



TAYLORS

OF HARROGATE • SINCE 1886



TEA GUIDE

TAYLORS
OF HARROGATE • SINCE 1886



OUR TEA GUIDE

In the UK, tea isn't just a drink – it's a way of life. It's one of the few things you can serve in a café, restaurant, or hotel that almost every customer already has strong opinions about. In fact, our research shows that 67% of people wouldn't come back if they were served a bad cup. The good news? Get it right, and you've got a direct line to their hearts.

This guide is here to help you prepare our lovely teas.

And it's not just about the classic English brew. Tea is a whole world of flavour, from light and floral Darjeeling to bold, smoky Lapsang Souchong and soothing jasmine green tea. We've pulled together everything you need to introduce customers to new favourites, suggest perfect pairings, and confidently answer even the toughest tea questions.

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ABOUT TAYLORS

Taylors of Harrogate is a Yorkshire-born, family-run business with a passion for incredible tea and coffee. Since 1886, we've been all about doing things properly — no shortcuts, just a deep commitment to quality and craft.

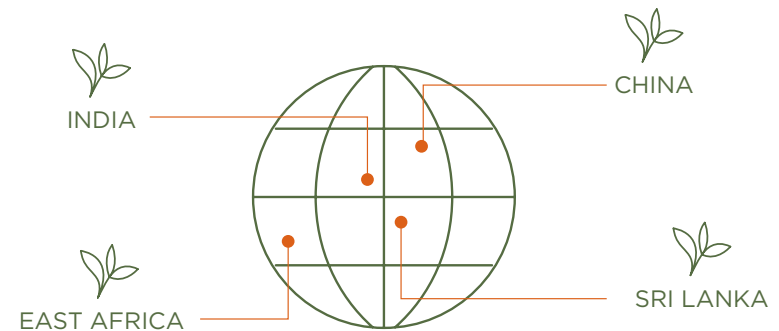
From our growers to our retailers to every person who picks up a cup, the relationships we've built have always been at the heart of what we do.



ORIGIN

We don't compromise on the quality of our products, and it's vital that we operate in a sustainable way. Taylors Sourcing Approach was created to ensure that we keep these standards at the very forefront of our decision making and these values are what make our approach unique, along with our Value Chain Investment work.

We regularly visit our suppliers to spend time with them tasting tea together - assessing quality and discussing improvements. We have developed our own unique tasting 'language' for tea through calibration with our growers so that we can ensure we get the high standard we are looking for.





AFTERNOON TEA

Back in the early 1700s, lunch wasn't a thing. People in England ate a big breakfast and then dinner – which, at the time, was served surprisingly early. But as the years went on and dinner moved later into the evening, the long wait between meals called for something new. Enter: luncheon. Originally seen as a light bite for ladies, it quickly gained popularity.

One of the most famous fans was Anna Russell, the ninth Duchess of Bedford. She found that a light lunch just didn't cut it – and by late afternoon, she was hungry. Her solution? A pot of tea, paired with something sweet or savoury. Around 1840, she started inviting friends to join her – and just like that, Afternoon Tea was born.

It didn't take long to catch on. And no matter where it popped up, the Duchess's elegant touch stayed central: lace tablecloths, fine china, tiered cake stands, and all the charming details that still define the ritual today.



THE PERFECT POT



1. Boil the water only once (believe it or not, water tastes a bit 'flat' if you reboil it).



2. Warm the teapot by washing it out with boiling water – this stops it cooling the tea, which can hinder the brewing process.



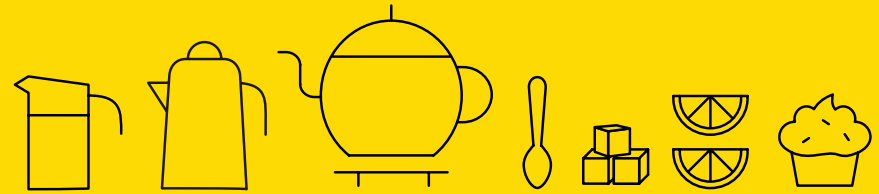
3. Add one teaspoon of tea per person plus one more for the pot. For teabags, add one for every two people.



