

THE
ORANGERY

BREAKFAST

Served until 11:15am

FULL BREAKFAST

The Duchy 14

Local sausage and smoked bacon, baked beans, fried or poached organic eggs, Portobello mushroom, herb roasted tomato & local hog's pudding. Your choice of white or granary toast

The Garden 12.5

Portobello mushroom, steamed greens, herb roasted tomato, fried or poached organic eggs, baked beans & potato croquette. Your choice of white or granary toast V

SANDWICHES

BLT 8.5

Local smoked bacon, sliced tomato, lettuce & tarragon mayonnaise on buttered white or granary bread

The Duchy Bun 13

Seasoned local sausage patty, Cornish smuggler cheese, fried egg, streaky bacon & brown sauce caramelised onions on a croissant roll

STACKED

Buttermilk Pancakes 11.5

Stack of pancakes with smoked local streaky bacon & pure Canadian maple syrup

add a fried egg 12.5

ALLERGIES / SPECIAL REQUESTS:

If you have any dietary requirements, food allergies or intolerances, please ask a supervisor who will gladly supply more information or extra available options for your food or drink selections are dedicated to best providing for your needs wherever possible. Please note however, that we cannot guarantee that our dishes are free from trace allergens.

THE
ORANGERY

BREAKFAST

Served until 11:15am

DUCHY EGGS

Benedict 12

Two poached organic eggs, glazed baked ham
on a thyme scone, hollandaise sauce

Florentine 12

Two poached organic eggs, Mornay sauce
& steamed greens on a thyme scone V

Royale 13

Two poached organic eggs, smoked salmon on a thyme scone,
hollandaise sauce

Avocado Wake-Up 12

Two poached eggs on granary toast with guacamole
& Sriracha sauce V

HOT & BUTTERED

Toast 4

Thick-cut white or brown toast with a choice of spreads
& West Country butter V

Teacake 4

Toasted sweet fruit bun & West Country butter V

Bagel 5

Toasted bagel with chive cream cheese V
add smoked salmon 9.5

Toppings

Boddington's jams & marmalade / peanut butter /
Marmite / Nutella

ALLERGIES / SPECIAL REQUESTS:

If you have any dietary requirements, food allergies or intolerances, please ask a supervisor who will gladly supply more information or extra available options for your food or drink selections are dedicated to best providing for your needs wherever possible. Please note however, that we cannot guarantee that our dishes are free from trace allergens.

THE
ORANGERY

LUNCH

Served from 12 noon to 3pm every day

£25 for 2 courses

MAIN COURSES

Beef ragu gratin ~ Tomato & red wine braised beef with roasted potatoes & Parmesan, Duchy green beans & lemon dressing **GF**

Seafood pappardelle ~ Cornish pollock, salmon & king prawns with wide pasta ribbons in shellfish sauce, Duchy fennel pangrattato

Caponata & grilled polenta ~ Classic Sicilian 'agro-dulce' aubergine stew served with a slice of grilled polenta & rocket **VG/GF**

PUDDINGS

Duchy lavender & vanilla panna cotta ~ Fresh strawberries & biscotti

Black Forest mousse ~ Dark chocolate & Duchy spring water mousse, cherries **VG/GF**

Sea buckthorn sorbet ~ Lostwithiel seaberry sorbet & candied pecan brittle **VG/GF**

ALLERGIES / SPECIAL REQUESTS:

If you have any dietary requirements, food allergies or intolerances, please ask a supervisor who will gladly supply more information or extra available options for your food or drink selections are dedicated to best providing for your needs wherever possible. Please note however, that we cannot guarantee that our dishes are free from trace allergens.

