

THE
ORANGERY

BREAKFAST

Monday - Saturday served until 11.15am

Sunday served until 11am

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 & thyme roasted potatoes. 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 or blackberry jam sauce & Cornish clotted cream

add a fried organic Duchy 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.

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DUCHY EGGS

Benedict 12

Two poached organic eggs, glazed baked ham
& hollandaise sauce on an English muffin

Florentine 12

Two poached organic eggs, Mornay sauce
& steamed greens on an English muffin V

Royale 13

Two poached organic eggs, smoked salmon & hollandaise
sauce on an English muffin

Avocado Wake-Up 12

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

HOT & BUTTERED

Toast 4

Thick-cut white or granary toast with a choice of spreads
& 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

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THE
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—
LUNCH

NIBBLES

—
Nocellara Olives 4

Duchy rosemary hickory smoked almonds 4

MAIN COURSES

Local pheasant 17 ~ Pan-fried Lanhydrock Estate pheasant breast, confit pheasant croquette, creamed leeks & wild mushrooms, game sauce (our game has been shot, so may contain small traces)

Classic Croque Monsieur 11 ~ Honey mustard baked ham, aged cheddar Mornay, tomato & rocket salad
Upgrade to a Madame with a fried Duchy egg 12

French toast 11.5 ~ Eggy bread with smoked streaky bacon, a fried egg & Canadian maple syrup

Fish chowder 16 ~ Smoked haddock, roasted celeriac & leek chowder, Cornish crab rarebit

Duchy smoked mackerel bruschetta 12.5 ~ Boiled Duchy organic egg & pickled cucumber, horseradish green sauce

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

Winter salad 15 ~ Endive & roasted butternut squash, Cornish blue cheese, pear & pecans V/GF

Levantine bowl 16 ~ Hummus, olives, grilled courgette, ras el hanout carrots, tomato salad, crisp bread & tzatziki V

PUDDINGS

Bread & butter pudding 8.5 ~ Apricot glaze, with Clotted cream vanilla ice cream or Cornish clotted cream V

Black Forest truffle 9.5 ~ Duchy spring water & truffled dark chocolate, cherries VG/GF

Sea buckthorn sorbet 7 ~ Lostwithiel seaberry sorbet & candied pecan brittle VG/GF

Cheese 8.5 ~ Please ask about today's cheese. Apple jelly & warm honey fruit bread

SIDE DISHES 5

Mixed seasonal vegetables & salsa verde VG/GF

New potatoes & gremolata VG/GF

Garden Salad VG/GF

Skinny fries VG/GF

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THE
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AFTERNOON TEA

SAVOURY

'Old' Cornish Duchy scotch egg & piccalilli

Finger sandwiches -

Coronation chicken

Smoked salmon & chive 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

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

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THE
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Gluten-Free Afternoon Tea

SAVOURY

'Old' Cornish Duchy scotch egg & piccalilli

Finger sandwiches -

Coronation chicken

Smoked salmon & chive 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, shortbread, apricot,
candied pecan V

FRESHLY BAKED FRUIT
& PLAIN SCONES

Cornish clotted cream,

Boddington's strawberry jam V

£30 per person

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£36 per person with Prosecco

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

THE
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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

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

THE
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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

Sauvignon Blanc. Brook Ridge. Marlborough

New Zealand. Subtle, zingy aromas of lemon, grapefruit and spices, with a hint of tropical fruits. Delicious fresh finish on the palate.

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
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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
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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	3.5
Duchy Lemon Iced Tea	5
Diet Coke/Coke	3.5
Cornish Mineral Water Still / sparkling	2.5 / 4

MOCKTAILS

Bloody Mary A classic Bloody Mary, medium spiced.	7
Cucumber and Elderflower Spritz A light and refreshing elderflower botanical Nursery cocktail, cucumber tonic.	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.	6.5
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

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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	

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.