

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.





Taylor's 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*

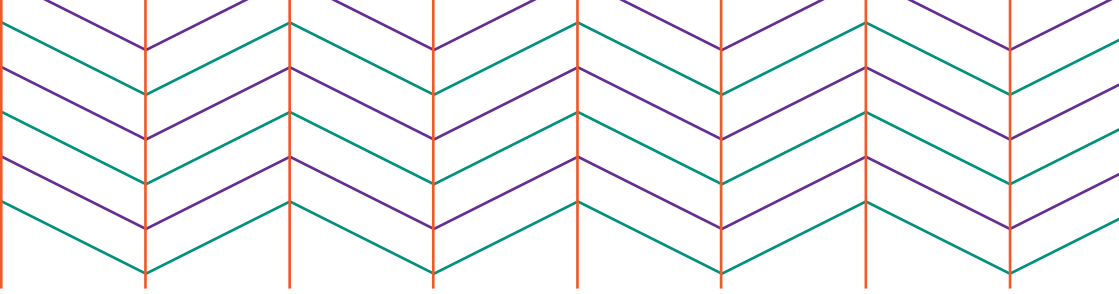
moroccan mint

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

2-3 minutes*

* recommended brewing times





SAVOURY

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

SANDWICHES

egg mayonnaise, onion bread
honey roast ham, sundried tomato bread
smoked salmon, crowdie goats cheese, brioche

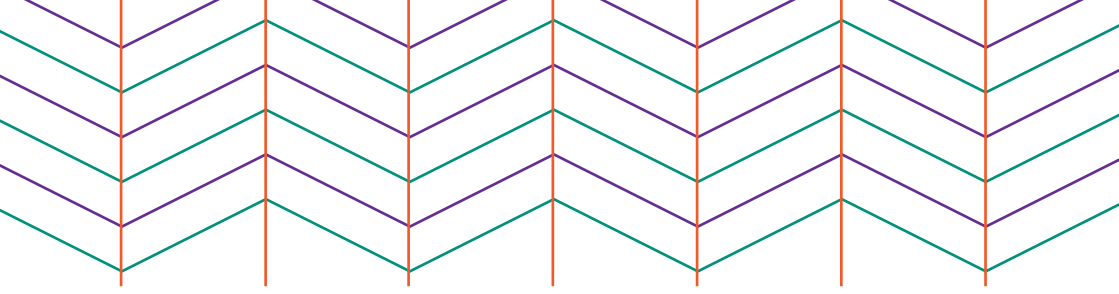
SCONES

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

SWEET

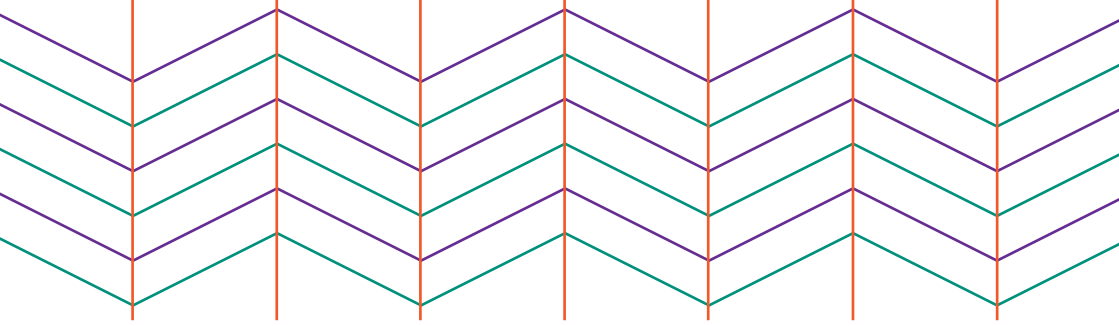
rhubarb gin & white chocolate egg, kataifi pastry nest
roasted plum & thyme macaron
mini parkin loaf, ginger buttercream, candied ginger





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vegetarian

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Taylors of Harrogate

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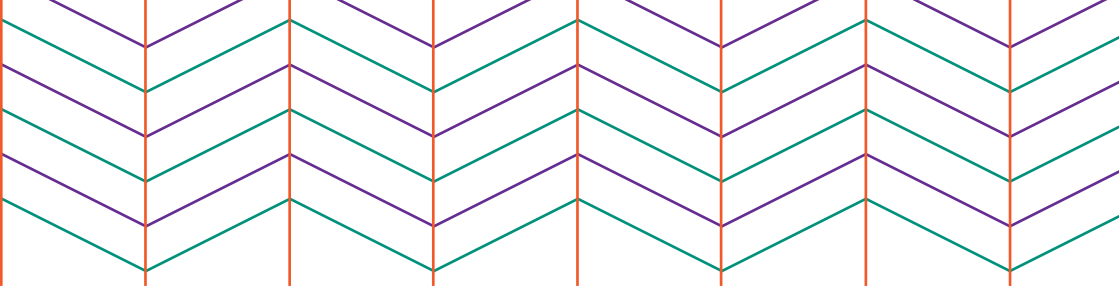
moroccan mint