THE
ORANGERY

LUNCH

Served from 12 noon to 3pm every day

NIBBLES

—
Nocellara olives 4

Duchy rosemary hickory smoked almonds 4

MAIN COURSES

—
BBQ boneless beef short-rib 17.5 ~ spring onion & Cornish gouda cheese twice baked potato, cruncy seeded slaw **GF**

Smoked lamb rump 22 ~ Hickory smoked with steamed fine beans & greens, salsa verde (served pink) **GF**

Grilled mackerel fillet 16 ~ Caponata, pan-fried polenta & rocket **GF**

Duchy eggs Royale 13 ~ Smoked salmon & hollandaise sauce on Duchy thyme scone, garden salad **GF**

Broccoli, roasted onion & cheddar quiche 13.5 ~ Little gem salad, roasted pepper sauce **V**

English garden salad 14 ~ Butterleaf & little gem, boiled Duchy egg, cucumber, tomato, new potato, radish, beetroot, fine beans, toasted sunflower seeds & homemade salad cream dressing **V/GF**

Insalata Caprese 15 ~ Laverstoke Park Farm buffalo mozzarella, heritage tomatoes & basil **V/GF**

Artichokes barigoule 15 ~ Classic artichoke & vegetable stew, broad beans, crostini **V**

PUDDINGS

—
Blueberry choux au craquelin 8.5

Crisp choux bun, blueberry compote, white chocolate sorbet **V**

Black Forest mousse 9

Dark chocolate & Duchy spring water mousse, cherries **VG/GF**

Sea buckthorn sorbet 7

Lostwithiel seaberry sorbet & candied pecan brittle **VG/GF**

Cheese 8

Miss Wenna Cornish brie, cider crab apple jelly & warm honey fruit bread **V**

SIDE DISHES £5

—
Mixed seasonal vegetables & salsa verde

New potatoes & gremolata **VG**

Garden salad **VG**

THE
ORANGERY

AFTERNOON TEA

SAVOURY

‘Old Cornish’ Duchy Scotch Egg & Piccalilli

Finger sandwiches ~

Coronation chicken
Smoked salmon & dill cream cheese
Classic cucumber

HAND MADE FANCIES

Strawberry & vanilla cream fool v
Duchy rose macaron, raspberry ganache v/GF
Lemon drizzle cake, crystallised lemon peel v
Classic tiffin - Dark chocolate, biscuit, apricot & candied pecan v

FRESHLY BAKED FRUIT
& PLAIN SCONES

Cornish clotted cream, Boddington’s strawberry jam v

£30 per person

*Choose from our range of Tregothnan teas
or Origin coffees to accompany your food*

£36 per person with Prosecco (min 3 people)

£50 per person with Camel Valley (min 4 people)

ALLERGIES / SPECIAL REQUESTS:

If you have any dietary requirements, food allergies or intolerances, please ask a supervisor who will gladly supply more information or extra available options for your food or drink selections are dedicated to best providing for your needs wherever possible. Please note however, that we cannot guarantee that our dishes are free from trace allergens.

THE
ORANGERY

Gluten-Free Afternoon Tea

SAVOURY

'Old Cornish' Duchy Scotch Egg & Piccalilli

Finger Sandwiches ~

Coronation chicken
Smoked salmon & dill cream cheese
Classic cucumber

HAND MADE FANCIES

Strawberry & vanilla cream fool V

Duchy rose macaron, raspberry ganache

Lemon drizzle cake, crystallised lemon peel

Classic tiffin- Dark chocolate, shortbread, apricot, candied pecan

FRESHLY BAKED FRUIT
& PLAIN SCONES

Cornish clotted cream, Boddington's strawberry jam

£30 per person

*Choose from our range of Tregothnan teas
or Origin coffees to accompany your food*

£36 per person with Prosecco (min 3 people)

£50 per person with Camel Valley (min 4 people)

ALLERGIES / SPECIAL REQUESTS:

If you have any dietary requirements, food allergies or intolerances, please ask a supervisor who will gladly supply more information or extra available options for your food or drink selections are dedicated to best providing for your needs wherever possible. Please note however, that we cannot guarantee that our dishes are free from trace allergens.

