



Breakfast Menu

10.00-12.00

Fruit salad with yoghurt and blackberry coulis
£4.95

Fresh berries with yoghurt, granola and London honey
£5.95

Artisan croissant with Cornish butter and a pot of English jam
£4.50

Freshly baked croissant filled with honey roast Wiltshire ham and mature cheddar cheese
£6.25

Traditional streaky bacon bap
£6.50

Thick cut white or wholemeal bloomer with Cornish butter and a pot of English jam
£3.50



English Breakfast

10.00-11.30

All hot breakfasts include tea or coffee

Hot waffle with caramel apples and cinnamon cream
£6.95

Eggs Benedict with chervil hollandaise
£8.50

Eggs Royale with chervil hollandaise
£8.50

'Full English' with streaky bacon, field mushroom, vine tomatoes, Cumberland sausage, black pudding and scrambled free-range eggs
£11.95



The Orangery



Lunch Menu

12.00-14.00

Starters

Watercress soup, poached hens' egg, flaked almonds
£6.75

Rolled chicken terrine, gherkin and shallot salad, fine herbs, crispy bread
£6.95

Smoked salmon, capers, shallots, pea shoot salad
£7.90

Heirloom tomato carpaccio, Granny Smith, pink peppercorns, baby mozzarella
£7.50

Wild mushroom and leek tart, shaved cauliflower and mustard salad
£7.95

Main courses

Pot roasted lamb shoulder "Shepherd's pie", braised baby gem and shallots
£14.50

Pea, broad bean and mint risotto, English parmesan, truffle oil
£13.00

Baked Cornish cod, herb crust, polenta ratatouille, shaved fennel salad
£15.50

Beetroot, puy lentil, goats' cheese and hazelnut salad
£12.50

Roast duck breast, poached pickled pear, sweet potato fondant, vanilla jus
£16.50

Desserts

White chocolate and caramel cheesecake
£6.50

Vanilla panna cotta, fresh strawberries and strawberry coulis
£5.50

Chocolate brownie, vanilla ice cream
£6.50

St. Clements posset with Yorkshire rhubarb compote
£6.00

British cheese selection

Oxford blue, Lord of the Hundreds, quince jelly, selection of crackers
£7.50

Side Dishes £3.50 Spring cabbage / baby buttered carrots / new potatoes



Tea Selection

Black Teas £3.75

Royal London Blend

Palace Breakfast

Afternoon at the Palace

Finest Darjeeling

Palace Earl Grey

Earl Grey Blue Flowers

Green Tea

Organic Chinese Sencha **£3.75**

Herbal and Fruit Infusions £3.75

Pure Organic Spearmint

Eucalyptus Zest

Organic Lemon and Ginger

Wild Berries



Hot Drinks

Filter coffee **£2.60**

Decaffeinated coffee **£2.60**

Cafetière **£3.00**

Americano **£2.60**

Espresso **£2.00**

Double espresso **£2.50**

Macchiato **£2.00**

Cappuccino **£3.25**

Latte **£3.25**

Mocha **£3.25**

Hot chocolate **£3.25**



Drinks

Pressed orange or apple juice **£2.85**

Elderflower fruit cordial **£2.50**

Tomato juice **£2.70**

Old fashioned lemonade **£2.65**

Traditional English iced tea **£3.15**

Still or sparkling mineral water 330ml **£2.00**

Still or sparkling mineral water 750ml **£3.50**

Pepsi / Diet Pepsi **£2.35**

Traditional ginger beer **£3.45**

Meantime Brewery Pilsner 330ml **£4.50**

Meantime Brewery London Lager 330ml **£4.50**

Meantime Brewery London Pale Ale 330ml **£4.50**

Kings Ale 500ml **£4.95**



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.

All prices are inclusive of VAT.



Wine List

Champagne and Sparkling Wine	125ml	Bottle	
Merlot Rosé Spumante 'David', Enrico Bedin, Treviso, Italy, NV	£6.50	£29.00	
<i>A delicious pink sparkling wine with pearly notes of red fruits and summer berries.</i>			
Crémant de Bourgogne Brut, Louis Picamelot, France, NV	£7.75	£33.00	
<i>A carefully considered 60% Pinot Noir, 25% Chardonnay and 15% Aligote.</i>			
Champagne Laurent-Perrier Brut, Tour-sur-Marne, France, NV	£11.75	£59.00	
<i>An elegant Champagne, deliciously fresh.</i>			
White Wine	175ml	250ml	Bottle
Pinot Grigio, Sentito, Veneto, Italy, 2013	£5.95	£7.75	£22.50
<i>Fresh, clean and crisp with fantastic fruit flavours.</i>			
Warhorse Chenin Blanc, Stellenbosch, South Africa, 2014	£6.25	£8.25	£24.00
<i>Sensational vibrancy and freshness, to be enjoyed with fish dishes and salads.</i>			
Clarence River Sauvignon Blanc, Marlborough, New Zealand, 2014	£6.95	£9.50	£27.00
<i>A beautiful example of a New Zealand Sauvignon Blanc.</i>			
Charquino Albarino, Spain, 2014			£29.00
<i>Excellent as an apéritif or as a partner with shellfish.</i>			
Chablis, Domaine Louis Robin, France, 2013			£36.00
<i>A modern, voluptuous wine packed with fresh fruit and layered with minerals and spice.</i>			
Rosé Wine	175ml	250ml	Bottle
Mon Rosé de Montrose, Pays d'Oc, France, 2014	£6.50	£8.95	£25.50
<i>Mainly Grenache, but with generous additions of Cabernet Sauvignon and Syrah, this has a wonderful freshness with pure strawberry flavours and an amazing length.</i>			
Red Wine	175ml	250ml	Bottle
'Goleta' Merlot, Central Valley, Chile, 2013	£5.95	£7.95	£22.50
<i>Full of jammy fruits, with just a hint of spice.</i>			
Valcheta Malbec, Mendoza, Argentina, 2014	£6.25	£8.25	£24.00
<i>A fantastic Argentinean Malbec with plenty of spice.</i>			
Arabella Cabernet Sauvignon, Robertson, South Africa, 2014			£24.00
<i>An excellent example of very pure Cabernet Sauvignon, perfectly finished with an excellent structure.</i>			
Villa Ste Croix Pinot Noir, Pays d'Oc, France, 2013			£27.50
<i>Aromas of strawberries and red currants with a hint of smoke and a touch of menthol on the finish.</i>			
Chateau La Verriere, Bordeaux Superieur, France, 2012			£32.00
<i>Aromas of red cherry and blackberry, flavours of raspberry with toasted notes from barrel ageing. An opulent Bordeaux with a long impressive finish.</i>			

Vintages are occasionally subject to change. All wines served by the glass are also available as 125 ml upon request. All prices are inclusive of VAT.

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