



THE GRAND, YORK

SUMMER AFTERNOON TEA



13TH JULY - 6TH SEPTEMBER

THE GRAND SUMMER AFTERNOON TEA

£42.50

SPARKLING SUMMER AFTERNOON TEA

Served with a glass of Prosecco

£52.50

CHAMPAGNE SUMMER AFTERNOON TEA

Served with a glass of Champagne

£55.50

NYETIMBER CHÉRIE SUMMER AFTERNOON TEA

Served with a glass of 'Demi-Sec' English sparkling wine

£57.50

CHILDREN'S SUMMER AFTERNOON TEA

Up to 12 years old

£26.50

AWARDED 'BEST AFTERNOON TEA 2026'

BY CONDÉ NAST JOHANSENS AWARDS FOR EXCELLENCE

THE GRAND, YORK

SUMMER AFTERNOON TEA

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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

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 SUMMER AFTERNOON TEA

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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

PÂTISSERIE

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