

The Garden Room

PRINCIPAL

YORK



Drinks

Coffee

Single espresso	£2.50
Double espresso	£3.50
Americano	£3.50
Cappuccino	£3.95
Latte	£3.95
Mocha	£3.95
Flat White	£3.95
Hot chocolate	£3.95

Juices

Fresh orange juice	£3.95
Fresh apple juice	£3.95
Fresh grapefruit juice	£3.95
Cranberry juice	£3.95

Drinks

We source our tea from the Rare Tea Company, who supply the world's best tea direct from farmers and their tea gardens. Henrietta Lovell's passion for tea led her to set up the Rare Tea Co. in 2004. Personally sourcing all of the tea the company sells, she travels to small mountain farms and works directly with the farmers, and her London office is full to the brim with teas from all over the world as well as a vast array of teaware to drink from. Affectionately known as the Tea-Lady, Henrietta recommends all of the teas and infusions on our menu.

Herbal infusions

English Peppermint £4.50
Tregothnan Estate, Cornwall, UK

A rare English peppermint grown in Cornwall on the Tregothnan Estate, established in 1335. Counter-intuitively, the menthol oils infuse more easily from the dried leaf, giving a brighter, cleaner flavour than fresh mint. This truly remarkable and unique peppermint infusion is a wonderful end to a meal.

Malawi Spearmint £4.50
Satemwa Estate, Malawi

The most elegant of mints, these gentle leaves make a remarkably smooth, well-rounded infusion. Grown on the rolling, green hills of the Shire Highlands of Malawi; they have a delicate softness while still revealing intense layers of flavour. It works particularly well as a digestif.

Sri Lankan Lemongrass £4.50
Amba Estate, Ravanna Falls

This complex and full-bodied lemongrass infusion is grown in a remote mountain tea garden above the Ravanna Falls, Sri Lanka. A rich and exceptionally bright herbal infusion with grassy notes of cut hay and lemon drops.

English Chamomile £4.50
Tregothnan Estate, Cornwall, UK

Grown in a botanical garden on the Tregothnan Estate in Cornwall, these whole chamomile flowers are picked with delicate blossoms and long stems, adding hay flavours and the aroma of English summer meadows. These chamomile flowers are extraordinarily sweet, pure and aromatic.

Drinks

Loose leaf tea

Single Estate English Breakfast £4.50
Satemwa Estate, Malawi

A black tea, blended from selected fields and harvests across the family-run Satemwa Estate in the Shire Highlands of Malawi. Strong, rich and comforting with a deep malty finish. Perfect with milk.

Earl Grey £4.50
Satemwa Estate, Malawi and Reggio Calabria, Italy

A traditional Earl Grey, blended with single estate black tea and pure bergamot oil. A clean and exceptionally bright infusion with citrus notes, it can be enjoyed with or without milk, or with a twist of lemon zest.

2nd Flush Muscatel Darjeeling £4.50
Makaibari Estate, Darjeeling, India

This highly fragrant black tea is picked in the foothills of the Himalayas on one of the oldest and most beautiful estates in Darjeeling. The tea has a heady floral aroma with soft notes of muscatel grapes. Best served without milk.

Keemun £4.50
Anhui Province, China

A hand-crafted, black China tea, first enjoyed in the UK during the 19th-century. Soft and smooth with a hint of smoke from charcoal roasting. Best served without milk.

Whole Leaf Green £4.50
Fuding, Fujian Province, China

A delicate, Chinese green tea that is picked meticulously by hand. The leaves are fired in a wok over charcoal in the same manner and place as they have been for more than 3,000 years.

Jasmine Silver Tip £4.50
Fuding, Fujian Province, China

A delicate, white tea crafted entirely from spring buds. The leaves are not flavoured but scented with fresh jasmine flowers over six consecutive nights to create a delicate flavour. It was once the preserve of only the Chinese Imperial family.

Afternoon tea

The origins of afternoon tea

One of the most delicious of British traditions, afternoon tea is the signature moment in The Garden Room at The Principal York.

Afternoon tea was introduced in England by Anna, the seventh Duchess of Bedford, in 1840, as a way of curbing her hunger mid-afternoon. The Duchess asked that a tray of tea, bread and butter, and cake be brought to her room every afternoon. Later she asked friends to join her, and this pause for tea became a fashionable social event.

Our chefs

Head Pastry Chef Martyn Edmonds creates all of the beautiful cakes and pastries for The Garden Room, while Executive Chef Rhys Jackson oversees the sandwiches and the savoury course. With a passion for local, seasonal ingredients, together they prepare hundreds of afternoon teas every week.

Afternoon treats

Cream tea	£7.50
Trio of mini scones with jam and clotted cream	
Savoury scones, chutney	£7.50
Ask a member of the team for today's flavours	
Cake of the day	£5.50
Selection of cakes and sweets	£13.50
Petits fours	£7.50

Afternoon tea

Traditional afternoon tea

£23.50

Homity pie

Yorkshire rarebit

Cauliflower velouté with parsnip crisps

Beef and horseradish mayonnaise sandwich

Swaledale and red onion chutney sandwich

Mini scones: plain, sultana, maple and pecan
with jam and clotted cream

Chocolate and orange delice

Amaretto brûlée éclair

Lemon drizzle loaf

Bannoffee macaron

Rose and cardamom cheesecake

Yorkshire rhubarb mess

Champagne afternoon tea

£30.50

Traditional afternoon tea with a glass of Champagne

Afternoon tea

The children of Applefields School

Our children's afternoon tea has been designed for children, by children.

