



## 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

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

Chilled red pepper and basil soup, chive mayonnaise  
**£6.75**

Smoked haddock kedgeree  
**£7.20 / £13.00**

Gin and tonic salmon, salad of pea shoots, pickled cucumber and dill  
**£7.90**

Salad of poached pears, stilton, walnuts, chicory, honey and mustard dressing  
**£6.95**

Wild mushrooms, poached egg, herb dressing on brioche  
**£6.95**

### Main courses

Roast corn fed chicken breast, rosti potato, braised baby gem, garlic veloute  
**£14.50**

Poached sea trout, crushed new potatoes, hollandaise sauce  
**£15.50**

English pea and broad bean risotto, Golden Cross goats' cheese, sage oil  
**£13.00**

Quinoa, spring onions, baby gem, beetroot, pomegranate and pumpkin seed salad  
**£12.95**

Gressingham duck terrine, sliced smoked duck breast, salad of cauliflower, plum chutney, crispy bread  
**£15.50**

### Desserts

Pineapple carpaccio, chilli and lime syrup, coconut ice cream  
**£5.50**

Eton mess  
**£6.00**

Chocolate and hazelnut brownie, raspberry coulis, clotted cream  
**£6.50**

Honey and lavender panna cotta  
**£5.50**

### 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

<b>Champagne and Sparkling Wine</b>		125ml	Bottle	
Merlot Rosé Spumante 'David', Enrico Bedin, Treviso, Italy, NV . . . . .	<b>£6.50</b>		<b>£29.00</b>	
<i>A delicious pink sparkling wine with pearly notes of red fruits and summer berries.</i>				
Prosecco Spumante, Enrico Bedin, Veneto, Italy NV . . . . .	<b>£7.75</b>		<b>£33.00</b>	
<i>This wonderfully pretty Prosecco is balanced and fresh, with flavours of ripe apple and a very subtle grapiness leading to a crystal clean finish.</i>				
Champagne Laurent-Perrier Brut, Tour-sur-Marne, France, NV . . . . .	<b>£11.75</b>		<b>£59.00</b>	
<i>An elegant Champagne, deliciously fresh.</i>				
Laurent-Perrier Cuvee Rose Brut, Tours-sur-Marne, France NV. . . . .			<b>£79.00</b>	
<i>Made from 100% Pinot Noir, this is elegant in colour, precise and crisp on the nose with intense flavours of strawberries and raspberries.</i>				
<b>White Wine</b>		175ml	250ml	Bottle
Il Narratore Pinot Grigio, Veneto Italy, 2015 . . . . .	<b>£5.95</b>		<b>£7.75</b>	<b>£22.50</b>
<i>A lovely clean, fresh and crisp Pinot Grigio, excellent balance and delicate almond flavour.</i>				
Warhorse Chenin Blanc, Stellenbosch, South Africa, 2014 . . . . .	<b>£6.25</b>		<b>£8.25</b>	<b>£24.00</b>
<i>Sensational vibrancy and freshness, to be enjoyed with fish dishes and salads.</i>				
Clarence River Sauvignon Blanc, Marlborough, New Zealand, 2014 . . . . .	<b>£6.95</b>		<b>£9.50</b>	<b>£27.00</b>
<i>A beautiful example of a New Zealand Sauvignon Blanc.</i>				
Three Choirs "Winchcombe Downs" Gloucestershire, England, 2013 . . . . .				<b>£29.00</b>
<i>A soft floral aroma of elderflower and nettle combined with a hint of fresh peaches leads to an elegant and lively crisp dry wine.</i>				
Chablis, Domaine Louis Robin, France, 2013 . . . . .				<b>£36.00</b>
<i>A modern, voluptuous wine packed with fresh fruit and layered with minerals and spice.</i>				
<b>Rosé Wine</b>		175ml	250ml	Bottle
Mon Rosé de Montrose, Pays d'Oc, France, 2014 . . . . .	<b>£6.50</b>		<b>£8.95</b>	<b>£25.50</b>
<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>				
Pinot Grigio Rosato Sentito, Veneto, Italy, 2014 . . . . .				<b>£25.50</b>
<i>Beautifully delicate, aromatic on the nose, this crisp flavoursome wine is ideal for a lazy summer day.</i>				
<b>Red Wine</b>		175ml	250ml	Bottle
'Goleta' Merlot, Central Valley, Chile, 2013 . . . . .	<b>£5.95</b>		<b>£7.95</b>	<b>£22.50</b>
<i>Full of jammy fruits, with just a hint of spice.</i>				
Valcheta Malbec, Mendoza, Argentina, 2014 . . . . .	<b>£6.25</b>		<b>£8.25</b>	<b>£24.00</b>
<i>A fantastic Argentinean Malbec with plenty of spice.</i>				
Rhanleigh Cabernet Sauvignon, Robertson, South Africa, 2014 . . . . .				<b>£24.00</b>
<i>Packed with aromas of soft ripe blackberries and an abundance of juicy plum flavours, combined with subtle tannins and an excellent structure.</i>				
Lacrimus Rioja, Spain, 2014 . . . . .				<b>£27.50</b>
<i>A classic and elegant Rioja</i>				
Chateau La Verriere, Bordeaux Superieur, France, 2012 . . . . .				<b>£32.00</b>
<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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