

signature

# afternoon tea

AVAILABLE MONDAY – SATURDAY 3.30PM

£48 PER PERSON

£58 INCLUDING A GLASS OF TAITTINGER CHAMPAGNE

It is the responsibility of the guest to advise us of any allergens or special dietary requirements. Allergen information relating to all our dishes is available however please note that although your meal is prepared with care, due to the handling of allergens in our kitchens we cannot guarantee that it will be allergen free, even after requests to remove ingredients.





# Taylors of Harrogate

## LOOSE LEAF TEAS

### english breakfast

a true classic – a full flavoured and deeply satisfying blend of bright african and malty assam

3-5 minutes\*

### lapsang souchong

dried on bamboo over smoking pine wood fires, gives a uniquely deep, rich, smoky flavour

3 minutes\*

### earl grey

the elegant fragrance of the bergamot fruit gives earl grey its famous flavour

3-5 minutes\*

### china rose petal

blended congou teas with rose petals added for a sweet floral character

3 minutes\*

### pure assam

powerful, invigorating tea, from the very best tea estates in the area

3-5 minutes\*

### pure green tea

a light and delicate flavour from the highlands of nandi in kenya

2-3 minutes\*

### afternoon darjeeling

found at high altitudes, which allows it to grow slowly and develop delicate flavours

3-5 minutes\*

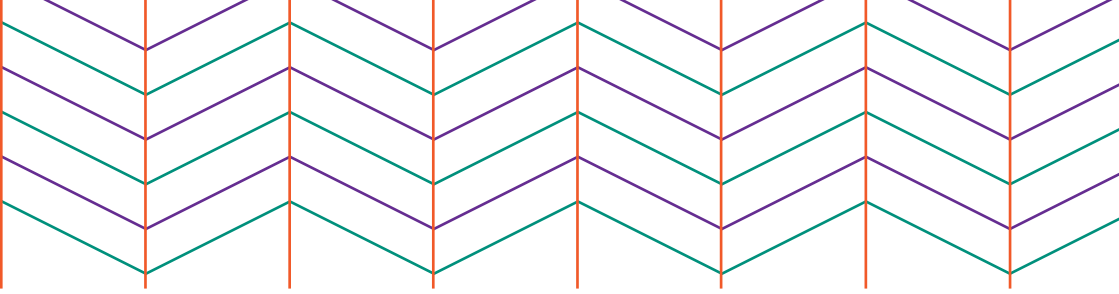
### moroccan mint

traditional recipe from the bazaars of fez and casablanca, delicate yet refreshing

2-3 minutes\*

\* recommended brewing times





### SAVOURY

sun blushed tomato & parmesan swirl  
mini scotch egg

### SANDWICHES

godminster cheddar cheese, pickle, wholemeal bread  
coronation chicken, smoked almonds, white bread  
smoked salmon, cream cheese, cucumber, brioche

### SCONES

Fountains gold cheddar cheese & chive scones, salted butter,  
red onion marmalade  
fruit scones, artisan Yorkshire butter, strawberry jam, clotted cream

### SWEET

vanilla & mascarpone egg, spiced mango yolk, kataifi pastry nest  
wild strawberry & champagne macaron  
double chocolate & raspberry choux bun





# Taylors of Harrogate

## LOOSE LEAF TEAS

### english breakfast

a true classic – a full flavoured and deeply satisfying blend of bright african and malty assam

3-5 minutes\*

### earl grey

the elegant fragrance of the bergamot fruit gives earl grey its famous flavour

3-5 minutes\*

### pure assam

powerful, invigorating tea, from the very best tea estates in the area

3-5 minutes\*

### afternoon darjeeling

found at high altitudes, which allows it to grow slowly and develop delicate flavours

3-5 minutes\*

### lapsang souchong

dried on bamboo over smoking pine wood fires, gives a uniquely deep, rich, smoky flavour

