



Served 1st October – 21st November 2026

Traditional Afternoon Tea Menu

A finger sandwich of Egg Mayonnaise and Bacon

Warmed Roasted Squash, Red Onion and Feta Cheese Quiche

Ham with Apple and Onion Chutney on Brioche

Poached Salmon, Caper, Dill & Lemon Mayonnaise with Rocket on Malted Bread

Two Afternoon Tea sized Scones; Fruit with Vanilla Cream and Tiptree Strawberry Jam;

Cheese with whipped Feta and Chives

Orange Treacle Tart

A Classic elevated with orange and orange confit Decor

Raspberry and Passionfruit Cheesecake

Buttery biscuit base, Cheesecake blended with Acorn Dairy's Organic Double Cream and Raspberry Pureé, topped with a Passion Fruit Glaze

Indulgence

A well-loved Robineau creation is back out of the recipe library this Autumn!

Pear, Blackberry and Vanilla Tart

Homemade sweet pastry case filled with Robineau Vanilla Cream, topped with Poached Pear and Blackberries

Café Robineau Afternoon Tea

Served with a pot of Taylors of Harrogate loose leaf tea or a Cafetière of Coffee

£30.00 per person

Add Prosecco £38.50 per person, Add Champagne £87.50 for two

Telephone 01325 489129 to reserve your table in the Café.

Open Wednesdays – Saturdays 10am – 4pm (until 5pm on Saturdays)



Served 1st October – 21st November 2026

Vegetarian Afternoon Tea Menu

A finger sandwich of Egg Mayonnaise

Warmed Roasted Squash, Red Onion and Feta Cheese Quiche

Sauteéd Mushrooms with Apple and Onion Chutney on Brioche

Cheese Savoury, Cucumber and Rocket on Malted

Two Afternoon Tea sized Scones; Fruit with Vanilla Cream and Tiptree Strawberry Jam;
Cheese with whipped Feta and Chives

Orange Treacle Tart

A Classic elevated with orange and orange confit Decor

Meringue with Raspberry and Passion Fruit

Meringue filled with our homemade Passion Fruit Cream and Fresh Raspberries

Indulgence

A well-loved Robineau creation is back out of the recipe library this Autumn!

Pear, Blackberry and Vanilla Tart

Homemade sweet pastry case filled with Robineau Vanilla Cream, topped with Poached Pear and Blackberries

Café Robineau Afternoon Tea

Served with a pot of Taylors of Harrogate loose leaf tea or a Cafetière of Coffee

£30.00 per person

Add Prosecco £38.50 per person, Add Champagne £87.50 for two

Telephone 01325 489129 to reserve your table in the Café.

Open Wednesdays – Saturdays 10am – 4pm (until 5pm on Saturdays)



Served 1st October – 21st November 2026

Gluten Free Afternoon Tea Menu

A finger sandwich of Egg Mayonnaise & Bacon

Ham with Apple & Onion Chutney

Poached Salmon, Caper, Dill & Lemon Mayonnaise with Rocket

Cheese Savoury, Cucumber and Rocket

All served on gluten free bread

Our homemade Gluten Free Fruit Scone with Vanilla Cream and Tiptree Strawberry Jam

Indulgence

A well-loved Robineau creation is back out of the recipe Library this Autumn!

Pear Blackberry & Vanilla Tart

Homemade sweet pastry case filled with Robineau Vanilla cream, topped with poached pear and blackberries

Parisian Macaroon

A homemade Parisian Macaroon from our Macaroon Counter

Meringue with Raspberry and Passion Fruit

Meringue filled with our homemade Passion Fruit Cream and Fresh Raspberries

Café Robineau Gluten Free Afternoon Tea

Served with a pot of Taylors of Harrogate loose leaf tea or a Cafetière of Coffee

£31.50 per person

Gluten Free Prosecco Afternoon Tea £40 per person

Telephone 01325 489129 to reserve your table in the Café.

Open Wednesdays – Saturdays 10am – 4pm (until 5pm on Saturdays)



Terms & Conditions of Your Afternoon Tea Reservation

1. All tables must be booked in advance. You can make a reservation by telephoning the office on 01325 489129 or by emailing cafereservations@robineau.co.uk. Our office hours are Wednesdays to Saturdays 10am – 4pm (until 5pm on Saturdays).
2. Dietary requirements are to be confirmed upon booking. We can cater for most dietary requirements with the exception of dairy free. Please note all our products are handmade in an open kitchen resulting in a risk of cross contamination. We can prepare some products without allergens but these products are still prepared in an environment where allergens are stored and handled. A Gluten Free option is also available upon booking.
3. Any changes to your dietary requirements must be made 48hrs before your reservation.
4. A deposit of the full amount of your Afternoon Tea is required when making your reservation. A full refund can normally be given if you cancel 48hrs before your reservation. If you are paying with vouchers but do not arrive on the day, your vouchers will be considered spent, null and void.
5. Changes to your table numbers and/or cancellations can be made up to two full days (48hrs) before the time of your booking.
6. In the event a booking is not honoured with less than two days' notice (48hrs), deposits will be rendered non-refundable and non-transferable. You will be offered a take-away Afternoon Tea option on the day of your original booking instead.
7. We allow all bookings an allocated time of one and a half hours from the time of your reservation unless stated and agreed when making your reservation.
8. We kindly ask that you arrive five minutes before the time of your reservation.
9. We regret to inform you that at present we do not have a downstairs WC. A WC is located on the first floor which is checked and cleaned hourly.