



THE GRAND, YORK

SPRING AFTERNOON TEA

13TH APRIL - 12TH JULY



THE GRAND SPRING AFTERNOON TEA

£42.50

SILVER REIGN ROSÉ SPRING AFTERNOON TEA

Served with a glass of English Sparkling Rosé

£52.50

NYETIMBER CHÉRIE SPRING AFTERNOON TEA

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

£57.50

CHILDREN'S SPRING AFTERNOON TEA

Up to 12 years old

£26.50

AWARDED 'BEST AFTERNOON TEA 2026'

BY CONDÉ NAST JOHANSENS AWARDS FOR EXCELLENCE

THE GRAND, YORK

SPRING AFTERNOON TEA

13TH APRIL - 12TH JULY



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

BURFORD BROWN EGG MAYO

Dill, miso, watercress, brioche

ASPARAGUS, DALE END CHEDDAR & TARRAGON QUICHE

Pea & wasabi mousse

CORONATION CHICKEN

Macerated raisins, tomato jam, white bread

SLOW-COOKED BEEF BRISKET

Kimchi mayo, cucumber, tomato bread

PORK & CHORIZO SAUSAGE ROLL

Caramelised Roscoff onion, fennel seeds

SCONES

TRADITIONAL FRESHLY BAKED PLAIN AND RAISIN SCONES

Cornish clotted cream, strawberry jam

PATISSERIE

WHITE ROSE

Matcha sponge, mango curd, yuzu ganache, lime gel

GRAND BEEHIVE

Ginger sponge, Grand honey custard, passionfruit ganache

CHOUX CRAQUELIN

Rhubarb & tapioca compote, raspberry namelaka, hibiscus gel

YORKSHIRE TEA OPERA

Yorkshire Tea mousse, chocolate sponge, medjool dates



THE GRAND, YORK

VEGAN SPRING AFTERNOON TEA

13TH APRIL - 12TH JULY

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

WILD MUSHROOM DUXELLES TART

Minted broad beans, pea shoots

SPICED BEETROOT CHUTNEY OPEN SANDWICH

Figs, watercress

VEGETABLE CAPONATA

Sourdough bun, sunflower seeds

MISO CAULIFLOWER WRAP

Broccoli, tomato chutney

CURRIED SWEET POTATO PUFF

Chestnut, onion jam

SCONES

TRADITIONAL FRESHLY BAKED PLAIN AND RAISIN SCONES

Vegan almond & vanilla cream, strawberry jam

PATISSERIE

BATTENBERG

Vanilla and matcha sponge, rhubarb jam

CHOCOLATE SPIRAL

Salted caramel, mango jelly, chocolate crèmeux

ANNABEL'S STRAWBERRY

Cheesecake, vanilla biscuit, lime gel

CHOCOLATE ROSE

Raspberry & tonka bean jam, fudge cake, blood orange gel