

THE GRAND, YORK

AUTUMN AFTERNOON TEA



7TH SEPTEMBER - 11TH NOVEMBER

THE GRAND AUTUMN AFTERNOON TEA
£42.50

SPARKLING AUTUMN AFTERNOON TEA
Served with a glass of Prosecco
£52.50

CHAMPAGNE AUTUMN AFTERNOON TEA
Served with a glass of Champagne
£55.50

NYETIMBER CHÉRIE AUTUMN AFTERNOON TEA
Served with a glass of 'Demi-Sec' English sparkling wine
£57.50

CHILDREN'S AUTUMN AFTERNOON TEA
Up to 12 years old
£26.50

AWARDED 'BEST AFTERNOON TEA 2026'
BY CONDÉ NAST JOHANSENS AWARDS FOR EXCELLENCE

THE GRAND, YORK

AUTUMN AFTERNOON TEA



7TH SEPTEMBER - 11TH NOVEMBER

Please inform a team member of any allergies, intolerances or conditions such as coeliac disease 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 open kitchen 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 15% will be added to the total bill.

SAVOURY

YORKSHIRE BRIE & CELERIAC QUICHE
Port compressed figs

STAAL'S SMOKED SALMON ROULADE
Seaweed, lemon mascarpone, trout caviar, dill

CORONATION CHICKEN
Miso-maple butter, pickled heritage carrots, white bread

SMOKED BEEF BRISKET
Wasabi mayo, plum chutney, pickled vegetables, tomato bread

PORK & BLACK PUDDING SAUSAGE ROLL
Mature cheddar, fennel seeds

SCONES

TRADITIONAL FRESHLY BAKED PLAIN AND RAISIN SCONES
Cornish clotted cream, strawberry jam

PATISSERIE

YORKSHIRE WHITE ROSE
Mango-tapioca compote, bergamot gel, passionfruit ganache

THE GRAND OPERA
Horlicks buttercream, blackberry jam, vanilla sponge

BABY APPLE
Mascarpone & tonka mousse, caramelised apple, pumpkin seed streusel

CHOCOLATE SPIRAL
Chocolate mousse, orange marmalade, coffee namelaka, cocoa sablé



THE GRAND, YORK

VEGAN AUTUMN AFTERNOON TEA

7TH SEPTEMBER - 11TH NOVEMBER

Please inform a team member of any allergies, intolerances or conditions such as coeliac disease 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 open kitchen 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 15% will be added to the total bill.

SAVOURY

CELERIAC & FIG OPEN SANDWICH
Celeriac mousse, figs, sunflower bread

FETA, PEPPER & OLIVE TART
Smoked vegan feta, piquillo pepper, kalamata olive paste

VEGETABLE CAPONATA
Sourdough bun, sunflower seeds

WILD MUSHROOM WRAP
Roscoff onion, red kidney beans

CURRIED SWEET POTATO PUFF
Chestnut, onion jam

SCONES

TRADITIONAL FRESHLY BAKED PLAIN AND RAISIN SCONES
Vegan almond & vanilla cream, strawberry jam

PATISSERIE

YORKSHIRE WHITE ROSE
Yuzu ganache, matcha sponge, raspberry jam

BATTENBERG
Vanilla and cocoa sponge, rhubarb jam

RED CHERRY
Cherry confit, tapioca & cherry bavarian, tarragon gel

CHOCOLATE SPIRAL
Chocolate mousse, orange marmalade, coffee namelaka, cocoa sablé