy a perfectly balanced treat

kcal on request

£10.5

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

Mimosa **£14.5**

Aperol Spritz **£16**

Pimm's **£16**

Raspberry Limoncello **£16**

Earl Grey Martini **£16**

Masala Mango Margarita **£16**

(Non-alcoholic cocktails available)

BEERS

Meantime London Lager **£8**

Meantime London Pale Ale **£8**

Nirvana Helles 0% **£8**

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**

Coconut water 330ml **£5.5**

Matcha **£6**

COFFEES & HOT CHOCOLATE

Americano 4kcal **£4.5**

Espresso 3kcal **£3.5**

Double Espresso 6kcal **£4.1**

Cappuccino 120kcal **£4.8**

Latte 130kcal **£4.8**

Mocha 185kcal **£5.1**

Hot Chocolate 206kcal **£5.1**



ENGLISH SPARKLING WINE

RIDGEVIEW BLOOMSBURY

**The official wine served for Her Majesty The Queen's
Diamond Jubilee celebration in 2012.**

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

Bottle £96 Glass (125ml) £18

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 £100 Glass (125ml) £21

CHAMPAGNE

LAURENT-PERRIER LA CUVÉE BRUT

Fresh and elegant with fine, persistent bubbles. Delicate citrus, white peach and floral notes lead to a crisp, balanced palate and a long, refined finish.

Bottle £125

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 £58 Glass (125ml) £13.8

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 £62 Glass (125ml) £14.8

(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 £58 Glass (175ml) £15.8

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 £49 Glass (175ml) £12

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 £41 Glass (175ml) £11

HOUSE WHITE

Bottle £35 Glass (175ml) £10

ROSÉ WINE

CHAPEL DOWN ENGLISH ROSÉ

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

Bottle £58 Glass (175ml) £15.8

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 £49 Glass (175ml) £13

HOUSE ROSÉ

Bottle £35 Glass (175ml) £10

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 £52 Glass (175ml) £13

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 £48 Glass (175ml) £12

HOUSE RED

Bottle £35 Glass (175ml) £10



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.



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

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