4. Let it brew for **2-5 minutes** (depending on the type of tea) to draw out all the flavours. Advise the customer on the remaining brew time if you can – it will help them enjoy perfect tea.



THE PERFECT SERVE



- 1.** Serve with a jug of milk, a jug of hot water and with a small white sugar bowl with white sugar (cubes if possible).
- 2.** Place everything on the table with the handles (and the sugar spoon) facing the waiter/waitress.
- 3.** Offer milk or lemon with two slices per person in a little dish. The lemon will look more attractive if scored beforehand.

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HOW DO YOU TAKE YOURS?

MILK?

Most black teas are enjoyed with milk, though some, like Darjeeling, are better sipped on their own. The whole “milk first or tea first?” debate has been going on since the 18th century – back when delicate bone china could crack if hot tea hit it first, so milk was added to cool things down. These days, it’s really just about personal preference (and some people are very passionate about theirs). The one time it does matter? When you’re making tea directly in a mug – adding milk too early can lower the temperature and ruin the brewing process.. So always pour it in last.

Taylors Tea Flavour Wheel



TEA TASTING

For over 100 years, our team of expert buyers and blenders has been dedicated to the craft of great tea. We've travelled the world, building strong relationships with trusted growers and producers to source the best teas, fruits, and herbs for our blends. It's a role that takes deep knowledge, a sharp palate, and a real passion for doing things properly.

Every ingredient we select is chosen with care – not just for flavour, but for how it works in harmony with the others. From bold black teas to vibrant fruit infusions, we fine-tune every blend so that what ends up in your cup is balanced, distinctive, and consistently delicious.

Before anything leaves our hands, it's tasted by our team – batch by batch – to make sure it lives up to our standards. We don't cut corners, and we never settle. Because when a cup of tea means this much to people, it has to be right every time.

OUR TEAS

BLACK TEAS



Oxidised

Golden Liquors

Robust

Brewed at 100°C/212°F

GREEN TEAS



Not Oxidised

Verdant Liquors

Mellow

Brewed at 90°C/194°F

HERBAL & INFUSION TEAS



Caffeine Free

Vibrant Liquors

Aromatic

Brewed at 100°C/212°F



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BLACK TEAS



BLACK
TEAS

ENGLISH BREAKFAST



Rich & malty.



English Breakfast Tea is the quintessential black tea blend. Our unique recipe blends full and malty Assam teas with lively Kenyan teas for a rich, strong cup that's a true all-rounder at breakfast and throughout the day.



4-5 min brew.



Best served with milk, honey or lemon.



Perfect with almost all breakfast foods - like toast, cereal, pancakes, porridge and full English breakfasts. Also excellent with Afternoon Tea.



BLACK
TEAS

EARL GREY



Fragrant & delicate.



Earl Grey is a British classic - and probably the world's most famous flavoured tea. We pair crisp Kenyan tea and bright Indian tea for a blend that lets the natural bergamot flavour shine. It's refined, aromatic and lovely with or without milk.



4-5 min brew.



Best served with milk, or lemon.



The citrus perfume of Earl Grey tea makes it a wonderful, aromatic match for cakes and biscuits. It also pairs well with fruit tarts and dark chocolate.



BLACK
TEAS

CLASSIC CHAI



Spiced & aromatic.



This is our Taylors of Harrogate house chai, inspired by our many trips to India and created with our favourite spices (like sweet cinnamon and liquorice, warming ginger, and fragrant cardamom). Paired with the best Assam and Rwandan teas, it's a rich and warming blend that's lovely with or without milk and sugar.



5-6 min brew.



Best served with milk & sugar.



Chai is often enjoyed with various snacks and treats, depending on the time of day and occasion. Try it with Scones, biscuits, or pastries in the morning & afternoon, and then with a savory snack in the evening!



