

THE GARDEN
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BREAKFAST

Breakfast available Monday to Friday
from 9 am to 11 am

Smoked Salmon and Scrambled Eggs on Toast	£9
Poached Eggs on Toast (v)	£9
Wensleydale Bacon or Swaledale Sausage Bun With choice of sauce	£7

SNACKS

Warm Sourdough With seaweed butter	£4
Giant Noccellara Olives (vg)	£4
Hummus with Grilled Flatbread	£4

SALADS & SIDES

Triple Cooked Chips	£6
French Fries (vg) With smoked vegan garlic mayonnaise	£5.50
House Salad (v) With mixed leaves, cherry tomatoes, cucumber, peppers, red onion, spring onion and house dressing	£7
Why not add:	£6 each
Charred Halloumi (v)	
Southern Fried Crispy Chicken	
Chargrilled Chicken	
Greenland Prawns	

(v) Vegetarian (vg) Vegan

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.

SOUPS & SANDWICHES

Soup of the Day Served with a warm roll and butter	£7
Club Sandwich Nidderdale smoked chicken, crispy bacon, lettuce, tomato and egg mayo	£12
Croque Monsieur York ham, smoked applewood cheddar cheese and wholegrain mustard bechamel Add a fried egg for £1	£9
Wensleydale Cheese Sandwich (v) With sliced apple & tomato chutney	£9
York Ham & Pickle Sandwich With rocket leaves	£9
Greenland Prawn Sandwich With sun blushed tomato mayo	£10

All our sandwiches are freshly made and served with
ready salted crisps and a side salad

GARDEN ROOM COCKTAILS

Negroni £12

Campari, Masons
and Vermouth

Mojito £10.50

Rum, soda, lime, mint
and sugar

Chocolate Orange £12

Absolut, Cointreau, cream
and chocolate milk

High Tea £10.50

London Dry Gin,
Cointreau, Earl Grey, lemon,
sugar and bitters

Espresso Martini £12

Absolut, coffee tequila,
Kahlua and espresso

GIN — 25ml

Includes a Fever Tree mixer

York Gin £8

London Dry
Rhubarb

Hendricks £8

Tanqueray 10 £9

Masons £8

Brockmans £8.30

VODKA — 25ml

Absolut £4.75

RUM — 25ml

Havana 3 £4.50

Havana 7 £4.50

Kraken £4.75

PLEASE ASK TO SEE OUR FULL RANGE OF SPIRITS

WHITE **175ml** **250ml** **BTL**

Da Luca Pinot Grigio
Italy £7.50 £10 £30

Kleine Zalze Chenin Blanc
South Africa £8 £10.50 £32

Vidal Sauvignon Blanc
New Zealand £9.50 £12.50 £39

Osado White Malbec
Argentina £9 £11.50 £34

RED **175ml** **250ml** **BTL**

Luis Felipe Edwards Gran Reserva Merlot
Chile £8.50 £11.25 £34

Mount Rozier Pinot Noir
South Africa £8 £10.50 £32

Don Jacobo Rioja Crianza
Spain £9.50 £12 £36

Zuccardi Brazos Malbec
Argentina £10 £13 £40

CHAMPAGNE & SPARKLING WINE **125ml** **BTL**

Da Luca Prosecco
Italy £8 £40

Da Luca Prosecco Rose
Italy £9 £45

Silver Reign
England £12 £50

Taittinger Brut reserve, NV
France £14 £75

Taittinger Brut Rose
France £16 £90

DRAUGHT

Mahou 4.8%	Pint	£6.80	Stella Unfiltered 5%	Pint	£6.50
	Half	£3.50		Half	£3.80

BOTTLED BEERS & CIDERS

Menebrea 330ml	£5.75	Kopparberg Strawberry & Lime 500ml	£6.50
Budweiser 330ml	£5.75		
Corona 330ml	£5.75	Kopparberg Wild Berries 500ml	£6.50

NON ALCOHOLIC

Corona Cero 330ml	£4.50	Kopperberg Strawberry & Lime 500ml	£6.50
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SOFT DRINKS

Fever Tree 200ml	£3	Coca-Cola 200ml	£3
Indian Tonic		Diet Coke 200ml	£3
Light Tonic		Coke Zero 200ml	£3
Soda Water		Fruit Juice 200ml bottle	£3
Ginger Ale		Orange	
Ginger Beer		Pineapple	
Lemonade		Tomato	
Appletiser	£3.50	Still/Sparkling Water 330ml	£3
J20	£3.50	Still/Sparkling Water 750ml	£4.80
Apple & Raspberry			
Orange & Passionfruit			

