



Served 1st October – 26th 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 Passion Fruit 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 9.30am – 4pm (until 5pm on Saturdays)



Served 1st October – 26th 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 9.30am – 4pm (until 5pm on Saturdays)



Served 1st October – 26th November 2026

Gluten Free Afternoon Tea Menu

Egg Mayonnaise & Bacon

Ham with Apple & Onion Chutney

Poached Salmon, Caper, Dill & Lemon Mayonnaise with Rocket

Cheese Savoury, Cucumber and Rocket

All made as Finger sandwiches 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 9.30am – 4pm (until 5pm on Saturdays)



Terms & Conditions of Your Afternoon Tea Reservation

1. Tables for Afternoon Tea are kindly requested to be booked in advance, however, depending on bookings we also try our very best to accommodate on the day and walk in afternoon teas. You can make a reservation at www.robineau.co.uk or by telephoning the office on 01325 489129. Our office hours are Wednesdays to Saturdays 9.30am – 4pm (until 5pm on Saturdays).
2. Dietary requirements are to be confirmed upon booking, or at the latest 48 hours prior to the date booked. Any changes from your booked dietary requirements must be made via email or phone by 12 noon the day before your booking.
3. As your Afternoon Tea will already have been freshly prepared in the morning, once seated if you require changes an additional fee will be added to your bill, the cost of which you will be kindly made aware of.
4. Please note our Afternoon Teas are handmade in an open plan kitchen resulting in a risk of cross contamination. Therefore we cannot guarantee that our products are free from any of the 14 Legal Allergens or any other specific ingredients you kindly request us to eliminate.
5. A credit or debit card is required as a guarantee to confirm your booking and a fee of £30 per person will be charged in case of no-show or late cancellation. No pre-payment is taken. If you are paying with vouchers but do not arrive on the day, your vouchers will be considered spent and your Afternoon teas will be boxed for collection.
6. Naturally on the day there may be people who can't come and so in this instance we carefully box their Afternoon Tea with the addition of one of our Luscombe Organic Cold drinks. In the event of a whole table cancellation on the day the same applies; the Afternoon teas will be boxed with a cold drink, ready for Collection.
7. If you are paying with vouchers, please check the value on the back. There may be a small surplus to pay in the event of price increases.
8. 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.
9. We kindly ask that you arrive on time for your reservation.
10. 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 regularly.