

afternoon tea

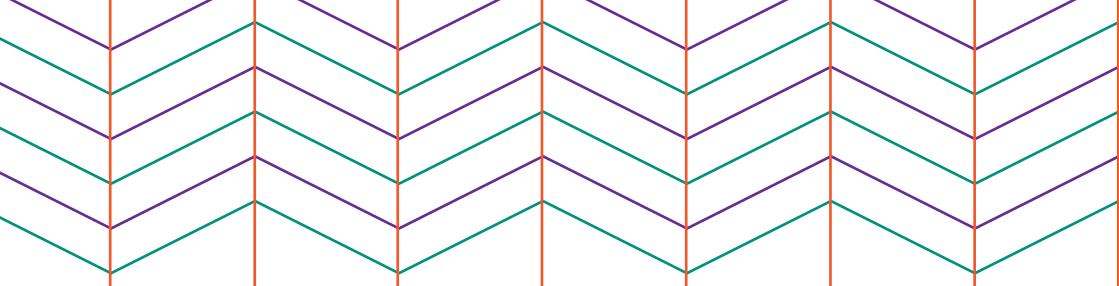
AVAILABLE MONDAY – SATURDAY 3PM

£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*

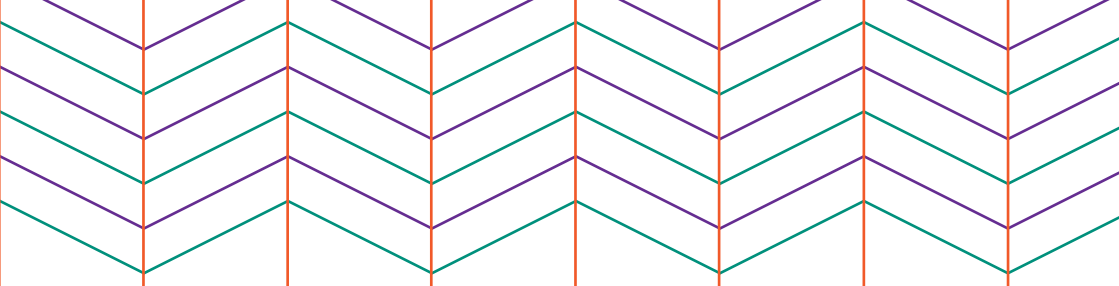
moroccan mint

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

2-3 minutes*

* recommended brewing times





signature

SAVOURY

sun blushed tomato & parmesan swirl (v)

quail scotch egg (gf*)

cheddar & beetroot tart (v)

SANDWICHES

tomato, mozzarella, pesto, basil, brioche roll (v)

yorkshire ham, wholegrain mustard mayo, cornichons, watercress, wholemeal bread

smoked salmon, dill & caper cream cheese, cucumber, white bread

SCONES

fruit scones

assorted jams & clotted cream (ve*, v, gf*)

SWEET

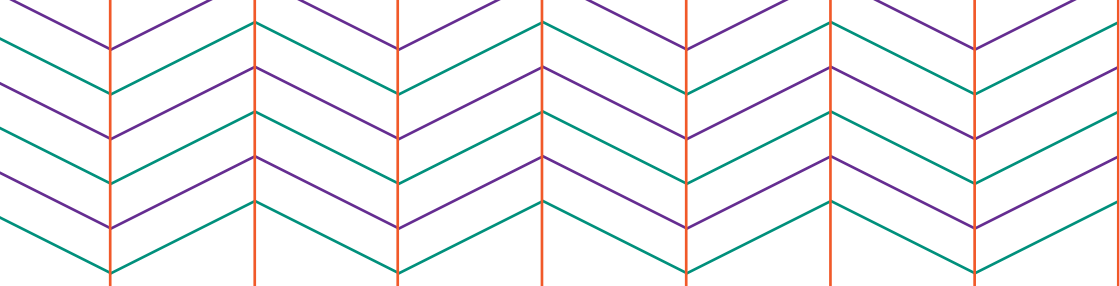
Banoffee slice (+)

Black forest choux bun (v)

