

The Orangery

Lunch & Afternoon Tea Menu

Open Wednesday – Saturday

12:00 – 4:00pm

Last seating 3:00pm.

Sundays – Pre-booked Afternoon Tea Bookings only

The Orangery

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 Cafetière of freshly brewed coffee.

£15.00

(Speciality Teas or Coffees £1 extra)

With a glass of Prosecco £19.50

With a glass of Champagne £24.50

Lunch offering

Soups

Cullen skink with shaved lemon & fennel (gf)

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

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

Chicken Terrine (gf Option)

Pressed Chicken Terrine with Celeriac Purée & Pickled Cauliflower £6.95

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

Cold Smoked Salmon with a Traditional Garnish (S) £9.25

(L)£13.75

Jerusalem Artichoke Fritters (gf/V/Vegan option)

Jerusalem Artichoke Fritter, Poached Egg, Chive Hollandaise £6.50

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 Tart (gf Option)

Short pastry tart filled with Scottish Smoked Salmon & Savoury Custard, warm new potato & olive salad, basil dressing £7.45

Black Pudding Dauphinoise with Bacon & Egg

Dauphinoise layered with black pudding, served with smoked bacon & poached egg and rocket £8.75

Omelette

Spring Vegetable & Smoked Paprika (v. gf)

Or

Ham & Scottish Brie (gf)

Classic 3 egg folded omelette served with salad *or* crushed black garlic potatoes £6.95

Mains

Pan Seared Guinea Fowl (gf Option)

Breast of Guinea Fowl, Cocotte Potatoes, Glazed Carrots & Beetroot Jus £12.95

Fillet of Bream (gf)

Fillet of Bream, Sauté Potatoes, Cauliflower tartare, Tomato Butter Sauce £10.95

Red Pepper & Olive Tart (v)

Red Pepper & Olive Tart, Bigger Blue Cheese Mousse, Smoked Aubergine & Almonds £9.95

Highland Venison Casserole & Herb Dumplings

Classic Venison Casserole with spring vegetables and herb dumplings £11.45

Tagliatelle Pasta or Barley Risotto

Choose from Tagliatelle Pasta or Barley Risotto served with either:

~ Roasted Fennel & Prawn

(S) £5.95

or

(L) £8.95

~ Butter Bean, Leek & Coriander (v)

Desserts

White chocolate and raspberry bread & butter pudding £5.95

Tarte Tatin with Date Streusel (v) £5.95
Puff pastry with apples cooked in butterscotch served with
Madagascan vanilla scented mascarpone & a crisp date streusel

Lemon Meringue Tart (v) £5.95
Lemon Meringue tart, Lemon Curd & Yoghurt Parfait

Selection of Artisan Scottish Cheeses £7.75
Trio of Scottish cheese, handmade oatcakes & seeded crackers served
with seasonal chutney

Cakes

Scone with butter, jam and cream £2.95

Cake Please ask about today's cakes £3.20
Served with a pot of house tea or cafetière coffee £4.25

Hot & Cold Drinks

Coffees

Our house coffee is a Fairtrade 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.