

THE GRAND
YORK

IN-ROOM DINING MENU

TO ORDER, CALL OUR TEAM ON 5050



SERVED 11:00AM - 11:00PM

SMALL PLATES

NOCELLARA OLIVES (VE) Lemon, oregano & chilli flake marinade	£7.00
GARLIC BREAD (V) Toasted sourdough, roasted garlic & parsley butter	£7.50
CREAMY GARLIC MUSHROOMS (V) Sautéed brown cap mushrooms in garlic, butter and parsley, finished with cream, served with focaccia	£14.00
ROASTED VINE TOMATO SOUP (VE) Basil, grilled sourdough croutons	£14.00
HALLOUMI FRIES (V) Muhammara, basil oil	£14.00

(V) Vegetarian, (VE) Vegan

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LIGHT BITES

CAESAR SALAD

£22.00

Iceberg lettuce, crispy bacon, anchovies, parmesan shavings, croutons

Add sliced chicken breast

£6.00

Add sliced sirloin steak

£9.00

VEGETABLE POKE BOWL (VE)

£22.00

Sticky rice, avocado, edamame, pickled red cabbage, radish, carrots, wakame, soy & mirin dressing

STAAL'S SALMON TASTING

£24.00

Beetroot cured salmon, smoked salmon, crème fraîche, crushed avocado, brown bread, salmon caviar, honey & mustard dressing

TRUFFLE, HAM & BRIE SANDWICH

£23.00

Toasted sourdough, truffle butter, Yorkshire ham, melted brie, served with French fries and mixed leaves & watercress salad

THE GRAND CLUB

£23.00

Brioche, roasted chicken breast, crispy bacon, boiled egg, tomato, lettuce, served with French fries and mixed leaves & watercress salad

YORKSHIRE CHEESE PLATTER

£25.00

Yorkshire Brie, Harrogate Blue, Dale End Cheddar, Crottin, fruit chutney, quince jelly, celery sticks, grapes, tomatoes, Thomas Fudge crackers

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LARGE PLATES

VEGETABLE PAD THAI (V)	£20.00
Stir-fried noodles, beansprouts, mangetout, carrots, tamarind, tofu, peanuts	
Add chicken breast	£5.00
Suggested White Wine Pairing	
Pinot Gris Muré, Pierres Sèches (V)	£19.50
Alsace, France 2023	
ASPARAGUS & BASIL RISOTTO	£24.00
Aquarello risotto, green asparagus, basil pesto, parmesan shavings, crushed hazelnuts, rocket	
THAI RED SALMON CURRY	£25.00
Atlantic salmon, long beans, pak choi, ginger, fenugreek, makrut lime leaves, tomato chutney, jasmine rice	
CHICKEN KATSU	£25.00
Panko-coated butterflied chicken breast, pickled cabbage, katsu sauce, sticky rice	
THE GRAND BURGER	£26.00
Aged Angus beef patty, brioche bun, bacon & onion jam, smoked Applewood cheese, served with French fries	
Suggested Red Wine Pairing	
Syrah-Grenache Château Puech-Haut, Les Béliers d'Oc	£14.50
Languedoc-Roussillon, France 2023	

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THE GRAND BEEF LASAGNE

£28.00

Rich Bolognese sauce, aged cheddar bechamel, grated parmesan & pecorino, smoked tomato sauce

TAMWORTH PORK CUTLET

£31.00

Honey & smoked paprika butter, fried egg, wilted spinach, chunky chips, spiced apple & sage chutney

MURGH MAKHANI

£32.00

Traditional Indian butter chicken curry, coriander leaves, pilau rice, naan, poppadom, mango chutney, tomato chutney

Suggested White Wine Pairing

Rolle-Roussane | Château Puech-Haut, Les Béliers d'Oc
Languedoc-Roussillon, France | 2023

£14.00

STEAK FRITES

£39.00

10oz sirloin, parmesan-garlic-paprika fries, peppercorn sauce

Suggested Red Wine Pairing

Sangiovese-Merlot-Syrah | Santa Cristina, Le Maestrelle (V)
Tuscany, Italy | 2024

£16.00

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SIDES

MIXED SALAD (VE) House dressing	£6.00
FRENCH FRIES	£6.00
STICKY JASMINE RICE Lemongrass, chillies, ponzu	£6.00
ROAST POTATOES Rosemary, crispy onions, chillies, garlic oil	£6.50
STEAMED BROCCOLI (VE) Chilli oil, sesame seeds	£7.00
TRUFFLE & PARMESAN FRIES	£7.00

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DESSERTS

SELECTION OF ICE CREAMS AND SORBETS (V)	£3.00
Strawberry & yuzu ice cream	per scoop
Chocolate & sea salt ice cream	
Vanilla ice cream	
Mango & passionfruit sorbet	
Raspberry & sorrel sorbet	
YUZU & TONKA BEAN MOUSSE (VE)	£12.00
Passionfruit sorbet, raspberry namelaka, lime & almond crumble	
STICKY TOFFEE PUDDING (V)	£12.00
Rhubarb ice cream, ginger butterscotch, fig & thyme compote	
YORKSHIRE CHEESE PLATTER	£25.00
Yorkshire Brie, Harrogate Blue, Dale End Cheddar, Crottin, fruit chutney, quince jelly, celery sticks, grapes, tomatoes, Thomas Fudge crackers	
Suggested Port Pairing	
Taylor's 10 Year Tawny Port (V)	£11.50
Douro, Portugal NV	