Toffee apple macaron (ve*, v, gf*, +)

gf gluten free, * adaptable, + contains nuts





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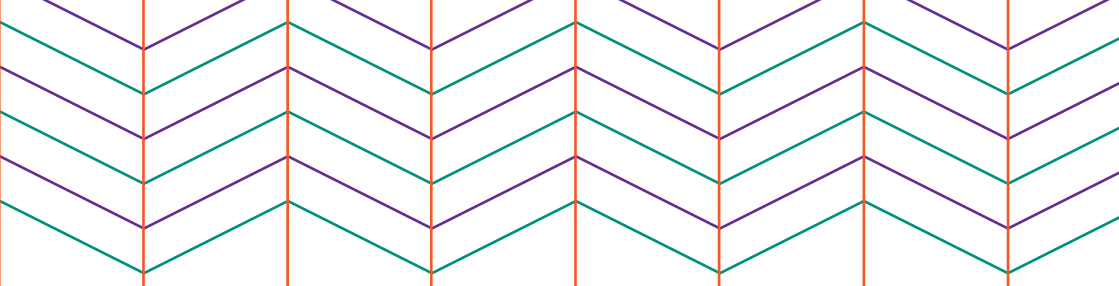
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vegetarian

SAVOURY

sun blushed tomato & parmesan swirl (v)

vegetarian sausage roll (v, gf)

buckwheat blini, vegan cream cheese, balsamic caviar (ve, gf)

SANDWICHES

cucumber, yellison's goat's cheese (v)

sun blushed tomatoes, rocket, balsamic (v)

cheese savory, pickle (v)

SCONES

fruit scones

assorted jams & clotted cream (gf*, v, ve*)

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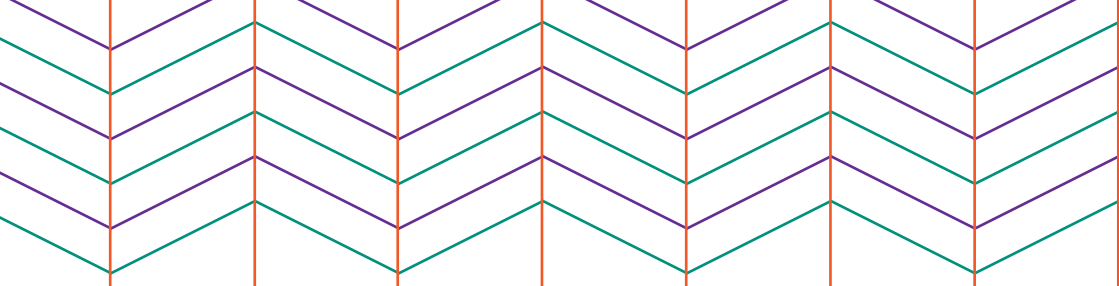
Banoffee tart (ve*, v, gf*)

Black forest loaf cake (ve*, v, gf*)

Toffee apple macaron (ve*, v, gf*, +)

gf gluten free, * adaptable, + contains nuts





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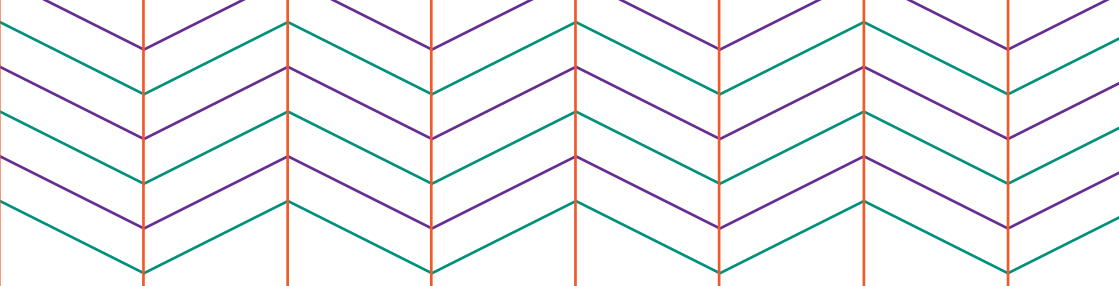
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gluten free

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sun blushed tomato & parmesan swirl (v, gf)

quail scotch egg (gf)

cheddar & beetroot tart (gf)

