
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 - Per person**
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.

VEGETARIAN, HALAL AND NGCI AFTERNOON TEA AVAILABLE ON REQUEST

THE LAST PRINCESSES OF PUNJAB VEGAN AFTERNOON TEA

(1560kcal) **£66 - Per person**

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,

Strawberry preserve

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.



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.

COCKTAILS

Mimosa **£16**

Pimm's **£16**

Pink gin 75 **£16**

Tom Collins **£16**

Pumpkin espresso martini **£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 **£5.5**

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 **£4.5**

Traditional ginger beer 90kcal **£5.5**

Flawsome sparkling juices 24kcal **£5.5**

Coconut water 330ml **£5.5**

Matcha **£6**

COFFEES & HOT CHOCOLATE

Americano 4kcal **£4.6**

Espresso 3kcal **£3.6**

Double Espresso 6kcal **£4.3**

Cappuccino 120kcal **£4.9**

Latte 130kcal **£4.9**

Mocha 185kcal **£5.3**

Hot Chocolate 206kcal **£5.3**



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

£14.5

Open omelette

Balsamic roasted vegetables,
caramelised onions, feta cheese

360kcal (NGCI)

£13.5

Crushed avocado and free-range eggs

Sourdough toast, chilli oil and eggs cooked your way

520kcal

£14.5

Full English Breakfast

Cumberland sausage, smoked back bacon, black pudding, plum
tomato, portobello mushrooms, bubble and squeak, baked
beans and eggs cooked your way

London sourdough toast with lightly salted butter

Tea or coffee included

1250kcal

£22.5

Vegetarian English Breakfast

Quorn sausage, grilled halloumi, bubble and squeak, plum
tomato, portobello mushroom, baked beans and eggs cooked
your way London sourdough toast with lightly salted butter

Tea or coffee included

980kcal

£22.5

LUNCH

Monday to Friday
12.00pm – 14.30pm

SHARING AND LIGHT

Roasted squash and whipped tahini

Charred broccoli, pomegranate, crispy chickpeas and flatbread

272kcal (VE, NGCI)

£18

Burrata and roasted pears

Lemon thyme beurre noisette, aged balsamic and toasted almonds

463kcal (NGCI)

£20

Fresh figs and cured ham

Whipped ricotta, rocket, pomegranate molasses and toasted sourdough

385kcal

£22

King prawn cocktail

Charred baby gem, avocado, cucumber, pickled fennel and marie rose dressing

487kcal

£24

MAINS

Orangery club sandwich

Roast chicken, crispy bacon, fresh lettuce and tomato, waffle fries

878kcal

£24.5

Pan-roasted sea bass

Cavolo nero, Caesar, parmesan, anchovy and herb dressing

520kcal

£31

Grilled bavette steak agrodolce

Courgettes, roasted heritage tomatoes, watercress salad and bearnaise

585kcal (NGCI)

£34

Wild mushroom and chestnut risotto

Crispy sage, pumpkin seeds and herb oil

543kcal (VE, NGCI)

£22

Elevate your risotto

Add a sautéed chicken breast

125kcal

+£7

SIDES

£6

Roasted vegetables 150kcal (VE, NGCI)

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

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

DESSERTS

12.00pm – 2.30pm

Daily ice cream selection

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

kcal on request (NGCI)

£10.5

Eton mess

Macerated fruits, crisp meringue,
strawberry and cream ice cream

550kcal (NGCI)

£13.5

Sticky toffee pudding

Spiced toffee sauce

610kcal (VE)

£13.5

Orangery trifle

Layers of orange, honey custard and vanilla sponge,
finished with whipped cream

543kcal

£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

2 courses £48 | 3 courses £59

STARTERS

Roasted sweet potato soup

Sweet potato crisps, smoked paprika
220kcal (VE, NGCI)
£10.5

Classic prawn cocktail

Sweet prawns, crisp gem lettuce, cherry tomatoes, and a punchy bloody Mary dressing
521kcal
£18.5

Potted ChalkStream trout

delicate trout, seaweed butter, fresh herbs, lemon, crisp cornichons dressed salad artisan sourdough
485kcal
£18.50

MAINS

Dry aged beef sirloin, Yorkshire pudding

Duck fat roasted potatoes, carrots, parsnips, creamy leeks, tenderstem broccoli
horseradish sauce, beef jus
1011kcal
£38

Roast spatchcock chicken, Yorkshire pudding

Duck fat roasted potatoes, carrots, parsnips, creamy leeks, tenderstem broccoli
bread sauce, light chicken jus
875kcal
£34

Cauliflower cheese steak

roast potatoes, carrots, parsnips, creamy leeks, tenderstem broccoli, onion gravy
627kcal (VE, NGCI)
£32

DESSERTS

Eton mess

Macerated fruits, crisp meringue, strawberry and cream ice cream
550kcal (NGCI)
£13.5

Sticky toffee pudding

Spiced toffee sauce
610kcal (VE)
£13.5

Orangery trifle

Layers of orange, honey custard and vanilla sponge, finished with whipped cream
543kcal
£13.5

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 £61 Glass (125ml) £14.8

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 £65 Glass (125ml) £15.8

(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