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Nicholas Carter (1816-1896) took up residence at the Carter family home 'Spring Bank' in 1862. 'Spring Bank' was a large villa style property that stood in the heart of Harrogate.

In 1860 he and three others created the Victoria Park Company with a vision to join together the two ancient villages of High and Low Harrogate. Elected as Improvement Commissioner in 1877, he became Chairman of the Board in 1883, and supported Richard Ellis' scheme for Harrogate leading to its charter of incorporation in 1884.

Elected as Harrogate's first full Mayor on 9th April 1884, Nicholas was closely connected to both the Harrogate Gas Company and the Harrogate Water Company and he took great interest in Harrogate Cottage Hospital, to which he was a generous benefactor.

Following his death in 1896 'Spring Bank' was purchased by Frederick Gordon, Chairman of 'The Frederick Hotel Company', and in 1900 the Hotel Majestic was opened.

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TO START

Yorkshire Ham Hock & Abbots Gold Hash E8 564kcal
Henderson's Relish Marmalade

Spiced Parsnip & Apple Soup (VG) (GF) E8 319kcal
Salt & Vinegar Spirals

Roasted Butternut Squash & Sage Risotto (VGO) (GF) E8 376kcal
Gorgonzola & Toasted Pine Nuts

Chicken Liver & Brandy Parfait E10 819kcal
Green Tomato Chutney, Warm Broche

Burrata & Heritage Tomato Salad (GF) E10 201kcal
Mizuna, Basil Oil, Aged Balsamic

Salad of Heritage Beetroots & Ewes Milk Curd E12 386kcal
Pickled Walnuts, Oat Cake

King Prawn Cocktail E14 462kcal
Bloody Marie Rose, Pickled Celery, Endive, rye bread

Shetland Mussels in an Nduja & Cider Cream E15 1160kcal
Focaccia

Luna Del Sur Malbec, San Juan 175ml E8.50
Plenty of ripe, soft berry fruit flavours with the usual pinch of spice associated with Malbec as well as cinnamon and vanilla notes from some brief oak ageing.

Berri Estates unoaked Chardonnay 175ml E8.50
The grapes for this fresh, lemony Chardonnay are fermented and matured in stainless steel with no oak contact, the aim is to retain the fresh varietal fruit, crisp, ripe acidity and weight to produce a classic Chardonnay.

Berri Estates unoaked Chardonnay 175ml E8.50
The grapes for this fresh, lemony Chardonnay are fermented and matured in stainless steel with no oak contact, the aim is to retain the fresh varietal fruit, crisp, ripe acidity and weight to produce a classic Chardonnay.

Tekena Sauvignon Blanc Central Valley 175ml E8.50

A refreshing Sauvignon Blanc with citrus and tropical fruit flavours and a crisp finish.

Antoni Rubini Pinot grigio Delle Venezie 175ml E8.00

Rich Pear drop and elderflower notes with lingering apple finish.

Tekena Sauvignon Blanc, Central Valley 175ml E8.50

A refreshing Sauvignon Blanc with citrus and tropical fruit flavours and a crisp finish.

Leefield Sauvignon Blanc, New Zealand 175ml E9.50
A deliciously ripe, perfumed nose of lime zest, passionfruit and musky pink grapefruit gives way to a palate saturated with flavours of exotic citrus, woody herbs and warm river stone, delivered within a taut, uber fresh acid framework that drives a sustained, juicy finish.

Antonio Rubini Pinot Grigio Rosato Delle Venezie 175ml E8.50
A dry rosé wine, with its versatility and acidity, can be a great all-around pairing. Its red fruit notes and crispness can complement the dish's flavours.