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CHILDREN'S MENU

CLASSIC MAC AND CHEESE (V)

£14.00

Macaroni pasta baked au gratin with cheese sauce

PENNETTE AL POMODORO

£14.00

San Marzano tomatoes, grated parmesan

THE GRAND MINI BURGER

£15.00

Brioche bun, beef patty, mature cheddar, served with French fries

RIGATONI BOLOGNESE

£16.00

Slow-cooked beef brisket ragout, parmesan shavings

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CHILDREN'S DESSERTS

COOKIES AND ICE CREAM (V)

£9.00

Dark chocolate cookie, chocolate sauce, vanilla ice cream

ICE CREAM (V)

£9.00

Two scoops from a choice of vanilla, chocolate, salted caramel or strawberry

BANANA AND RASPBERRY SPLIT (V)

£9.00

Vanilla and strawberry ice cream, banana, raspberries, chocolate sauce

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MIDNIGHT MENU

NOCELLARA OLIVES (VE)

£7.00

Lemon, oregano & chilli flake marinade

MIDNIGHT BREAKFAST PANINI

£20.00

Grilled bread, bacon, cheddar, mayonnaise, caramelised onion chutney, served with crisps

GRILLED VEGETABLE SANDWICH (VE)

£20.00

Toasted sourdough, grilled aubergine, zucchini & red pepper, olive tapenade, served with crisps

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AVAILABLE 24 HOURS

CHAMPAGNE & SPARKLING

	125ml	Bottle
TAITTINGER, BRUT (V) Reims, France NV	£18.50	£96.00
TAITTINGER, ROSÉ (V) Reims, France NV	£20.00	£105.00
PROSECCO, TERRE DI SANT'ALBERTO (V) Veneto, Italy NV	£10.00	£45.00
PROSECCO, ROSÉ, TERRE DI SANT'ALBERTO (V) Veneto, Italy NV	£11.50	£60.00
NYETIMBER, CLASSIC CUVÉE (V) Kent, England NV	£16.00	£90.00
NYETIMBER, CUVÉE CHÉRIE DEMI-SEC (V) Kent, England NV	£17.50	£95.00
NYETIMBER, ROSÉ (V) Kent, England NV	£18.50	£98.00
ALT NON-ALCOHOLIC SPARKLING (V) Southern Spain NV	£8.50	£45.00
ALT NON-ALCOHOLIC SPARKLING, ROSÉ (V) Southern Spain NV	£8.50	£45.00

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AVAILABLE 24 HOURS

WHITE WINE

175ml Bottle

VIIGNIER-GRENACHE | LES LAURIERS (V)

£12.50 £46.00

Coteaux de Béziers, France | 2025

Notes of violet and apricot, leading to a rich palate of stone fruit and papayas, lifted by a refreshing, zesty finish.

CORTESE | BROGLIA, 'LA CONTESSA' GAVI DI GAVI (V) £14.00 £51.00

Piedmont, Italy | 2024

Extended ageing creates a balanced freshness of green apple, peach and soft floral tones.

ROLLE-ROUSSANE | CHÂTEAU PUECH-HAUT, LES BÉLIERS D'OC £14.00 £52.00

Languedoc-Roussillon, France | 2023

Attractive notes of lemon, green apple and pear, with refreshing acidity.

SAUVIGNON BLANC | BABICH, FAMILY RESERVE (V) £14.50 £55.00

Marlborough, New Zealand | 2025

Restrained classic fruits and spice compliment this premium estate wine's rounded style, provided by lees contact.

CHARDONNAY | DOMAINE TALMARD £16.00 £60.00

Mâcon-Uchizy, Burgundy, France | 2024

Floral overtones, and aromas of ripe apple and pear; creamy and rounded in texture, with bright, linear acidity that leads through to an exotic core of peach, apricot, nectarine and white pepper.

PINOT GRIS | MURÉ, PIERRES SÈCHES (V) £19.50 £75.00

Alsace, France | 2023

Rich yet balanced, with a silky texture that leads to a fresh finish; ripe pear, apricot, honeyed notes, gentle spice and smoky mineral accents.

