



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





signature

SAVOURY

Harrogate blue cheese, red onion marmalade & spring onion tart

SANDWICHES

egg mayonnaise, onion bread

honey roast ham, sundried tomato bread

smoked salmon, crowdie goats cheese, brioche

SCONES

fruit & plain scones served with artisan Yorkshire butter,
Annabel's strawberry jam, clotted cream

SWEET

rhubarb gin & white chocolate egg, kataifi pastry nest

roasted plum & thyme macaron

Yorkshire curd tart, rhubarb gel, candied lemon

mini parkin loaf, ginger buttercream, candied ginger





vegetarian

SAVOURY

Harrogate blue cheese, red onion marmalade & spring onion tart

SANDWICHES

egg mayonnaise, onion bread

cucumber, Yellison's goat's cheese brioche

sun blushed tomatoes, rocket, balsamic, tomato bread

SCONES

fruit & plain scones served with
Annabel's strawberry jam, clotted cream

SWEET

dark chocolate mousse egg, kataifi pastry nest

roasted plum & thyme macaron

Yorkshire curd tart, rhubarb gel, candied lemon

mini parkin loaf, ginger buttercream, candied ginger





gluten free

SAVOURY

Harrogate blue cheese, red onion marmalade & spring onion tart

SANDWICHES

egg mayonnaise

honey roast ham

smoked salmon

SCONES

served with artisan Yorkshire butter,
Annabel's strawberry jam, clotted cream

SWEET

rhubarb gin & white chocolate egg, dark chocolate nest

roasted plum & thyme macaron

Yorkshire curd tart, rhubarb gel, candied lemon

mini parkin loaf, ginger buttercream, candied ginger





vegan/plant based

SAVOURY

vegan feta, red onion marmalade & spring onion tart

SANDWICHES

hummus, rocket & balsamic

crushed avocado, coriander & cherry tomato

vegan feta with beetroot

SCONES

served with Annabel's strawberry jam, coconut cream

SWEET

dark chocolate egg, dark chocolate nest

roasted plum & thyme macaron

rhubarb & custard tart

mini parkin loaf, ginger buttercream, candied ginger

