



THE GRAND, YORK

AFTERNOON TEA

THE GRAND AFTERNOON TEA

£42.50

SILVER REIGN ROSÉ AFTERNOON TEA

served with a glass of English Sparkling Rosé

£52.50

TAITTINGER NOCTURNE AFTERNOON TEA

served with a glass of 'Sec' Champagne

£57.50

CHILDREN'S AFTERNOON TEA

up to 12 years old

£26.50

AWARDED 'BEST AFTERNOON TEA 2026'

BY CONDÉ NAST JOHANSENS AWARDS FOR EXCELLENCE



THE GRAND, YORK

AFTERNOON TEA

Please inform a team member of any allergies or intolerances before placing your order. Although we take the utmost care in preparing our food and handling allergens, we cannot guarantee the complete absence of allergen traces in our preparation areas or ingredients. Our food and drinks are prepared in environments where cross-contamination with allergens may occur, and our menu descriptions do not list all ingredients. If you have any questions or need assistance with our allergen information, please ask a team member.

A discretionary service charge of 12.5% will be added to the total bill.

SAVOURY

QUINOA TART

Celeriac remoulade, aged cheddar & beer rarebit

DUO OF STAAL'S SALMON

Country bread, dill creme fraiché, trout caviar, ponzu gel

CORONATION CHICKEN

Macerated raisins, pickled heritage carrots, white bread

BEEF BRISKET PASTRAMI

Watercress, honey-mustard mayo, tomato bread

SAUSAGE ROLL

Pork, mature cheddar, caramelised Roscoff onion, fennel seeds

SCONES

TRADITIONAL FRESHLY BAKED PLAIN AND CINNAMON SCONES

Cornish clotted cream, strawberry jam

PATISSERIE

YORKSHIRE WHITE ROSE

Matcha sponge, mango curd, yuzu ganache

THE PUMPKIN

Tapioca & mascarpone, sea buckthorn glaze, orange sablé

TOFFEE APPLE

Muscovado Bavarian, spiced rum caramel, speculoos biscuit

CHOCOLATE SPIRAL

Valrhona Nyangbo chocolate mousse, coffee namelaka, hazelnut streusel

THE GRAND, YORK

VEGAN AFTERNOON TEA



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SAVOURY

QUINOA TART

Celeriac remoulade, vegan parmesan & beer rarebit

BEETROOT JAM OPEN SANDWICH

Compressed apples, roasted almonds

VEGETABLE CAPONATA

Sourdough bun, sunflower seeds

SWEET POTATO MINI WRAP

Chickpeas, radicchio, miso

VEGAN PUFF

Wild mushroom & celeriac deuxelle, mushroom ketchup

SCONES

TRADITIONAL FRESHLY BAKED PLAIN AND CINNAMON SCONES

Vegan almond & vanilla cream, strawberry jam

PÂTISSERIE

THE ROSE

Chocolate brownie, chocolate ganache, raspberry gel

BATTENBERG

Vanilla and matcha sponge, rhubarb jam

THE PUMPKIN

Mango tapioca, sea buckthorn glaze, orange sablé

VEGAN CHOCOLATE SPIRAL

Hazelnut praline, mango jelly, chocolate cremeux