SANDWICHES

tomato, mozzarella, pesto, basil (v,gf)

yorkshire ham, wholegrain mustard mayo, cornichons, watercress (gf)

smoked salmon, dill & caper cream cheese, cucumber (gf)

SCONES

fruit scones

assorted jams & clotted cream (gf*, v, ve*)

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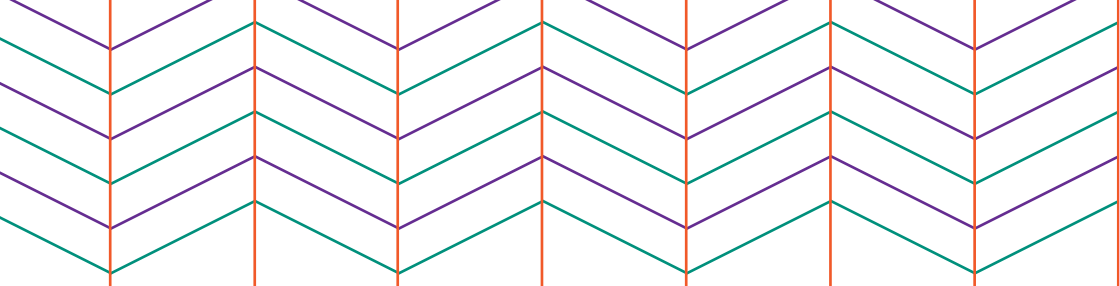
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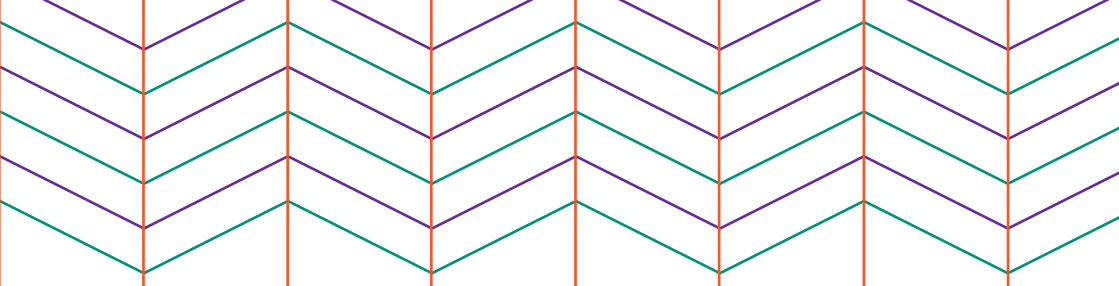
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vegan

SAVOURY

vegan feta, red onion marmalade & spring onion tart (ve)

vegan sausage roll (ve, gf)

buckwheat blini, vegan cream cheese, balsamic caviar (ve, gf)

SANDWICHES

hummus, rocket & balsamic (ve)

crushed avocado, coriander & cherry tomato (ve)

vegan feta with beetroot (ve)

SCONES

fruit scones

assorted jams & clotted cream (ve, v, gf*)

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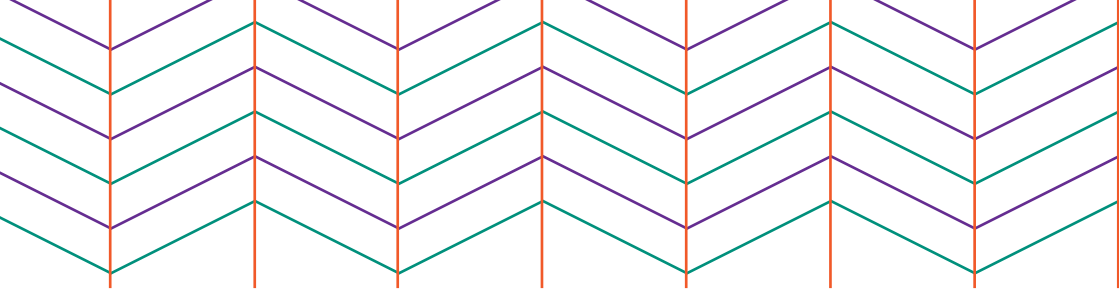
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An optional 12.5% service charge will be added to your bill. Please speak to a member of our team if you would like this to be removed. Prices include VAT at current rate.

11.05.26

