THE ORANGERY

TOTTENHAM COURT ROAD

The Orangery is home to 35,000 plants cultivated using hydroponic and vertical farming techniques, yielding the equivalent of 1.1 acres of traditional farmland.

We offer a unique dining experience by integrating an on-site hydroponic vertical farm into our design, providing ultra-fresh, pesticide-free produce for our seasonal menus.

Breakfast served weekdays 7am - 11am

The Orangery Breakfast

A Homemade Flatbread Topped with:

Farm Herb Green Shakshuka, Poached Eggs (v)	11
Turkish Eggs, Confit Garlic Yoghurt, Aleppo Chilli Butter (v)	11
Smoked Salmon, Poached Eggs	13.75
Smashed Avocado, Poached Eggs (v)	11

The Orangery British Breakfast *pork sausage, bacon, St. Ewe's eggs, hash brown, black pudding, mushroom, toast, baked beans*	16
Classic Sourdough Breakfast Sandwich *Choose from bacon & egg, sausage & egg or double egg*	8.5

Bowls & Toast

Vegan Coconut Bircher Muesli & Berries (vg)	7.5
Classic Yogurt & Granola with Seasonal Compote (v)	8
Oat Milk Porridge (vg) *Topped with sliced banana, coconut chips, pumpkin seeds & sunflower seeds*	8
Toast with Jam or Marmalade or Honey (v)	4.5

On the Side

Flat Mushroom (vg)	2
Hashbrown (vg)	2
Baked Beans (vg)	2.5
Sausage	3
Bacon	3
Black Pudding	3
Two St. Ewe's eggs (v)	5.5
Chapel Swan Smoked Salmon	4
Flat Bread (v)	

A RESTAURANT BY THE good eating CO.

Dishes are subject to availability. All prices are inclusive of VAT.
If you require further information about allergens or other dietary requirements, please alert your server.