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SAVOURY

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

SANDWICHES

egg mayonnaise, onion bread
cucumber, Yellison's goat's cheese brioche
sun blushed tomatoes, rocket, balsamic, tomato bread

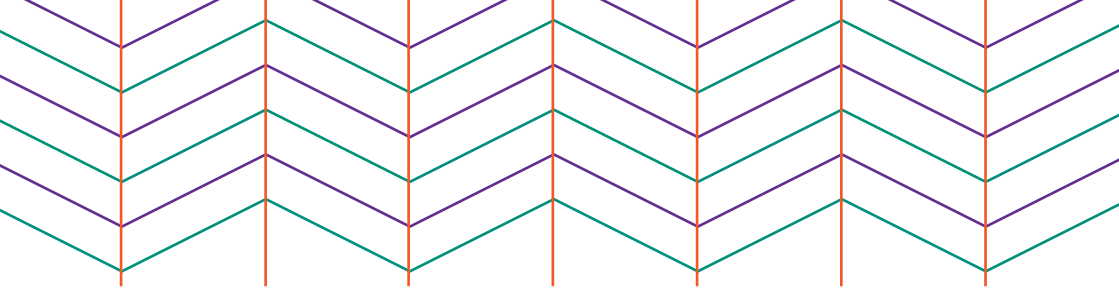
SCONES

fruit & plain scones served with
strawberry jam, clotted cream

SWEET

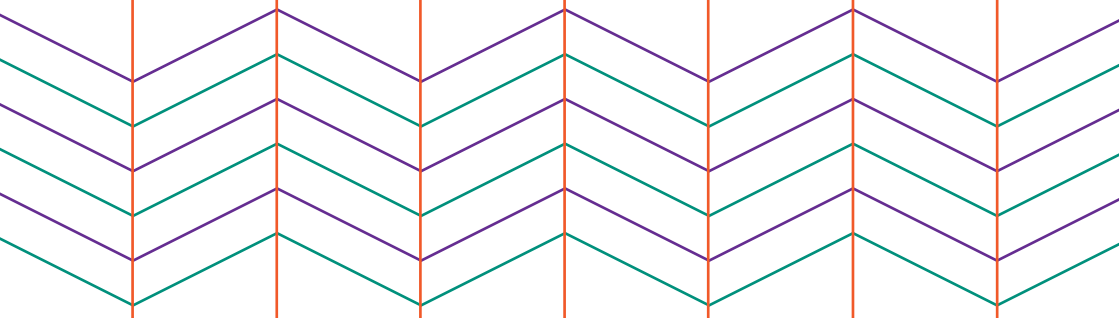
dark chocolate mousse egg, kataifi pastry nest
roasted plum & thyme macaron
mini parkin loaf, ginger buttercream, candied ginger





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gluten free

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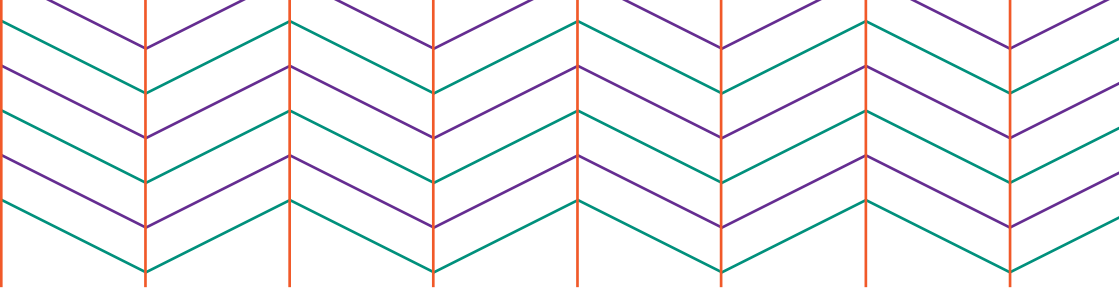
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SAVOURY