MAINS

Roasted Butternut Squash & Sage Risotto (GF) (VGO) E16 752kcal

Red Wine Braised Ox Cheeks E24 580kcal
Layered Potato, Beef Fat Crackling Carrot, Parsley Emulsion, Port Jus

Seared Fillet of Chalk Stream Trout E22 754kcal
Linguine, Crayfish Tails, Samphire, Grenobleise

Pressed Shoulder of Dales Lamb (GF) E22 700kcal
Braised Leeks, Salsify and Puy Lentils

Pan Roasted Cornfed Chicken Supreme E20 551kcal
Truffle Buttered Potatoes, Seasonal Greens, Green Peppercorn & Stilton Sauce

Bangers n Mash E18 1023kcal
Award Winning Lishman's Yorkshire Sausage, Bubble & Squeak, Black Pudding Fritter

Toasted Fregola Sarda (VG) E16 531kcal
Wild Mushrooms, Black Garlic & Pickled Kohlrabi Bhaji

Emile Beyer Organic Reisling (Alsace) E42.50

This fresh and lively example shows lemon and grapefruit fruit aromas. Hand harvested from vineyards planted on limestone, the grapes are fermented with native yeasts and the wine is briefly aged on the fine lees.

Chateau Lyonnart, Lussac-Saint-Emillion E47.50

The blend is 85% Merlot, 11% Cabernet Sauvignon and 4% Cabernet Franc. Deep garnet with a warm spiced bread and red fruit character, powerful, yet supple, with vanilla aromas on the finish.

Choblis Les Sorments, Vignerons de Choblis E40.00

Citrus And floral notes, Fresh and lively on the palate

Waipara Hills Pinot Noir Central Otago E40.00

Bramble fruit, Cherry, spice and a hit of smoke on the nose; black cherry and plum on the palate supported by vanilla spice

Sancerre, Domaine des Chaintres, Joseph Mellot E39.00

Aromatic Floral aromas of white blossom and grapefruit on the nose palate is refreshing and dry.

Beer recommendation; Yorkshire Black Sheep Amber Ale E7.00

The beer is rich, but infinitely balanced and complex. Caramel and biscuit notes from the malt blend create a base for bright orange and fruity notes to shine. Dried fruits, orange and a roasted finish. Hop bitterness is tempered by rich, sweet fruity and caramel notes.

Rioja Blanco Barrel Fermented, Vina Real E33.00

Beautifully balanced and quite delicious with pure, floral and citrus aromas leading into a fat rounded, creamy rich palate. This is balanced by a clean cut of grapefruit acidity and subtle toasty and biscuit flavours.



FROM THE JOSPER

Raised at Grace Farm Butchered by Charles Ashbridge Dry
Aged for 30 days in a Himalayan Rock Salt Chamber
Cooked over coal at 350°C

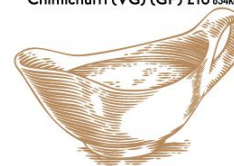
All Jospier Items served with triple cooked beef fat chips, confit tomato & portobello mushroom

10oz Rib Eye E36 1194kcal

10oz Sirloin E32 821kcal

10oz Rump with Fried Egg E28 925kcal

Ras-El-Hanout Spiced Cauliflower Steak, Chimichurri (VG) (GF) E16 634kcal



SAUCES

Peppercorn E4 243kcal | Chimichurri E4 (GF) (VG) 239kcal

Confit Garlic & herb Butter E4 (V) (GF) 350kcal

Truffle Butter (V) (GF) E5 363kcal

SIDES

Skin on Fries (GFO) (VGO) E4 224kcal

Triple Cooked Beef Fat Chips (GFO) (VGO) E4 354kcal

Beer Battered Onion Rings (V) E4 287kcal

Sweet Potato Fries (V) E4 221kcal

Black Truffle Cauliflower Cheese (V) E6 430kcal

Glazed Chantenay Carrots in Rosemary Butter (GF) E5 199kcal

Truffle & Parmesan Fries (GFO) E5 431kcal

Gruyere Gratin Potato (V) E5 351kcal

Citrus Seasonal Greens (GF) (V) E5 122kcal

125ml measures are available for all wines served by the glass, please ask your server. If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal. On average an adult needs 2000 kcals a day. V – Vegetarian VG – Vegan

ALL PRICES INCLUDE VAT AT THE CURRENT RATE. ABV'S ARE AVAILABLE PLEASE ASK ONE OF OUR TEAM FOR DETAILS.
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DESSERTS

Crème Caramel (GF) £8 335kcal
Lemon & Almond Cookie

Recommendation Diplomático Reserva Rum 50ml £11.50
This rum is known for its notes of toffee, caramel, dark chocolate, and a touch of spice. These flavours align well with the caramel richness of the Crème Caramel and can enhance the sweetness of the dessert without overpowering it.