To gain some inspiration for a new children's afternoon tea, Pastry Chef Martyn Edmonds asked the children of Applefields School – a special school for secondary-aged students who have a wide range of learning difficulties – to help him.

Martyn's brief was to be as 'colourful and imaginative as they could be', and the students didn't disappoint! They came back with lots of designs and Martyn picked his favourites to feature on the menu, alongside our home-made scones.

Children's afternoon tea

£14.95

Tuna fish sandwich by Jessica

Strawberry jam heart sandwich by Jordan

Plain, fruit, and orange and chestnut scones
with preserves and clotted cream

Mint chocolate top hat by Amelia

Chocolate chip handprint cookie by Bethany

Chocolate cupcake with a cherry on top by Joey

Twilight Tea

Weekdays: £21.95

Weekends: £25

Served between 5-8pm

An evening alternative to traditional afternoon tea.

Our Twilight Tea includes two finger sandwiches, home-made scones with jam and clotted cream, dainty cakes and pastries.

Served with a Bramble cocktail or Virgin Blueberry Mojito.

Some dishes contain allergens or traces thereof: please speak to your waiter for further information.

Prices include VAT at 20%. A discretionary 10% service charge, shared wholly between The Garden Room team, will be added to your bill.

Morning

Served between 9am and 12 noon

Eggs Benedict or Florentine (v)	£9.50
Smoked salmon and cream cheese bagel	£7.95
Plain or almond croissant	£3.95
Pain au chocolat	£3.50
Seasonal sweet or savoury muffin	£3.95
Cake of the day	£5.50

Evening

Served between 6pm and 10pm

Nocellara olives	£4
Smoked almonds	£4
Crab toast	£5.50
Seasonal quiche	£6.50
Our chefs prepare a meat and vegetarian quiche every day with in-season ingredients	
Market plate	£9.50
Four daily changing canapés using the best of the season's ingredients	
Charcuterie board	£16.50
A selection of our favourite cured meats from around England	
Cheese board	£6.95
We feature a variety of regularly changing cheeses from Yorkshire and across the UK - ask a member of the team for today's cheeses. Served with honey, Netherend Farm butter, caramelised walnuts, home-made chutney and Peter's Yard rye crispbread	

Wine

Champagne

125ml Bottle

Besserat de Bellefon Grande Tradition Brut	£8.45	£48
Taittinger Brut Réserve	£10.95	£65
Laurent Perrier Brut		£70
Veuve Clicquot		£70
Taittinger Rosé	£13.50	£80
Laurent Perrier Rosé		£80
Moët & Chandon Vintage		£80
Bollinger La Grande Année		£140
Dom Perignon		£200

Champagne cocktails

All served with Besserat de Bellefon Grande Tradition Brut Champagne

Classic	£11.75
Brown sugar cube, Angostura bitters, cognac	
Mimosa	£11.75
Fresh orange juice	
Kir Royale	£11.75
Crème de cassis	
Sloe Royale	£11.75
Plymouth Sloe gin, seasonal berries	

The Garden Room is the perfect place for a glass of wine or Champagne. Head to Chapter House bar along the corridor for a wider selection of cocktails, beers and spirits.

Wine

White

175ml Bottle

The Spee'wah Pinot Grigio Murray Darling, Australia	£6.45	£25
Le Versant Viognier Languedoc-Roussillon, France	£6.75	£27
Conde Villar Vinho Verde Branco Vinho Verde, Portugal	£7.05	£28
Cap Cette Picpoul de Pinet Languedoc-Roussillon, France	£7.35	£29
Château de la Roche Sauvignon Blanc Loire, France	£8.15	£33
Spy Valley Sauvignon Blanc Marlborough, New Zealand	£10.55	£43

Rosé

175ml Bottle

La Cuneo Poesia Rosé Rioja, Spain	£6.75	£30
-----------------------------------	-------	-----

Red

175ml Bottle

Lorosco Reserva Carménère Colchagua Valley, Chile	£6.25	£24
Grace Bridge Pinot Noir California, USA	£7.55	£30
Tilia Malbec Mendoza, Argentina	£7.75	£31
Lagrimas de Graciano Rioja Rioja, Spain	£8.15	£33
Little Yering Shiraz Viognier Yarra Valley, Australia	£8.85	£36
Ara Single Estate Pinot Noir Marlborough, New Zealand	£10.05	£41

Gin

Tanqueray London Dry	£4.20
A blend of the purest four-time distilled spirit and a handpicked selection of four botanicals, a slice of lime adds a powerful freshness	
Served with a slice of lime	
Hendrick's	£4.20
A delightfully peculiar gin, which starts off with a juniper heavy flavour, and ends with a hint of cucumber and rose petal giving a fresh finish	
Served with a slice of cucumber	
Slingsby	£4.30
Made in Harrogate, this refreshing gin has flavours of rhubarb and citrus from the grapefruit base, followed by juniper and a very smooth herbaceous sweetness	
Served with a slice of pink grapefruit	
Slingsby Rhubarb	£5.50
A twist on Slingsby's classic, the typical gin sweetness is balanced by subtle sour notes emanating from the rhubarb	
Served with a slice of rhubarb	
Gin Mare	£6
A Mediterranean gin flavoured with four principal botanicals: basil, thyme, rosemary and most unusual of all, the Arbequina olive	
Served with a sprig of basil	
Fever-Tree tonics	£2.50
Ask your waiter for our current selection	