THE
ORANGERY

Vegetarian Afternoon Tea

SAVOURY

Boiled Duchy Egg & Salsa Verde Lettuce Cup

Finger sandwiches ~

Aged Cornish cheddar & chutney

Classic cucumber

Plum tomato & pesto

HAND MADE FANCIES

Strawberry & vanilla cream fool

Duchy Rose Macaron, Raspberry Ganache

Lemon Drizzle Cake, Crystallised Lemon Peel

Classic Tiffin- Dark Chocolate, Biscuit, Apricot, Candied Pecan

FRESHLY BAKED FRUIT
& PLAIN SCONES

Cornish clotted cream, Boddington's strawberry jam

£30 per person

*Choose from our range of Tregothnan teas
or Origin coffees to accompany your food*

£36 per person with Prosecco (min 3 people)

£50 per person with Camel Valley (min 4 people)

ALLERGIES / SPECIAL REQUESTS:

If you have any dietary requirements, food allergies or intolerances, please ask a supervisor who will gladly supply more information or extra available options for your food or drink selections are dedicated to best providing for your needs wherever possible. Please note however, that we cannot guarantee that our dishes are free from trace allergens.

THE
ORANGERY

WINES

THE WHITES

L'Oie du Perigord. IGP. Sauvignon Blanc

France. Clear golden colour with pale green tints. There are citrus fruits with aromas of lemon and grapefruit on the nose. Very nice fruity flavours in the mouth with a lively attack. It is soft, delicate and fresh.

175ML 7 | 250ML 8.5 | Bottle 25

Pinot Grigio. Delle Venezie. Terre di Castelnuovo

Italy. A rich nutty, dry white wine. Hints of white peach and quince on a crisp, weighty palate.

175ML 6.5 | 250ML 8 | Bottle 23

Adobe Reserva Chardonnay. Organic

Chile. A clear, bright, wine with refreshing citrus aromas of grapefruit and lime that intermingle with subtle tropical fruit aromas, especially pineapple, and a touch of herbs.

175ML 8 | 250ML 9.5 | Bottle 27

Allan Scott Estate Sauvignon Blanc

New Zealand. A fragrant mix of pineapple and passion fruit tropical flavours with underlying zesty citrus characters of orange and lime.

175ML 8.5 | 250ML 10.5 | Bottle 30

Cave de l'Ormarine 'Préambule'. Picpoul de Pinet

France. Gently perfumed, ripe melon fruit and fresh citrus on the nose. The palate is ripe but retains excellent freshness, balanced by a touch of white pepper spice that is very typical of its grape variety. Deliciously long on the finish.

175ML 8.5 | 250ML 10.5 | Bottle 30

Gavi di Gavi. DOCG. Cantine Volpi. Piemonte

Italy. Apples and blossom on the nose, and steely and elegant on the palate with a refreshing acidity and a pleasing length. Harmonious and persistent flavours.

175ML 10 | 250ML 14 | Bottle 38

Knightor. Carpe Diem

Cornwall. The floral bouquet is followed by a palate which is dry and crisp with generous citrus flavours and excellent purity.

Bottle 40

Chablis. AC. Domaine Seguinot-Bordet

France. Clean Chardonnay characteristics with floral, honeyed flavours. Steely dry. The 12 hectare estate is one of Chablis' oldest. An outstanding example from this famous region.

Bottle 48

THE ROSÉ

Cote Mas Rosé. Domaine Mas

France. A delightful rosé that's light, crisp and fruity. It offers lovely red and black fruit aromas, particularly cherry and blackcurrant. This wine is full-bodied and balanced on the palate with beautiful flavours on the finish.

175ML 7 | 250ML 8.5 | Bottle 25

Allan Scott Estate Rosé

New Zealand. Floral and lemon aromas with subtle underlying tropical notes. Beautifully balanced with mouth-watering acidity.