Homemade Parkin (GF) (VG) £8 451kcal
Salted Caramel Ice Cream

Recommendation Gonzales Byass Tio Pepe Fino Sherry 75ml £8.50
The nutty notes in the fino sherry can complement the flavours in the parkin, especially if it contains nuts or has nutty undertones. Allow the sherry to enhance the dessert's nutty aspects.

Coffee & Goji Berry Brownie (GF) £9 541kcal
Black Coconut

Recommendation Tia Maria 50ml £7.00
a coffee liqueur with a hint of vanilla and caramel. It can accentuate the coffee and caramel flavours in the dessert.

Yorkshire Curd Cheesecake £9 971kcal
Rum & Raisin Ice Cream

Recommendation Errazuriz Late Harvest Sauvignon Blanc Casablanca valley 75ml £6.00
This wine is known for its sweetness, bright acidity, and flavours of ripe fruits like peaches and apricots. Its honeyed notes can harmonize with the cheesecake's subtle sweetness, while the acidity can balance the richness of both the cheesecake and the ice cream.

Carrot & Toasted Pecan Cake £9 853kcal
Sweet Carrot & Cardamom Crush

Recommendation Grand Marnier 50ml £7.00
is known for its vibrant orange flavours with hints of cognac. It adds a citrusy and slightly sweet note to the pairing, which can enhance the carrot and cardamom flavours in the cake.

Dark Chocolate & Orange Delice (VG) £10 679kcal
Mango Sorbet

Recommendation Balvenie DoubleWood 12 Year Old 50ml £13.50
The honeyed sweetness and subtle spice of this Speyside whisky can work well with the fruity and chocolate aspects of the dessert.

Yorkshire Cheese with Fruitcake & Chutney £12 639kcal
A Local Produced Cheese, Served with Homemade Fruitcake and Yorkshire Chutney

Recommendation Grahams LBV Port 75ml £7.50

CHAMPAGNE AND PROSECCO

Pontebello Prosecco

BTL £32.00 125ml £7.00

Da luca Prosecco Rosé

BTL £39.00 125ml £7.50

Da Luca Prosecco

BTL £39.00 125ml £7.50

Moët & Chandon Brut Imperial IV

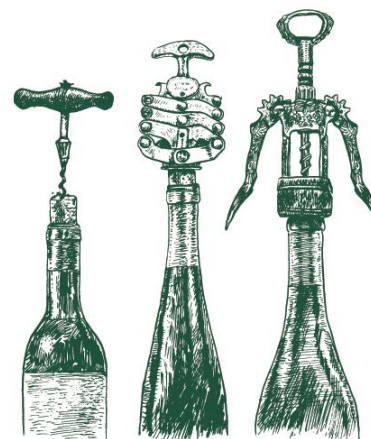
BTL £75.00 125ml £14.00

Moët & Chandon Brut Rosé Imperial IV

BTL £77.50 125ml £14.50

Veuve Clicquot Yellow Label Brut NV

BTL £90.00



WHITE WINE

Tekena Sauvignon Blanc, Central Valley*

A refreshing Sauvignon Blanc with citrus and tropical fruit flavours and a crisp finish.

BTL £26.00 175ml £8.50 250ml £9.50

Antoni Rubini Pinot Grigio Delle Venezie*

Rich pear drop and elderflower notes with lingering apple finish.

BTL £25.50 175ml £8.00 250ml £9.50

Berri Estates unoaked Chardonnay, SE Australia

A crisp style with a fresh, yet ripe lemon character with no oak ageing.

BTL £26.00 175ml £8.50 250ml £9.50

Leefield Sauvignon Blanc, New Zealand

A deliciously ripe, perfumed nose of lemon zest, passionfruit & musky pink Grapefruit

BTL £32.00 175ml £9.50 250ml £11.00

Emile Beyer Organic Reisling (Alsace)

This fresh & lively example shows lemon & grapefruit fruit. Hand harvested from vineyards planted on limestone

BTL £42.50

Rioja Blanco, Barrel Fermented, Vina Real

Beautifully balanced and quite delicious with pure, floral and citrus aromas leading into a rounded, creamy rich palate.

