

NOON TEA TWILIGHT AFTERNOON NOON TEA

We are delighted to introduce Twilight Afternoon Tea, an elevated evolution of our much-loved Chocolate Afternoon Tea, offering guests a sophisticated early evening experience accompanied by live piano music.

Our Twilight Afternoon Tea is a culinary journey through Yorkshire, from the rolling moors and dales, across Yorkshire's rivers and coastline, before arriving in the historic city of York itself where the experience culminates in a tribute to the city's world-famous chocolate heritage.

The Garden Room, with its sweeping views towards York Minster, provides the perfect setting for this elegant experience. As daylight fades and the pianist plays, guests are invited to savour the flavours, stories and traditions that have shaped Yorkshire for generations.

TWILIGHT AFTERNOON TEA WITH PIANIST – A TASTE OF YORKSHIRE

£39.95 per person with a hot beverage

£44.95 per person with prosecco

£49.95 per person with champagne

CHEF'S SEASONAL WELCOME

Amuse-Bouche

A carefully crafted seasonal bite from the kitchen, designed to awaken your palate and offer a first taste of Yorkshire hospitality.

FROM MOOR & DALE

A celebration of Yorkshire's countryside, featuring ingredients and flavours synonymous with the county's farms, market towns and rolling landscapes.

Mini Yorkshire Pudding, Slow-Braised Beef, Onion Confit

Tender slow-braised beef nestled within a miniature Yorkshire pudding, finished with warming horseradish cream.

Dales Lamb Shoulder Croquette, Mint Emulsion

Slow-cooked Yorkshire lamb shoulder encased in a crisp golden crumb, paired with a vibrant mint emulsion inspired by traditional Sunday roasts.

Shepherd's Bon Bon, Yorkshire Haggis, Apple & Calvados Purée

A Yorkshire interpretation of a traditional haggis recipe, combining warming spices, oats and seasonal vegetables within a crisp golden bon bon. Served with a smooth apple and Calvados purée.

FROM COAST & RIVER

Honouring Yorkshire's rugged coastline and abundant waterways.

Bloody Mary Crayfish Cocktail

Fresh crayfish served with a subtly spiced Bloody Mary dressing and creamy avocado.

Smoked Trout Tartlet

Delicately smoked trout presented in a crisp tartlet with fresh spinach.

Smoked Salmon and Cream Cheese Roulade Blini

Classic smoked salmon rolled with cream cheese and a light blini.

SERVED FROM 6.00 PM UNTIL 9.00 PM

Food prices include VAT at 20%.

A discretionary 12.5% service charge will be added to your bill.

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients.

Please inform a staff member of allergies or dietary requirements.

YORKSHIRE COMFORTS

The flavours of a traditional Yorkshire kitchen, elevated with modern refinement.

Wensleydale Rarebit, Truffle Honey, Toasted Crumpet
Yorkshire Wensleydale melted into a rich rarebit, balanced with fragrant truffle honey served on a toasted crumpet.

Cheese Scone, Lemon Curd Cultured Butter

Freshly baked savoury scone accompanied by cultured butter infused with bright Yorkshire-inspired citrus notes.

A TRIBUTE TO YORK'S CHOCOLATE HERITAGE

No journey through Yorkshire would be complete without arriving in York, the city that helped shape Britain's love affair with chocolate. For generations, pioneering confectioners including the families behind Rowntree's and Terry's, transformed York into the chocolate capital of Britain. This final course celebrates that remarkable legacy through a collection of desserts inspired by the flavours and memories that have made York famous around the world.

Chocolate Orange Délice

Layers of rich chocolate mousse and vibrant orange.

Strawberry & Elderflower Trifle, Strawberry Mousse, Poached Strawberries

Combining seasonal strawberries with fragrant elderflower and silky mousse.

Chocolate Hazelnut Macaron

A crisp French macaron filled with smooth chocolate and roasted hazelnut ganache.

Dark Chocolate Brownie, Mint-Infused Mousse, Chocolate Tuile, Fresh Raspberry

Rich dark chocolate brownie is layered with cooling mint mousse, topped with a delicate chocolate tuile and finished with fresh raspberry.

THE
GARDEN
ROOM