175ML 8.5 | 250ML 11 | Bottle 32

Knightor. Carpe Diem Rosé

Cornwall. Fresh summer fruit and floral notes; there is a hint of oak leading to a clean fresh palate.

Bottle 45

THE
ORANGERY

WINES

THE REDS

L'Oie du Perigord. IGP. Merlot

France. Nice dark ruby colour, with a bouquet of red fruits and hints of vanilla and licorice. Fruity and fleshy flavours on the palate, which is well balanced and rounded, with some vanilla and toasted aromas, and good fruit on the palate.

175ML 7 | 250ML 8.5 | Bottle 25

Rioja Vega. Sin Crianza. Bodegas Muerza

Spain. Soft and fruity with flavours of plums and blackcurrants. Vibrant and juicy. Tempranillo grapes are used to make a soft easy style.

175ML 7 | 250ML 8.5 | Bottle 25

Adobe Reserva Pinot Noir. Organic

Chile. Expressive aromas of raspberries and red cherries are intertwined with notes of mocha and bitter chocolate. The palate is complex, fresh, elegant and delicate with a fruity and juicy sensation.

175ML 7.5 | 250ML 9 | Bottle 26

Cotes du Rhone. AC. Domaine Berthet-Rayne. Organic

A very fine dark red wine with a fruity nose reminiscent of ripe fruit, pear, and strawberry jam. The tannins blend well with a smooth palate, which has a finish of spices and vanilla.

175ML 8.5 | 250ML 11 | Bottle 33

Caoba Estate Oaked Malbec

Argentina. Caoba is 100% Malbec with soft tannins and well integrated oak. A medium bodied easy drinker with good concentration and length. An amazing wine for the price. Soft elegant and persistent, with a pinch of fruit and spice flavours and persistent finish.

175ML 8.5 | 250ML 11 | Bottle 28

Fleurie. AC. La Riene de L'Arenite Madone

France. Elegant, full bodied and velvety smooth. Delightfully fragrant and fruity, with aromas of violets roses and iris, together with a garnet colour. The "Queen" of Beaujolais wines.

Bottle 40

THE FIZZ

Prosecco Vispo Alegro Treviso

Italy. Dry, fresh and clean with a harmonious and pleasantly vivacious palate. It has intense characteristic fragrances of acacia and wisteria flowers. Apples, pears and apricots in a light alcohol style.

175ML 8 | Bottle 27

Lunetta Prosecco Rosé Spumant

Italy. Fresh berry aromas and a fine mousse lead to redcurrant and citrus notes on the palate, balanced by bright acidity and a clean, dry finish.

Bottle 32

Camel Valley Brut. Vintage. Methode Traditionelle

Cornwall. This is a crisp, fresh sparkler with good fruit and elegant, long lasting bubbles. Made and produced less than ten miles from the Duchy Nursery. Granted a Royal Warrant in 2018!

Bottle 60

Camel Valley Sparkling Pinot Noir Rose. Vintage

Cornwall. Beautifully balanced light Pink traditional method sparkling wine with classic English Pinot character. Made and produced less than ten miles from the Duchy Nursery. Granted a Royal Warrant in 2018!

Bottle 75

Laurent Perrier La Cuvée Brut Champagne

France. La Cuvée is a uniquely fresh fizz made predominantly from Chardonnay. Aromas of white blossom, citrus and peach are balanced by delicate toasty notes.

Bottle 75

THE
ORANGERY

DRINKS

SOFT DRINK

Homemade Duchy Botanical Lemonade	4
Polgoon Elderflower Presse	3.5
Navas Ginger Beer	3.5
Fevertree Cucumber Tonic	3
Fevertree Light Tonic	3
Cloudy Apple Juice or Squeezed Orange Juice	3
Duchy Lemon Iced Tea	5
Diet Coke	3.5
Cornish Mineral Water Still / sparkling	2.5 / 4

