

The Orangery - Sample Menu

The Afternoon Tea Offering

A delicious Traditional Afternoon Tea offering a Selection of Finger Sandwiches, Toasted Osborne Pudding Loaf (One of Queen Victoria favourites), Cakes & pastries, Savoury pastries and Scones with jam and cream. Served with your choice of a pot of Luxury Loose Leaf tea or a Cafetièrè of freshly brewed coffee.

(Speciality teas or Coffees £1 extra)

With a glass of Prosecco £19.25
With a glass of Champagne £24.25

Lunch offering

Soups

Cullen skink with shaved lemon & fennel (GF)

Modern take on a classic -Rich & velvety Scottish smoked fish & potato velouté finished with lightly cured fennel & lemon £6.45

Scotch Broth with quinoa & smoked bacon (V option)

Classic light broth with root vegetable & quinoa, garnished with spiced quinoa & crisp bacon £4.95

Soup of the day (V) (GF)

Fresh market vegetable soup & garnish (please ask your server) £4.65

All soups are served with a selection of freshly baked bread & Scottish butter

Starters

Warm Rabbit & Black Pudding Terrine

Terrine of rabbit & black pudding served with roasted shallots & pickled walnut dressing

£6.85

Classic Smoked Salmon, capers, shallots & parsley, brown bread & butter (GF Option)

(S) £9.25

(L) £13.75

Cold smoked Salmon with a traditional garnish

Light Lunch

Poached Egg & Haggis Benedict

Toasted muffin with Simon Howie Haggis, soft poached egg & blanketed with Hollandaise sauce

(S) £5.75

(L) £7.25

Smoked Salmon & Chive Tart, sweet potato & rocket salad

Short pastry Tart filled with Smoked salmon, savoury custard infused with fresh chives. Accompanied by lightly dressed sweet potato & rocket salad

£7.45

VS Pastrami Cob

Wedges of a farmhouse cob filled with Scottish beef pastrami. Watercress, Scottish brie & red onion marmalade. Served with lightly pickled cucumber & shaved fennel remoulade

£7.95

Black Pudding Dauphinoise with Bacon & Egg

Dauphinoise layered with black pudding, served with smoked bacon & poached egg and rocket

£8.75

Mains

Chicken Ballotine (GF)

Chicken Ballotine served with trompette mushroom, truffled potato & spring vegetables

£10.75

Baked Halloumi & Butternut Squash (v)

Baked halloumi & butternut squash served with confit tomato & sauce verge

£9.25

Each of the following 3 dishes can be served with a choice of:

~ hot smoked salmon, fennel and tarragon

~ chicken and serrano escalopes and foraged herbs

(S) £5.95

~ goats cheese, artichoke & wild garlic pesto

(L) £8.95

Papardelle Pasta

Barley Risotto

Mixed Leaf Salad

Omelettes

Wild mushroom with brandy & cream (v) (gf)

Smoked ham & Morangie brie (gf)

Blue cheese, Confit celery & walnuts (v) (gf)

Classic 3 egg folded omelette served with dressed house salad or herbed buttered potatoes

£6.95

Desserts

White chocolate and raspberry bread & butter pudding

£5.95

Tarte Tatin with Marzipan Streusel

Puff pastry with apples cooked in butterscotch served with
Madagascar vanilla scented mascarpone & a crisp almond streusel

£5.95

Dark Chocolate Tart

Dark chocolate tart served with honey granola & ginger mascarpone

£5.95

Burnt Orange PannaCotta (GF option)

Burnt orange panacotta with coffee & pomegranate

£5.95

Selection of Artisan Scottish Cheeses

Trio of Scottish cheese, handmade oatcakes & seeded crackers served
with seasonal chutney

£7.75

Cakes

Scone with butter, jam and cream £2.95

Cake

Please ask about the cake of the day

Served with a pot of house tea or cafetière coffee £3.20

£4.25

Tray Bakes

£2.25

Hot & Cold Drinks

Coffees

Our house coffee is a Douwe Egberts Cafetière
(caffeinated or decaffeinated)

~ Small (500ml) £2.00

~ Large (1000ml) £3.80

Our Speciality Coffees are from Caffia Coffee in Falkirk

Espresso The classic shot £1.80

Americano A long black coffee made with espresso, served with milk on the side. £2.00
£2.30

Flat White A rich, full-flavoured coffee with a velvety, smooth texture made with a shorter more intense espresso shot. £2.40

Cappuccino Espresso with perfectly foamed milk resulting in a fairly strong cup of coffee. £2.40
£2.70

Latte Espresso blended with plenty of steamed milk. A gentle coffee to start your day. £2.40
£2.70

Latte Macchiato is frothy milk on a layer of full-bodied espresso £2.70

Shot of syrup add 25p extra

Teas

Our teas are supplied by the Edinburgh Tea & Coffee Company

House Tea Luxury Loose Leaf

- ~ 1 person pot £2.00
- ~ Standard Pot £3.80

A Touch of Scotland

- ~ 1 person pot £2.00
- ~ Standard pot £3.80

Scottish Breakfast, Highland Blend, Heather, Thistle or Whisky teas

Speciality Loose Leaf Teas (Priced per person) £2.40

Assam Golden Flower – riper larger leaves with a sharp note of smoke

Lapsang Souchong - a wiry, colourful leaf, strong and spicy flavour with a rich malty character

Darjeeling - a well-worked leaf, a light amber cup with a slightly flowery, scented bouquet

Ceylon Broken Orange Pekoe – long pointed leaves harvested a year after the end buds open, light and fresh.

Earl Grey – black tea lightly flavoured with the fine oil from the bergamot fruit

Green (Chun Mee) Tea – meaning 'valuable brow', this green tea has a tangy aroma accompanied by a slight sweetness.

Fairtrade Peppermint Tea

Fairtrade Camomile

Soft Drinks

Coca-Cola / Diet Coca-Cola (250ml)	£1.80
Fentimans Botanicals - Traditional Ginger Beer, Wild Elderflower or Victorian Lemonade (275ml)	£2.20
Strathmore Bottled Water – Still or Sparkling (330ml)	£1.90
Still or Sparkling (1L)	£3.50
Fresh juice – Orange, Cloudy Apple or Cranberry	£2.00
Soda & Lime	£1.30
Shot of lime	10p

Our food is prepared in premises where nuts, mustard, soya, celery, fish, sulphites and gluten are also present.

Please ask about children's options

A service charge of 10% will be added for groups of 6 or more.

Open Wednesday – Sunday

12:00- 4:00pm

Last seating 3:15pm.