Premium Teas ALL AT £3.30

RIPON HORNBLOWER

Created in-house to celebrate RHS Harlow Carr 70th Anniversary combines black tea with Realitea house spices, rose petals and rhubarb from Ripon Workhouse Museum

DARJEELING FIRST or SECOND FLUSH

First crop produced from March to early May. The brewed tea is greenish and has the most mild liquor and floral aroma. **Second** crop from late May is more mature and astringent. Best drunk alone without milk and sugar

DARJEELING GREEN

Produced by steaming the leaves to destroy the enzymes that might otherwise ferment the leaves which are then rolled and fired to dry them.

ASSAM

This tea is perhaps most famous for its full bodied, brisk and malty flavour which distinguishes it from other teas. Best taken with milk.

ENGLISH BREAKFAST TEA

A black tea blend usually described as full-bodied, robust

CEYLON (LOVERS' LEAF)

Specially selected Ceylon teas blended to give a full and lively flavour and a golden colour

BUCKINGHAM PALACE GARDEN PARTY

This is a medium body blend with a golden coppery colour. delicately flavoured with Earl Grey and jasmine.

EARL GREY or MADAME GREY

A distinctive smoky flavour and aroma of oil extracted from the rind of the bergamot orange, a fragrant citrus fruit. MADAME GREY with added lemon

HOUSE BLEND

From North East India, this blend has a fresh and clean taste, made from top quality Darjeeling and Assam leaves

KAHWA

From Kashmir, a traditional preparation made with exotic spices, such as cardamom, cinnamon, cloves. and rose petals strands and almonds.

ROSE or ROSE HIBISCUS

An invigorating brew capturing a deliciously romantic flowery taste.

HIBISCUS the addition of the cranberry-like tangy tinge of the roselle flower - hibiscus

RUSSIAN CARAVAN

A delicate flavour with slightly toasty notes, and a hint of Lapsang Souchong.

DIMBULA

Full bodied Ceylon tea from the district of Dimbula featuring a powerful floral aroma

JAPANESE GREEN CHERRY

Green Sencha tea has a high vitamin-C content, and is fully loaded with a sweet taste of cherries

HIMALAYAN BLISS

This tea is a real Himalayan Bliss. A pure golden cup with a strong fruity aroma that leaves a strong after taste in the mouth

HOLI BASIL TULSI

"The Queen of Herbs" is the most sacred in India. Revered over a thousands years for its incredible healing properties for body, mind and spirit.

LAPSONG SOUCHONG

A crisp character with the remarkable and heady aroma of an oak fire. A unique & distinctive tea sometimes regarded as an acquired taste. Generally consumed with sugar or milk.

OOLONG ORANGE & GRAPEFRUIT BLOSSOM



This Oolong has the flavour of orange blossom recreated using a mix of all natural jasmine and dried orange & grapefruit pieces, rounded off with a Ceylon black tea for added depth.

BERRY BERRY

Caffeine-free fruit and herb tea, a blend of dried fruits and herbs, hibiscus, elderberries, dried black and red currants.

ORGANIC ROOIBOS

'Red bush' tea is a caffeine-free herbal tea made from the leaves of a South African bush with powerful antioxidant and anti-inflammatory properties

LEMONGRASS MARIGOLD

A blend of green tea, tangy lemongrass and marigold flower 'herb of the sun'

PEACH RHODODENDRON

Darjeeling green tea with peach and Himalayan azalea.

JASMINE FLOWER

Darjeeling green tea leaves naturally scented by layers of jasmine flowers nestled with jasmine buds

MANGO MARIGOLD

Green tea with mango pieces and 'herb of the sun' marigold flowers

TURKISH APPLE TEA

Lively and crisp taste of sweet, delicious apples. Inspired by the sunny country of Turkey

LEMON & GINGER HERBAL TEA

Fresh citrus flavour with a ginger sharpness

INDIAN MASALA CHAI

£3.70

Carefully balanced blend of black tea and hand ground spices including cinnamon, clove and cardamom.

Served with honey, fresh ginger and house blend spices.

Blended by ourselves

Cakes

all homemade

Light Bites

served all day

INDIAN SUMMER

Pistachio & house blend spice - Ripon favourite

MANGO & CARDAMOM

Mango & cardamom

MARIGOLD

Coconut & mango

KOHINOOR

Orange & saffron

VICTORIA

The British classic

SALTED CARAMEL

American style flavour

CHOCOLATE FUDGE BROWNIE

Finest Belgian chocolate

BAKEWELL TART

Almond & raspberry jam

CHERRY & COCONUT TART

Dessicated coconut, glace cherry & cherry jam

RIPON ROGUE

'Posh Scone'. Our take on a Yorkshire favourite

LEMON & BLUEBERRY DRIZZLE CAKE

Citrus favourite with an added twist

Premium Cake Slice

Eat In £4.30 Takeaway £3.70

Cupcakes £2.50 Full cake £36.00

Special Occasion Cake to be agreed

Please ask about gluten-free

Gluten Free



Vegetarian Option



Vegan Option



CINNAMON FRUIT LOAF £3.20

Slice of toasted fruit loaf with butter

TOASTED FRUIT TEACAKE £3.20

Toasted teacake served with butter Add Wensleydale cheese +90p

CHEESE & FENNEL SCONE £3.30

Warmed with butter topping

Outside Catering

Whether you have something in mind or are seeking inspiration for your event, our talented team can bring exciting ideas to your table. We are able to produce a wide range of menus to suit both your budget and occasion.