MOCKTAILS

'Bloody Mary'	7
Cucumber and Elderflower Spritz	7

SPIRITS

Duchy Nursery Signature Gin 40% with a mixer A unique botanical yet classic dry gin, distilled in small batches. When infused with nursery honey and handpicked lavender, rose, bay and rosemary, the very essence of the nursery is captured. Single 7.5 Double 9.5	
Aval Dor Vodka 40% with a mixer Smooth and creamy Cornish Potato vodka. Single 7.5 Double 9.5	
Copperfish Spiced Rum 40% with a mixer Fabulously smooth, also great over ice, with a slice of lime. Single 7.5 Double 9.5	

BEERS AND CIDERS

Cornish Orchards Heritage Cider (500ml) 5% Full-bodied and gently sparkling with a ripe apple flavour.	6
Korev (500ml) 4.8% Helles style Cornish lager, with a wonderful pale colour and a clean, crisp, taste.	6.5
Dynamite TNT IPA (500ml) 4.8% Crisp, easy drinking with bitter hop kick.	6

THE
ORANGERY

DRINKS

COCKTAILS

Bloody Mary	11
A classic Bloody Mary, Aval Dor Vodka, medium spiced.	
Bucks Fizz	8.5
Prosecco with freshly squeezed orange juice.	
Duchy Style Negroni	11
Classic Negroni made with our botanical Duchy gin, Knightor rose vermouth and Campari.	
Espresso Martini	11
A velvet rich coffee Martini with Aval Dor Vodka.	

HARD ICED TEAS

Salted Pistachio and Honey Manuka Hard Iced Tea	11
A savoury, sweet spin on an iced tea. Nursery gin infused with Tregothnan manuka tea blended with a homemade pistachio and Cornish honey syrup.	
Raspberry Infused Arnold Palmer Hard Iced Tea	9.5
A sweet spin on an old classic. Aval Dor Vodka infused with Tregothnan earl grey tea blended with a homemade raspberry lemonade twist.	

ORIGIN COFFEE

Flat White	3.5
Cappuccino	3.5
Latte	3.5
Americano	3.5
Mocha	3.5
Double Espresso	3.5
Belgian Milk Hot Chocolate	3.75

TREGOTHNAN TEAS 3.5

Afternoon Tea
Tregothnan Afternoon Tea is hand-picked in Cornwall and blended with the Champagne of teas, Darjeeling. This quintessentially British beverage is light, clean and delicate with a pure tea taste.

Earl Grey Tea
This blend is the ultimate tribute to Earl Grey created by his ancestors here at Tregothnan. Tregothnan Earl Grey is a blend of rare Cornish tea leaves and the finest Assam, infused with pure Bergamot oil.

Green Tea
Our Green Tea is a smooth and refreshing blend of Tregothnan's greenest leaves - lightly oxidised, then dried and blended with the finest Chinese green tea.

Rose Tea
Rose Tea is quintessentially British and is as beautiful as it is delicate. The soft floral notes of the sweet rose lighten the malt flavours from the black tea leaves.

Chamomile Tea
Calming, soothing and relaxing and prized in ancient Egypt for its great curative properties. Tregothnan's chamomile infusion uses flowers with stems which has a more fulsome and intense flavour. Beautifully aromatic and sweet, Chamomile has a calming taste.

Lemon Verbena Tea
Found growing in the family's botanical gardens, these cut leaves give a wonderfully rich lemon scent and piquant taste when infused. Zingy, zesty, fresh and subtly spicy with a tangy bite, this tisane is the perfect after dinner digestif.

Manuka Tea
First introduced to the kitchen garden at Tregothnan in the 1800s this Manuka infusion is native to New Zealand. Famous for its medicinal properties the Māori people drink this to cure a fever. Subtly sweet with a spicy finish.

Peppermint Tea
This pure whole leaf Peppermint infusion has a unique fresh aroma to match its distinctive natural taste. Clean, clear, cleansing and intensely flavoursome, this tisane is a perfect refreshing digestif.