BTL £33.00

Petit Chablis, Les Sarments, Vignerons de Chablis

Citrus and floral notes, fresh and lively on the palate.

BTL £40.00

Sancerre, Domaine Des Chaintres, Joseph Mellot

Aromatic floral aromas of white blossom and grapefruit on the nose; the palate is refreshing and dry. A fine example from this much loved region.

BTL £39.00

Cloudy Bay Sauvignon Blanc, Marlborough

BTL £77.50

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RED WINE

Tekena Merlot, Central Valley*

A fruit-driven Merlot with raspberry and blueberry fruit leading to a soft finish.

BTL £26.00 175ml £8.50 250ml £9.50

Short Mile Bay Shiraz, SE Australia*

Deep-coloured and full-bodied with lots of rich berry fruit on the palate and a pinch of pepper spice so typical of Shiraz.

BTL £25.50 175ml £8.00 250ml £9.50

Luna Del Sur Malbec, San Juan

Plenty of ripe, soft berry fruit flavours with the usual pinch of spice associated with Malbec as well as cinnamon and vanilla notes from some brief oak ageing.

BTL £26.00 175ml £8.50 250ml £9.50

Errazuriz Cabernet Sauvignon, Maipo & Aconcagua Valley

A fine example of Chilean Cabernet Sauvignon. Bright red in colour with intense strawberry, blackcurrant and cherry aromas.

BTL £32.50

Waipara Hills Pinot Noir, Central Otago

Bramble fruit, cherry, spice and a hint of smoke on the nose; black cherry and plum on the palate supported by vanilla spice.

BTL £40.00

Château Lyonnat, Lussac-Saint-Émilion

Deep garnet with a warm spiced bread and red fruit character, powerful, yet supple, with vanilla aromas on the finish from a region noted for outstanding quality

BTL £45.00

Zuccardi Serie A Malbec, Uno Valle, Mendoza

Intense ripe fruit aromas such as prunes & cherries with black pepper & Tobacco.

BTL £45.00

Barolo, Enrico Serafino

Big, well-structured red, intensely elegant nose, with red fruit and spicy notes of liquorice and vanilla.

BTL £69.50

Chateauf-neuf-de-pap, Clos de l'Oratoire des Papes, Ogier

Surprising floral nose with notes of grass and acacia, evolving onto more classic notes of red berries; ample palate, with fine tannins and silky length.

BTL £79.50

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ROSÉ WINE

Wicked Lady White Zinfandel*

Medium-sweet, with delicious raspberry and strawberry flavours.

BTL £25.50 175ml £8.00 250ml £9.50

Antonio Rubini Pinot Grigio Rosato, Delle Venezie*

Aromas of wild flowers, vanilla and strawberry, the palate is refreshing with delicate fruit flavour

BTL £26.00 175ml £8.50 250ml £9.50

Cotes de Provence Roumery Rosé, Château des Ferrages

Elegant, bright and subtle rosé with a very pale rose petal hue.

Shows a fresh and fruity aromatic character with aromas of strawberry, grapefruit, citrus and peach

BTL £43.50

Whispering Angel Rosé, Château d'Esclans

BTL £55.00

A beautiful pale pink colour, with hints of strawberry and raspberry on the nose. The palate is fresh and crisp, with flavours of red berries and citrus. The wine has fresh notes of apple, pink grapefruit, peach and cream, and a long, smooth finish.

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DESSERT WINES, PORTS AND SHERRIES

Errazuriz Late Harvest Sauvignon Blanc Casablanca Valley

BTL £25.50 75ml £6.00

Gonzales Byass Tio Pepe, Fino Sherry

BTL £60.00 75ml £8.50

Graham's

BTL £60.00 75ml £7.50



BEER AND CIDER

Draught

	pint	1/2 pint
Birra Moretti	£6.00	£3.10
Amstel	£5.50	£2.90
Theakstons	£5.50	£2.90
Guinness	£6.50	
Old Mout Cider	£6.00	£3.10
Neck Oil	£7.50	£3.90

Bottled Beer

Black Sheep Yorkshire Ale 500ml	£7.00
Brewdog Punk IPA 330ml	£6.50
Estrella Damm 330ml	£5.50
Heineken 330ml	£5.50
Peroni 330ml	£5.50
Gluten Free Peroni 330ml	£5.50