3 minutes\*

### china rose petal

blended congou teas with rose petals added for a sweet floral character

3 minutes\*

### pure green tea

a light and delicate flavour from the highlands of nandi in kenya

2-3 minutes\*

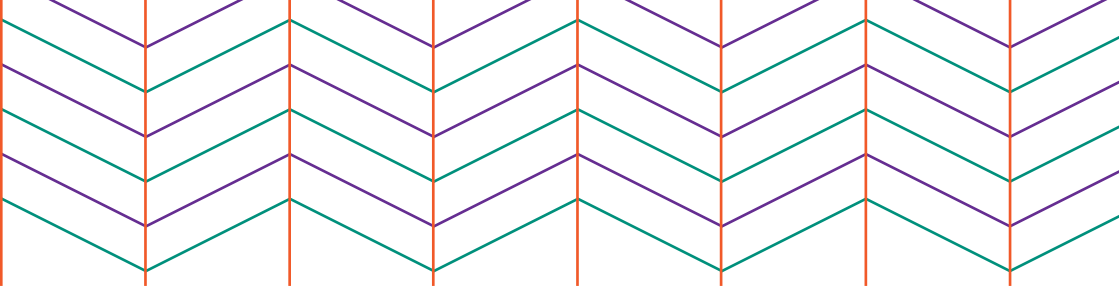
### moroccan mint

traditional recipe from the bazaars of fez and casablanca, delicate yet refreshing

2-3 minutes\*

\* recommended brewing times





### SAVOURY

Harrogate blue cheese, red onion marmalade & spring onion tart  
vegetarian sausage roll

### SANDWICHES

godminster cheddar cheese, pickle, wholemeal bread  
cucumber, Yellison's goat's cheese brioche  
sun blushed tomatoes, rocket, balsamic, tomato bread

### SCONES

Fountains gold cheddar cheese & chive scones, salted butter,  
red onion marmalade  
fruit scones, artisan Yorkshire butter, strawberry jam, clotted cream

### SWEET

dark chocolate egg, kataifi pastry nest  
wild strawberry & champagne macaron  
double chocolate & raspberry choux bun





# Taylors of Harrogate

## LOOSE LEAF TEAS

### english breakfast

a true classic – a full flavoured and deeply satisfying blend of bright african and malty assam

3-5 minutes\*

### earl grey

the elegant fragrance of the bergamot fruit gives earl grey its famous flavour

3-5 minutes\*

### pure assam

powerful, invigorating tea, from the very best tea estates in the area

3-5 minutes\*

### afternoon darjeeling

found at high altitudes, which allows it to grow slowly and develop delicate flavours

3-5 minutes\*

### lapsang souchong

dried on bamboo over smoking pine wood fires, gives a uniquely deep, rich, smoky flavour

3 minutes\*

### china rose petal

blended congou teas with rose petals added for a sweet floral character

3 minutes\*

### pure green tea

a light and delicate flavour from the highlands of nandi in kenya

2-3 minutes\*

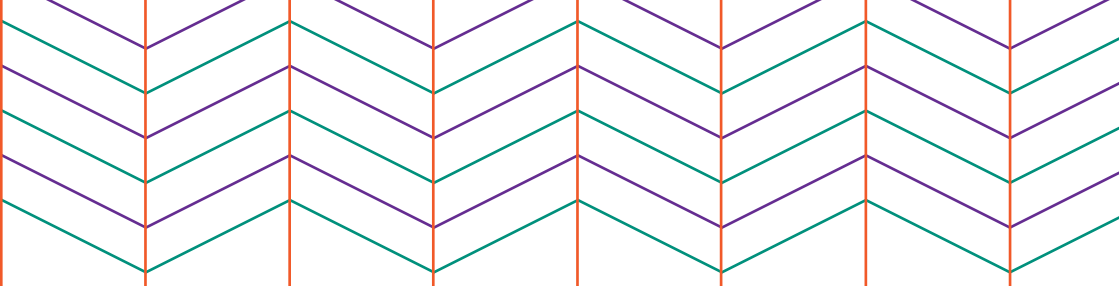
### moroccan mint

traditional recipe from the bazaars of fez and casablanca, delicate yet refreshing