CALL IN FOR AN INFORMAL CHAT ABOUT YOUR REQUIREMENTS.

Afternoon Tea

(minimum of 2 persons)

Ask for availability. We usually require 24 hours notice but at the kitchen's discretion we may serve to order

BRITISH RAJ HIGH TEA £25.00 per person



Homemade buttery chicken OR roasted vegetable dish with fragrant rice, veg samosa and paratha, all with chickpeas, tamarind chutney, raita. & salad

Cheese & Fennel Scone or Rogue with seasonal preserve & butter.

Choice of cake or cupcakes & morsel of brownie

Indian masala chai OR premium leaf tea OR freshly brewed coffee

Lunch

V **ALOO TIKKI BURGER £9.40** A patty of potato & mixed spices on a brioche bun with chutneys, salad leaves, raita and seva mix **00** CHANA CHAWAL £9.40 Chickpea curry on a bed of our special mildly spiced rice, salad leaves & raita [Vegan without raita] **VEGETABLE NIRAMISH £9.40** $\bigcirc \emptyset$ Mild vegetable curry served with rice, salad leaves & raita [Vegan without raita] SAMOSA CHAAT £9.90 $\mathbf{0}$ Samosas served with chickpea curry, raita, tamarind sauce and salad. Delhi Street Food EGG KATHI ROLL £9.40 V Indian mildly spiced omelette on a layered flatbread, with salad leaves, raita & sweet chilli sauce. Childhood memories **VEGETABLE KATHI ROLL £9.40** 0 Vegetable cutlet on a layered flatbread, with salad leaves, raita & tamarind sauce. **CHICKEN BEMISSAL £9.90** "Wonder Chicken". Chicken breast pieces in flavour-packed gravy with rice, salad leaves & raita. Nani's recipe

CHICKEN KATHI £9.90

Chicken roll with tamarind on a flatbread, salad leaves, raita & seva mix

LAMB KATHI £9.90

Lamb roll served on a flatbread, salad leaves, raita & tamarind

BOMBAY BURGER £9.90

Two patties of minced chicken on a brioche bun with salad leaves, chutneys, raita & seva mix

ALOO TIKKI CHAAT £9.90

A vegetable patty served with chickpea curry, raita, tamarind sauce and salad and seva mix

0 0 0

Brunch

CHANNA BRUNCH £8.80

OV

Chickpea curry with paratha flatbread dahi, salad & seva mix

SABJI BRUNCH £8.80

O(V)

Vegetable curry with paratha flatbread dahi, salad & seva mix

MURGH BRUNCH £8.80

Chicken curry with paratha flatbread dahi, salad & seva mix

ALLERGIES

Some of our foods contain allergens.

Please speak to a member of staff for more information and let us know of any allergies before finalising an order

This menu is representative only. Dishes and prices may change without prior notice. E & OE

All our dishes are made to order, so during busy periods, please allow preparation times of up to 30 minutes.

Coffee

Decaffeinated also available

ESPRESSO DOUBLE		£2.50
	reg	lrg
AMERICANO	£3.00	£3.40
LATTE	£3.00	£3.40
CAPPUCCINO	£3.00	£3.40
FLAT WHITE	£3.20	-
MOCHA	£3.20	£3.70

Hot Chocolate

award winning hot chocolate melt

WHITE CHOCOLATE	£4.20
MILK CHOCOLATE	£4.20
DARK CHOCOLATE	£4.20

THE WORKS add £1.20

A Hot Chocolate chosen from above plus marshmallow and cream

Cold Drinks

KIDS DRINK J2O BOTTLE BELVOIR APPLETISE	£1.60 £2.80 £2.80 £2.80
SAN PELLEGRINO CAN	£2.80
COKE or DIET COKE GINGER BEER, SPRITE etc.	£2.40
MINERAL WATER (still/sparkling)	£2.40

Tea

YORKSHIRE TEA	£2.20
YORKSHIRE TEA DECAFF	£2.20
CAMOMILE	£3.30
PEPPERMINT	£3.30

PREMIUM TEAS ON PAGE 1

Dhaba Evenings

£25 per head pre-booked

Informal three course meal with a poppadom, appetisers, choice of chicken or vegetarian main course, rice, bread & dessert. BYO wine or beer.

Subscribe to our e-newsletter via the website to be kept informed of dates

Thali Box Collections

£20 per head

Occasionally we offer three course meals boxed and ready for you to collect

The boxes contain starters & chutneys, main courses and a mystery puddding, and each time we visit the cuisine of a different Indian region.