HOT DRINKS

Espresso ^{Single}	£3	Hot Chocolate	£4.50
Espresso ^{Double}	£4	Yorkshire Tea	£3.50
Americano	£3.50	Herbal Tea	£3.50
Flat white	£4	Green	
Cappuccino	£4	Peppermint	
Latte	£4	Chamomile	
Mocha	£4.50	Lemon & Ginger	
		Cranberry & Raspberry	

AFTERNOON NOON TEA AFTERNOON

Much like our hotel, afternoon tea originated in England in the nineteenth century. Back then, dinner was served later in the evening, around 8 or 9pm, and Anna, the Duchess of Bedford, found herself feeling peckish in the late afternoon, and so began inviting friends and family for light bites and tea.

The idea quickly caught on and evolved into a social event where people gathered to enjoy tea accompanied by finger sandwiches, scones with clotted cream and jam, and a variety of pastries and cakes. This tradition became widely popular and is now a cherished part of British culture, enjoyed in many hotels and tearooms around the world.

Typically enjoyed between the twilight hours of 3:30 and 5pm, afternoon tea is known for its elegant and leisurely nature. Often served on a tiered stand, which adds to the visual appeal.

Afternoon tea has gracefully evolved over the years, embodying refinement and sophistication. And really, who can resist such a charming indulgence?

NOON TEA

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Indulge your inner child and adventure into the mouth-watering world of chocolate with our enchanting afternoon tea inspired by York's well-renowned history with chocolate.

York once known as 'The Chocolate City' dating back almost 300 years, at its peak, over 14,000 people were employed in the city's famous chocolate factories - including Rowntree's site at Haxby Road, which opened in 1890, and was so big it had its own fire brigade, and Terry's Chocolate Works factory near York Racecourse, which opened in 1926.

Inspired by history, Executive Chef has created and developed a truly magical indulgence of mouth-watering flavours using some well-known classic inspiration from the nation's favourite chocolates.

AFTERNOON TEA

£29.95 per person with hot beverage

£35.95 per person with prosecco

£39.95 per person with champagne or a chocolate cocktail

CHILDREN'S AFTERNOON TEA

£12.95 per child ^(12 and under)

SWEET TREATS

The 'Orange'

Chocolate orange delice, chocolate mousse, chocolate sponge, orange flavoured gel, chocolate glaze, freeze dried orange pieces

The 'Golden One'

Chocolate caramel and hazelnuts

The 'Mint'

Dark chocolate brownie, mint-infused mousse, chocolate touille topped with a fresh raspberry

The 'Strawberry Dream'

Strawberry cheesecake, whipped chocolate ganache

SAVOURY

Classic Cut Finger Sandwiches

Served on classic soft sliced bread

Fresh Cucumber & Cream Cheese

Egg Mayonnaise & Cress

Smoked Salmon & Chive Crème Fraiche

Crumbed York Ham & English Mustard

Wensleydale Cheese & Caramelised Onion Tartlet

Fruit Scone

Served with clotted cream & preserves

Please note: Children's Afternoon Tea must be purchased alongside an adult's afternoon tea.

Before placing your order please make staff aware of any allergies you might have.

We shall do our best to provide you with suitable food but we cannot guarantee that any of our foods are free from cross-contamination of allergens.

Food prices include VAT at 20%.

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

We welcome any enquiries from guests about the ingredients in our items.

Please inform a staff member if you have any allergies or dietary restrictions.

SERVED DAILY FROM 12PM UNTIL 4PM

HOT BEVERAGE

Imporient Loose Leaf English Tea

Twining's Fruit Tea
Green, Peppermint, Cranberry & Raspberry,
Camomile, Lemon & Ginger, Earl Grey

Freshly Brewed Coffees
Single Espresso, Americano, Flat White, Cappuccino, Latte, Mocha

SIGNATURE CHOCOLATE COCKTAILS

Cocktails £12 each Mocktails £6 each

The 'Tangy'
Cointreau orange-flavoured liqueur, crème de cacao,
Smirnoff vodka, chocolate powder, cream

The 'Minty'
Crème de cacao white, Smirnoff vodka, crème de menthe, milk, cream

The 'Mocha'
Smirnoff vanilla vodka, Kahlua coffee liqueur, chocolate liqueur,
espresso, chocolate powder

The 'Tropic'
Our non-alcohol chocolate cocktail. Chocolate powder, milk,
coconut cream, coconut syrup, cream

CREAM TEA

£12 per person

Plain Scone
Served with clotted cream and preserves

White Chocolate and Cranberry Scone
Served with clotted cream and preserves

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