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

SANDWICHES

egg mayonnaise
honey roast ham
smoked salmon

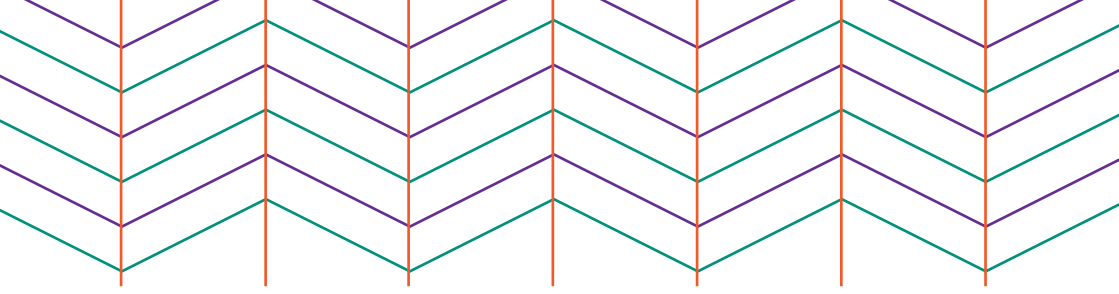
SCONES

served with artisan Yorkshire butter,
strawberry jam, clotted cream

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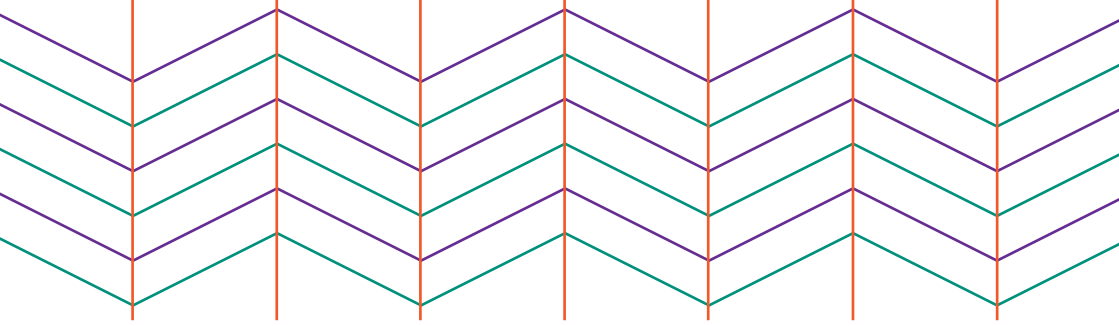
rhubarb gin & white chocolate egg, dark chocolate nest
roasted plum & thyme macaron
mini parkin loaf, ginger buttercream, candied ginger





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vegan/plant based

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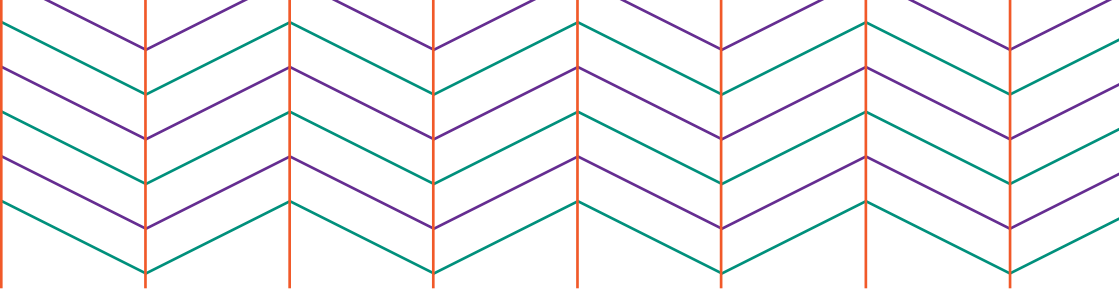
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SAVOURY

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

SANDWICHES

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

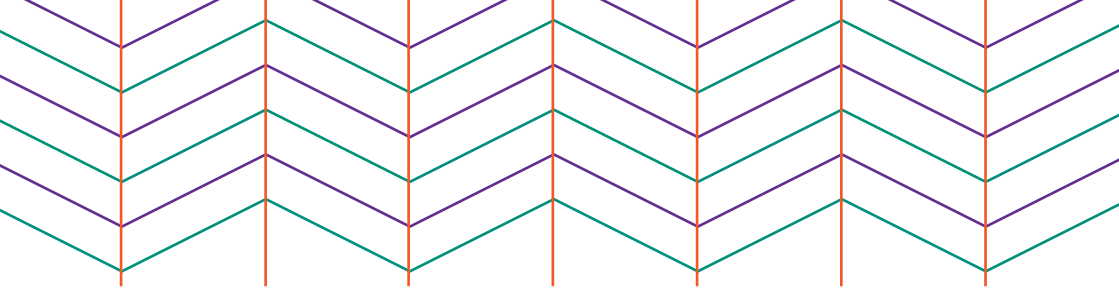
SCONES

served with strawberry jam, coconut cream

SWEET

dark chocolate egg, dark chocolate nest
roasted plum & thyme macaron
mini parkin loaf, ginger buttercream, candied ginger





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