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RED WINE

	175ml	Bottle
CARIGNAN COQUILLE DE FLEUR (V) Languedoc-Roussillon, France 2024 Intense and velvety aromas of blackberry, vanilla and red berries.	£12.50	£46.00
CORVINA-RONDINELLA-MOLINARA MASI, BARDOLINO, CLASSICO FRESCARIPA (V) Veneto, Italy 2024 A beautiful summer red, fresh from the influence of Lake Garda; aromatic red fruits with hints of pepper on the finish.	£13.00	£50.00
MALBEC NORTON, PUNTA DE VACAS (V) Mendoza, Argentina 2025 A soft, unoaked style of Malbec with tones of dark fruits, leading to a velvety finish.	£13.50	£49.00
SYRAH-GRENACHE CHÂTEAU PUECH-HAUT, LES BÉLIERS D'OC Languedoc-Roussillon, France 2023 Dry, fresh red and black fruits which are rounded off by a soft, silky finish.	£14.50	£55.00
SHIRAZ KINGSTON ESTATE (V) Clare Valley, Australia 2023 Elegant, ripe plum with spicy pepper and a hint of smoky oak.	£14.50	£55.00
SANGIOVESE-MERLOT-SYRAH SANTA CRISTINA, LE MAESTRELLE (V) Tuscany, Italy 2024 Intense and complex; tones of black fruits and coffee, with a fresh, minty acidity.	£16.00	£60.00

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ROSÉ WINE

175ml Bottle

VINHO VERDE BLUSH | LAGOS, VINHO VERDE (V) £12.00 £44.00

Vinho Verde, Portugal | NV

Abundance of summer berries with added strawberries filling the glass.

CINSAULT | COQUILLE DE FLEUR (V) £12.50 £46.00

Languedoc-Roussillon, France | 2024

A soft, fresh wine with raspberries and strawberries, and a rounded, almost sweet texture.

GRENACHE-CINSAULT | SAINT-ROCH LES VIGNES, £14.00 £50.00
LES MAÎTRES VIGNERONS (V)

Côtes de Provence, France | 2025

Crunchy redcurrants and hints of white flowers before a fresh, dry palate.

GRENACHE-CINSAULT-ROLLE | £19.50 £75.00

CHÂTEAU SAINTE MARGUERITE SYMPHONIE

Côtes de Provence, France | 2025

From one of only 18 Cru Classé estates; aromatic freshness, delicate fruit and grapefruit zest to finish.

AVAILABLE 24 HOURS

PORT

75ml

TAYLOR'S, 10 YEAR TAWNY PORT (V) £11.50

Douro, Portugal | NV

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BOTTLED AND CANNED BEER

HEINEKEN <small>330ml</small>	£6.20
NECK OIL <small>330ml</small>	£6.75
ASAHI SUPER DRY <small>330ml</small>	£6.75
CURIOUS BREW LAGER <small>330ml</small>	£6.75
MODELO ESPECIAL <small>375ml</small>	£7.50
FRÜLI STRAWBERRY <small>330ml</small>	£8.00
ASAHI SUPER DRY 0% <small>330ml</small>	£6.10
LAZER CRUSH 0.3% <small>330ml</small>	£6.50
SMALL BEER LAGER <small>350ml</small>	£6.50
SMALL BEER SESSION PALE ALE <small>350ml</small>	£6.50

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LOCAL BEER

500ml

VALKYRIE APA

£8.25

Gold in colour, with a slightly tropical and hoppy finish.

BATTLEAXE

£8.25

Bittersweet, with complex fruit that gives a memorable aftertaste.

PILSNOR

£8.25

A clean, crisp and refreshing tasting beer.

AVAILABLE 24 HOURS

BOTTLED CIDER

500ml

ASPALL

£8.25

OLD MOUT KIWI & LIME

£7.50

OLD MOUT BERRIES & CHERRIES

£7.50

OLD MOUT BERRIES & CHERRIES 0%

£6.70

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COCKTAILS

TOM COLLINS £15.50

Gin | Lemon | Soda

APEROL SPRITZ £16.00

Aperol | Prosecco | Soda

NEGRONI £16.50

Gin | La Copa Rojo | Campari

OLD FASHIONED £16.50

Bourbon Whisky | Sugar Syrup | Angostura Bitters

AVAILABLE 24 HOURS

SPIRITS

50ml

GRAND HONEY GIN £15.40

Y-GIN £14.30

BULLEIT BOURBON £13.20

KRAKEN RUM £13.20

SAILOR JERRY RUM £13.20

DUTCH BARN VODKA £14.30

FRAPIN 1270 £17.60

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SOFT DRINKS

COCA COLA

£3.40

DIET COCA COLA

£3.40

FEVER TREE

£3.45

Ginger Ale

Lemonade

Indian Tonic

Mediterranean Tonic

Aromatic Tonic

Slimline Tonic

Elderflower Tonic

Lemon Tonic

FROBISHER'S FRUIT JUICE FUSIONS

£5.25

Orange and Passionfruit

Tropical and refreshing, made with pulped passionfruit and oranges.

Apple and Raspberry

Refreshing, sweet and tangy, made with a blend of pressed cloudy apple juice, tart raspberry juice and a hint of elderberry.

FENTIMANS

£5.50

Rose Lemonade

Made with pure rose oil from Bulgaria and ginger root extract, this drink is light and gentle with a delicate balance of sweet citrus and fragrant rose.

Mandarin & Seville Orange

A full bodied drink that is both sweet and bitter, made with mandarin juice, Seville orange and herbal extracts.

Dandelion & Burdock

Botanically brewed with a complex, sweet and spicy flavour profile; hints of liquorice, aniseed and caramel are balanced by fruity notes of pear.

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