

10.00am - 11.30am

Free range omelette, wild mushrooms, baby spinach, lemon herb mascarpone 360kcal £12.5

ChalkStream smoked trout folded into a rich omelette with silky crème fraiche and a hint of fresh dill 380kcal

Gammon ham and sharp Ogleshield cheddar combined in a soft omelette 465kcal

£12.5

Poached eggs and gammon ham on toasted English muffin halves, finished with a classic hollandaise 550kcal

£16

Creamy avocado and poached eggs on toasted English muffin halves, topped with delicate hollandaise 520kcal

£16

Creamy scrambled eggs served with hot-smoked ChalkStream trout, fresh chives, toasted sourdough 520kcal

£19

London sourdough toast with lightly salted butter 280kcal

£7

Fluffy pancakes served with your choice of sweet or savoury toppings:
Crispy black treacle bacon 805kcal
Seasonal berry compote 615kcal
Biscoff vanilla cream 735kcal

£12.5

Porridge oats with berry compote and cinnamon, finished with a crunchy seed and dried fruit granola 420kcal

£9.5

Free range sausages, Stornoway black pudding, native back bacon, roasted plum tomato, portobello mushrooms, choice of Cacklebean eggs: poached, scrambled or fried, London sourdough toast with lightly salted butter 1250kcal

£22

Charred halloumi, avocado, potato cake, slow-roasted plum tomato, roasted portobello mushroom, tofu scramble, choice of Cacklebean eggs: poached, scrambled or fried, London sourdough toast with lightly salted butter 980kcal

STARTERS

Velvety leek and onion soup, finished with a crisp rosemary sourdough crumb 340kcal

£9.5

Roasted squash with crisp bitter leaves, drizzled with a lightly sweet vinaigrette 135kcal £13.5

Roasted winter vegetables, paired with creamy mozzarella, nut-free pesto and crunchy chickpea granola 480kcal £13.5

> Caramelized pears, braised white chicory, Isle of Wight cheese 350kcal £13.5

Scorched mackerel with tangy beetroot, crème fraiche, a hint of horseradish, twisted sourdough melba 310kcal £16.5

MAINS

A golden puff pastry filled with wild mushrooms, served with tender braised leeks and a smooth mustard velouté 600kcal

£22

Soft potato dumplings with roasted butternut squash, crisp sage 440kcal £21

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Curried flaky cod in a gently spiced red lentil dahl, mussels, wilted spinach 650kcal

£28

Breast of honey glazed chicken with sautéed girolles, chard, roasted cauliflower purée 850kcal

£28

The Palace pie
Braised short rib, lamb shoulder, topped with creamy buttery mash,
rich red wine jus 684kcal
£30



£7

London sourdough toast with lightly salted butter 280kcals

Steamed tenderstem broccoli with a fresh, vibrant salsa verde 90kcals

Kale tossed in a subtly spiced chilli butter 70 kcals

Crisp celeriac and sweet apple slaw with a gentle, tangy dressing 125kcals

DESSERT MENU

Lemon posset, crisp oat shortbread, blackberries 350kcal

£13.5

Queen Victoria's trifle, silky custard layered with apples and pears, calvados jelly, light sponge 285kcal

£13.5

Sticky toffee pudding with a subtle twist of ginger beer, caramel sauce, vanilla ice cream 580kcal

£13.5

Milk chocolate and citrus mousse 465kcal

£13.5 to share **£16.5**

Nutmeg and vanilla custard tart, raspberries 400kcal £10.5



THE ORANGERY AFTERNOON TEA

(1812kcal) **£56**Includes optional £1 donation

TOP TIER

Classic Victoria sponge

Lemon and poppy seed Battenberg

Milk chocolate mousse, orange, honeycomb

Orangery choux

MIDDLE TIER

Traditional scones, clotted cream, Chuckleberry jam or Savoury scones with a selection of preserves

BOTTOM TIER

Cucumber cream cheese finger

Egg mayonnaise and cress beetroot bread finger

Smoked ChalkStream trout, lemon cream cheese bagel

Gammon ham, tomato, wholegrain mustard finger

Coronation chicken, peppers, spinach wrap

THE ORANGERY VEGAN AFTERNOON TEA

(1560kcal) **£56**Includes optional £1 donation

TOP TIER

Lemon drizzle

Chocolate fudge financier

Blueberry and lime shortbread

Passionfruit tartlet

MIDDLE TIER

Vegan scones, clotted cream, Chuckleberry jam

BOTTOM TIER

English cucumber, dill

Minted crushed peas

Pumpkin seeds, cabbage, courgette, aubergine, spinach

Carrot hummus, pickled carrot

Coronation chickpea, rocket, grilled pepper

THE ORANGERY HALAL AFTERNOON TEA

(1812kcal) **£56**Includes optional £1 donation

TOP TIER

Lemon drizzle

Chocolate fudge financier

Blueberry and lime shortbread

Carrot cake with carrot and orange jam

MIDDLE TIER

Traditional scones, clotted cream, Chuckleberry jam or Savoury scones with a selection of preserves

BOTTOM TIER

Coronation chicken, red pepper, baby spinach

English cucumber, dill

Minted crushed peas

Smoked ChalkStream trout, cream cheese

Free-range egg mayonnaise, salad cress



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.





SUNDAY ROAST

2 courses for £38 | 3 courses for £50



STARTERS

Velvety leek and onion soup, finished with a crisp rosemary sourdough crumb 340kcal (VE) £9.50

Roasted squash with crisp bitter leaves, lightly sweet vinaigrette 135kcal (VE, NGCI) £13.50

Roasted winter vegetables, paired with creamy mozzarella, nut-free pesto and crunchy chickpea granola 480kcal (V, NGCI) £13.50

TRADITIONAL ROAST

Succulent grass-fed beef rump,
Yorkshire pudding, rosemary roasted potatoes,
honey-glazed parsnips, carrots, buttery
leeks, cabbage, rich red wine jus
1075kcal £34.00

HALAL ROAST

Tender Cornish red chicken, lemon and sage stuffing, roasted potatoes, honey-glazed parsnips, carrots, buttery leeks, cabbage, rich gravy 1165kcal **£32.00**

VEGAN ROAST

Flaky wild mushroom pithivier,
roasted rosemary potatoes, parsnips, carrots,
buttery leeks, cabbage, onion gravy
1140kcal (VE) £30.00

DESSERTS

Nutmeg and vanilla custard tart, raspberries
400kcal (V)
£10.50

Queen Victoria's trifle, silky custard layered with apples and pears, calvados jelly, light sponge

285kcal (V)
£13.50

Sticky toffee pudding with a subtle twist of ginger beer, caramel sauce, vanilla ice cream
580kcal (V)

£13.50