Bottled Cider

Kopparberg Mixed fruits 500ml	£6.20
Kopparberg Pear 500ml	£6.20
Kopparberg Strawberry & Lime 500ml	£6.20
Magners 330ml	£5.50

Low / Alcohol Free Beer

Heineken 0% 330ml	£4.00
Peroni 0% 330ml	£4.00
Rekorderlig Strawberry & Lime 0% 500ml	£5.00

VODKA

	25ml	50ml
AU Vodka	£5.75	£9.00
Ketel One	£5.25	£7.50
Belvedere	£6.50	£9.50
Ciroc	£5.25	£8.00
Ciroc Mango	£5.50	£8.75
Ciroc Apple	£6.25	£9.50
Crystal Head	£9.25	£14.50
Smirnoff Vanilla	£6.00	£9.00
Smirnoff	£5.50	£7.75

GIN

	25ml	50ml
Aviation	£6.25	£10.00
Bombay Sapphire	£5.00	£7.00
Botanist	£6.25	£10.00
Brockmans	£6.25	£10.00
Gordons Pink	£5.00	£7.00
Gin Mare	£7.00	£10.50
Harrogate Tipple	£5.25	£7.25
Harrogate Tipple Blueberry	£5.50	£9.00
Harrogate Tipple Gooseberry	£5.50	£9.00
Harrogate Tipple Rhubarb	£5.50	£9.00
Hendricks	£6.50	£9.00
Malfy Rose	£6.00	£8.75
Malfy Lemon	£6.00	£8.75
Monkey 47	£7.50	£10.75
Oxley	£7.00	£10.75
Roku Japanese Gin	£5.75	£8.25
Star of Bombay London Dry	£6.25	£9.50
Tanqueray London Dry	£5.00	£7.00
Tanqueray No.10	£6.25	£10.00
Tanqueray Sevilla	£5.50	£8.00
Tanqueray 0%	£4.00	£6.00
Whitley Neil	£5.00	£7.50
Whitley Neil Raspberry	£5.00	£7.50
Whitley Neil Rhubarb & Ginger	£5.00	£7.50

WHISKY / WHISKEY

	25ml	50ml
Balvenie Doublewood 12yr	£8.00	£13.50
Bulliet Bourbon	£5.50	£8.50
Bulleit Bourbon Rye	£6.00	£9.50
Dalwhinnie 15yr	£8.00	£13.50
Glenfiddich 12yr	£6.50	£10.50
Glenfiddich 15yr	£9.50	£15.00
Glenkinchie 12yr	£7.00	£10.50
Glenlivet Founders	£6.00	£9.00
Glenmorangie 18yr	£11.00	£18.50
Jack Daniels	£5.50	£7.50
Gentleman Jack	£7.50	£11.50
Jack Daniels Single Barrel	£8.50	£13.50
Jamesons Irish Whiskey	£5.50	£7.50
Johnnie Walker Black	£5.50	£9.00
Johnnie Walker Blue	£35.00	£55.00
Lagavulin 16yr	£14.00	£21.00
Oban 14yr	£15.50	£25.50
Singleton 12yr	£9.00	£14.00
Tullamore	£5.50	£7.75
Woodford Reserve	£6.75	£10.00
Yamazaki 12yr	£18.00	£32.00



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RUM

	25ml	50ml
Dead Mans Fingers	£5.00	£8.50
Diplomatico Reserva	£7.50	£11.50
El Dorado 12yr	£6.50	£10.00
Havana Especial	£5.25	£8.25
Havana 7yr	£6.50	£9.00
Pampero	£5.00	£7.00
Sailor Jerry	£5.00	£7.50

TEQUILA

	25ml	50ml
Olmega Blanco	£4.25	
Olmega Reposado	£4.75	
Casamigos Mezcal	£11.50	
Don Julio Blanco	£7.75	
Don Julio Reposado	£8.50	
Patron Silver	£7.00	

BRANDY, COGNAC AND ARMANGAC

	25ml	50ml
Berneroy VSOP Calvados	£5.50	£8.00
Courvoisier VS	£5.00	£8.00
Hennessy XO	£18.00	£32.00
Hennessy VS	£5.00	£7.50
MartMartel VS	£5.50	£8.00
Remy VSOP	£6.50	£10.00

