



THE GRAND, YORK

VALENTINE'S AFTERNOON TEA



2ND FEBRUARY - 1ST MARCH

THE GRAND VALENTINE'S AFTERNOON TEA

£47.50

SILVER REIGN ROSÉ VALENTINE'S AFTERNOON TEA

Served with a glass of English Sparkling Rosé

£57.50

TAITTINGER NOCTURNE VALENTINE'S AFTERNOON TEA

Served with a glass of 'Sec' Champagne

£62.50

CHILDREN'S VALENTINE'S AFTERNOON TEA

£29.50

AWARDED 'BEST AFTERNOON TEA 2026'

BY CONDÉ NAST JOHANSENS AWARDS FOR EXCELLENCE

THE GRAND, YORK

VALENTINE'S AFTERNOON TEA

2ND FEBRUARY - 1ST MARCH



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

CELERIAC & LEEK QUICHE

Beetroot mascarpone

STAAL'S SMOKED SALMON SANDWICH

Cucumber, citrus gel, dill

CORONATION CHICKEN

Miso butter, macerated raisins, country bread

BEEF BRISKET PASTRAMI

Watercress, horseradish, gherkin mayo, tomato bread

PORK & MATURE CHEDDAR SAUSAGE ROLL

Caramelised Roscoff onion, fennel seeds

SCONES

TRADITIONAL FRESHLY BAKED PLAIN AND RAISIN SCONES

Cornish clotted cream, strawberry jam

PATISSERIE

RED ROSE

Rose & coconut tapioca, yuzu white ganache, orange gel

PINK HEART

Cassis Bavarian, chocolate cake, tarragon

CYLINDER CHOUX PUFF

Mango Namelaka, raspberry cremeux, dried strawberries

WHITE CHOCOLATE TWIST

Matcha sponge, pistachio mousseline, passionfruit jam

THE GRAND, YORK

VEGAN VALENTINE'S AFTERNOON TEA

2ND FEBRUARY - 1ST MARCH



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, vegan parmesan & beer rarebit

BEETROOT JAM OPEN SANDWICH

Raspberries, roasted almonds

VEGETABLE CAPONATA

Sourdough bun, sunflower seeds

SWEET POTATO MINI WRAP

Broccoli, miso

WILD MUSHROOM & CELERIAC PUFF

Wild mushroom & celeriac duxelles, mushroom ketchup

SCONES

TRADITIONAL FRESHLY BAKED PLAIN AND RAISIN SCONES

Vegan almond & vanilla cream, strawberry jam

PATISSERIE

THE ROSE

Chocolate brownie, chocolate ganache, raspberry gel

BATTENBERG

Vanilla and matcha sponge, rhubarb jam

PINK HEART

Cassis Bavarian, chocolate cake, tarragon

CHOCOLATE SPIRAL

Hazelnut praline, mango jelly, chocolate cremeux