2-3 minutes\*

\* recommended brewing times





### SAVOURY

sun blushed tomato & parmesan swirl

mini scotch egg

### SANDWICHES

godminster cheddar cheese, pickle

coronation chicken, smoked almonds

smoked salmon, cream cheese, cucumber

### SCONES

Fountains gold cheddar cheese & chive scones, salted butter,  
red onion marmalade

fruit scones, artisan Yorkshire butter, strawberry jam, clotted cream

### SWEET

vanilla & mascarpone egg, spiced mango yolk

wild strawberry & champagne macaron

double chocolate & raspberry choux bun





# Taylors of Harrogate

## LOOSE LEAF TEAS

### english breakfast

a true classic – a full flavoured and deeply satisfying blend of bright african and malty assam

3-5 minutes\*

### earl grey

the elegant fragrance of the bergamot fruit gives earl grey its famous flavour

3-5 minutes\*

### pure assam

powerful, invigorating tea, from the very best tea estates in the area

3-5 minutes\*

### afternoon darjeeling

found at high altitudes, which allows it to grow slowly and develop delicate flavours

3-5 minutes\*

### lapsang souchong

dried on bamboo over smoking pine wood fires, gives a uniquely deep, rich, smoky flavour

3 minutes\*

### china rose petal

blended congou teas with rose petals added for a sweet floral character

3 minutes\*

### pure green tea

a light and delicate flavour from the highlands of nandi in kenya

2-3 minutes\*

### moroccan mint

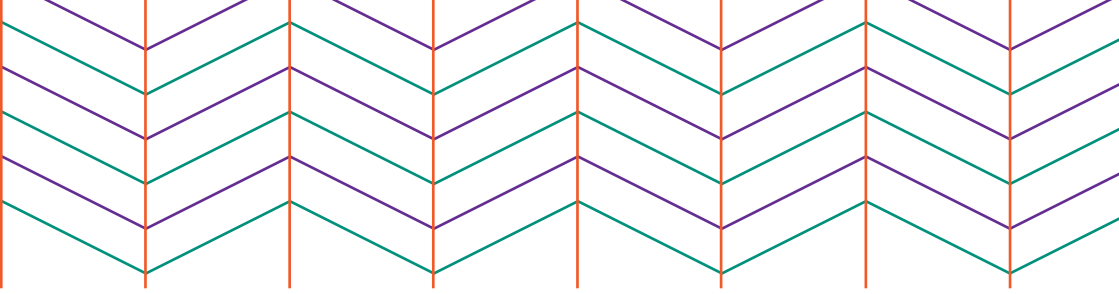
traditional recipe from the bazaars of fez and casablanca, delicate yet refreshing

2-3 minutes\*

\* recommended brewing times







### SAVOURY

vegan feta, red onion marmalade & spring onion tart  
vegan sausage roll

### SANDWICHES

hummus, rocket & balsamic  
crushed avocado, coriander & cherry tomato  
vegan feta with beetroot

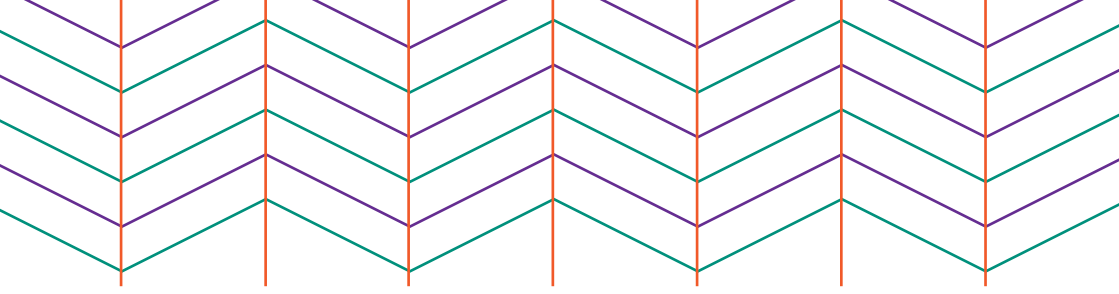
### SCONES

cheese & chive scones, red onion marmalade  
fruit scones, strawberry jam, coconut cream

### SWEET

dark chocolate egg  
wild strawberry macaron  
dark chocolate & raspberry choux bun





An optional 10% service charge will be added to your bill. Please speak to a member of our team if you would like this to be removed. Prices include VAT at current rate.