APERITIFS AND LIQUEURS

	25ml	50ml
Aperol Apertivo		£6.00
Bailey's Irish Cream		£5.50
Campari	£4.50	£6.00
Chambord	£4.50	£6.75
Cointreau	£5.00	£7.00
Disaronno Amaretto	£5.00	£7.00
Fragelico	£5.00	£7.00
Grand Marnier	£5.00	£7.00
Kahlua Coffee Liqueur	£4.75	£6.75
Limencello	£4.50	£7.00
Liquor 43	£4.50	£7.00
St.Germain	£5.50	£7.50
Tia Maria	£5.00	£7.00



MOCKTAILS

Mojito Mocktail	£5.50
<i>Apple juice, fresh mint, sugar syrup & fresh lime. Additional flavours of strawberry, passion fruit or raspberry for an extra £1.00 each</i>	
Virgin French Martini	£5.50
<i>Fresh classic mocktail with fresh raspberries mixed with a taste of vanilla syrup.</i>	
Virgin Porn Star Martini	£5.50
<i>A Blend of passionfruit, vanilla, citrus.</i>	
Broken Mule	£5.50
<i>Ginger beer, sugar & lime, mint & bitters.</i>	

CLASSICS

Daiquiri £12.50
Crisp Light Rum with sugar syrup & fresh lime & refreshing all time classic (additional flavours of Strawberry, Passion fruit or Raspberry for an extra £1.00).

Espresso Martini £13.00
Vanilla Vodka, Kahlua, Espresso Shot, Sugar Syrup.

French Martini £13.00
Vanilla Vodka, Black raspberry Liqueur, Pineapple Juice, Sugar Syrup & taste of fresh Raspberry.

Mai Tai £14.00
White Rum, Spiced Rum, Orange Liqueur, Orgeat Syrup, Falernum Lime juice, Bitters & Fresh Mint.

Mojito £12.00
Rum, Sugar & lime with fresh muddled mint (additional flavours of Strawberry, Passion fruit or Raspberry for an extra £1.00)

Negroni £13.00
Tanqueray Gin, Campari & Sweet Aromatic Vermouth.

Old Fashioned £13.00
Bourbon, Rye Whiskey, Bitters & Sugar Syrup.

Pornstar Martini £13.00
Vanilla Vodka, Passionfruit Puree & Syrup Shaken with passion fruit juice and served with a shot of Prosecco

Sazerac £13.00
Remy Martin Cognac, Whiskey, Green Chartreuse, Bitters Simple Syrup.

SOURS

Whiskey Sour £11.50
Scotch Whisky mixed with sugar syrup, lemon juice and egg white.

Amaretto Sour £11.00
Disaronno mixed sugar syrup, lemon juice and egg white.

New York Sour £12.00
Bourbon, lemon, sugar, egg white, bitters, red wine float.

Chambord Sour £11.00
Black raspberry liqueur mixed with sugar syrup, blackberries, lemon juice and egg whites.

THE GINS

Martini Classic £12.50
Gin & Vermouth blended how you like. Shaken or stirred, dry or dirty?

Elderflower Bramble £12.50
Tanqueray, elderflower gin liqueur, crème de mure, sugar syrup with a squeeze of fresh lime & blackberries.

Rhubarb & Raspberry Gin Mule £13.00
Rhubarb gin, raspberry, ginger beer.



DRAUGHT SOFT DRINKS

	1/2 Pint	Pint
Coca Cola	£2.30	£4.50
Diet Coca Cola	£2.30	£4.50
Lemonade	£2.30	£4.50

FRUIT JUICE

Frobishers Orange Juice 250ml	£4.25
Frobishers Cranberry 250ml	£4.25
Frobishers Apple 250ml	£4.25
Frobishers Pineapple 250ml	£4.25
Frobishers Tomato 250ml	£4.25

BOTTLED SOFT DRINKS

Coca Cola 330ml	£4.25
Diet Coca Cola 330ml	£4.25
Harrogate Spring water Still/Sparkling 330ml	£2.25
Harrogate Spring water Still/Sparkling 750ml	£4.50

MIXERS

Fever Tree Ginger Ale 200ml	£2.60
Fever Tree Ginger Beer 200ml	£2.60
Fever Tree Mediterranean 200ml	£2.60
Fever Tree Refreshingly Light Tonic 200ml	£2.60
Fever Tree Tonic 200ml	£2.60

HOT DRINKS

Americano	£4.75
Cappuccino	£5.00
Espresso	£3.50
Double Espresso	£4.25
Latte	£5.00
Mocha	£5.00
Flat White	£5.00
Hot Chocolate	£5.00

Add a flavoured syrup for £1.00

TWINNINGS TEA

Lemon & Ginger	£4.00
Earl Grey	£4.00
Green Tea	£4.00
Peppermint	£4.00
English Breakfast	£4.00

LIQUER COFFEE

Baileys 50ml	£9.50
Tia Maria 25ml	£9.50
Jameson 25ml	£9.50
Disaronno 25ml	£9.50
Grand Marnier 25ml	£9.50



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DOUBLETREE
by Hilton™
HARROGATE MAJESTIC
HOTEL & SPA


CHAMPAGNE BAR & GRILL

WINE *Of The Week*

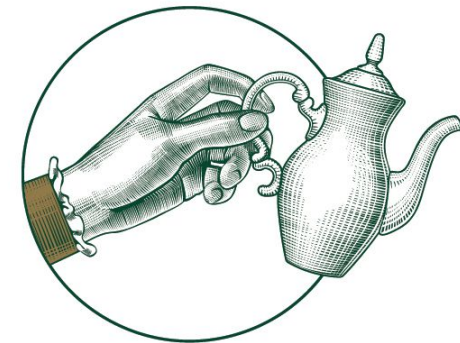
WHITE | RED | ROSE | FIZZ

Please ask your server for this week offers



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AFTERNOON TEA



British Afternoon Tea originated when Anna the Seventh, Duchess of Bedford, experienced what she called a 'sinking feeling' in the middle of the afternoon due to a long gap between light luncheon and her evening meal. To relieve her hunger pangs she asked her maid to bring her a pot of tea and a little light refreshment. She enjoyed this ritual so much she began to invite her friends over for tea and gossip about the latest scandals. Soon all of London was indulging in afternoon tea, as you can too!

By late Victorian era, Afternoon tea fulfilled the purpose of socializing, event planning, introductions and informal business meetings. Our origins date back to the Victorian era and invite you to follow in these footsteps and indulge your sense of fantasy with our Afternoon Tea choices.



125ml measures are available for all wines served by the glass, please ask your server. If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal. On average an adult needs 2000 kcsals a day. V - Vegetarian VG - Vegan

ALL PRICES INCLUDE VAT AT THE CURRENT RATE. ABV'S ARE AVAILABLE PLEASE ASK ONE OF OUR TEAM FOR DETAILS.
FOR THE FACTS WWW.DRINKAWARE.CO.UK.
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO THE BILL.

THE AFTERNOON TEA SET

Served with choice of Taylors of Harrogate tea or filter coffee

All our Afternoon Teas can be adapted for dietary requirements,
please ask your server for more details.

Traditional Afternoon Tea £28.00 1542kcal

Sandwiches & Savouries:

Egg Mayonnaise & Watercress

Roast Ham & English Mustard

Smoked Salmon & Cream Cheese

Goats Cheese, Cherry Tomato & Basil Tartlet

Homemade Sausage Roll

Warm plain & fruit scones served with clotted cream and raspberry jam

A Selection of homemade cakes and sweet treats

THE HALF TEA SET

Cream Tea £8.00

Two fruit scones served with clotted cream and strawberry jam.



WHY NOT UPGRADE TO...

Bubbly Afternoon Tea

£5

*Add a 125ml glass of Da Luca Prosecco
to any of our afternoon tea selections.*

Champagne Afternoon Tea

£9

*Add a 125ml glass of Champagne
to any of our afternoon tea selections.*

Gin and Afternoon Tea

£8.50

*Add a Gin & Tonic
to any of our afternoon tea selections.*

Bottomless

£21

*Add free flowing Prosecco, for 1.5 hours
to any of our afternoon tea selections.*