BLACK
TEAS

DECAFFEINATED BREAKFAST



Rich & balanced.



Good British breakfast tea needs plenty of flavour - and that goes for decaf too. We use the best Kenyan teas, choosing larger leaves that keep their taste through gentle CO2 decaffeination, for a classic English Breakfast tea without all the caffeine.



4-5 min brew.



Best served with milk, honey or lemon.



The lightness of this tea means it pairs well with the vast majority of foods.



BLACK
TEAS

SCOTTISH BREAKFAST



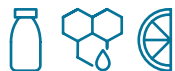
Strong & punchy.



Our Scottish Breakfast tea shares the rich, deep, rounded flavours of our English Breakfast Tea - but it's a little stronger and punchier. It's a potent blend with lots of malty Assam tea, that can stand up to really hearty breakfast dishes. Lovely with milk.



4-5 min brew.



Best served with milk, honey or lemon.



Like our English Breakfast blend, Scottish Breakfast matches wonderfully with toast, cereal, pancakes, porridge and fried breakfasts.



BLACK
TEAS

AFTERNOON DARJEELING



Delicate & floral.



Darjeeling tea is loved for its unique flavour, reminiscent of Muscat grapes. We've worked closely with our suppliers in Darjeeling, India for decades, choosing the best of each year's teas that have a striking Muscat flavour. It's delicate, sweet and lovely with or without milk.



2-3 min brew.



Best served black with a touch of honey or sugar.



A good match for delicate flavours like egg, cream cheese, chicken and fish. Also refreshing alongside spicy dishes. Excellent with most cakes and desserts with apple or cream.



BLACK
TEAS

PURE ASSAM



Malty & full-bodied.



Assam tea is loved in Britain. Its uniquely strong and malty flavour is a key part of many English Breakfast blends. We've work very closely with producers in Assam, India for decades, so we can secure the very best tea each year. It's rich, full-bodied and deeply satisfying.



4-5 min brew.



Best served with milk and a touch of honey or sugar.



Assam's maltiness pairs wonderfully with toasty wheat flavours like teacakes, croissants and muffins. Also good with sandwiches, eggs and Welsh rarebit.



BLACK
TEAS

LAPSANG SOUCHONG



Smoky & rich.



A unique tea from China, Lapsang Souchong is dried over smoking wood fires. We use a lovely, rounded black tea to make ours, along with good quality, properly-treated pinewood that gives a rich smoky flavour without any bitterness.



4-5 min brew.



Best served black or with a touch of honey.



Try with chicken, smoked salmon, egg sandwiches, Stilton, spicy foods or walnut cake.



BLACK
TEAS

SPICED CHRISTMAS



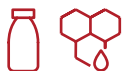
Deep & warming.



This is Christmas in a cup! Inspired by mulled wine and mince pies, we mingle our favourite festive spices to create an oh-so-Christmassy Taylors house blend. Then we pair it with, crisp, rounded teas from Kenya and India, to really showcase those seasonal flavours.



4-5 min brew.



Best serve with milk & a touch of honey.



Best enjoyed on its own – ideal as a festive after dinner drink.

SPICED
Christmas Tea



BLACK TEA WITH SPICES
AND NATURAL FLAVOURINGS

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GREEN TEAS



GREEN TEAS

PURE GREEN



Light & crisp.



This is our flagship green tea. We tasted a great many before finding “the one” - and it was love at first sip. It’s a smooth, elegant Chinese Sencha tea, made with tender buds that are steam-dried for a fresh flavour with no bitterness. It’s crisp, delicate and mellow.



1-2 min brew.



Best served pure or with a touch of honey.



This light, delicate tea pairs well with most foods.



GREEN TEAS

GREEN TEA WITH JASMINE



Light & floral.



This historic Chinese tea is made the traditional way. Fine-grade jasmine flowers are scattered over delicate green tea leaves, infusing them with sweet floral notes. It creates a light and refreshing tea with an elegant aroma.



1-2 min brew.



Best served pure or with a touch of honey.



Green Tea with Jasmine is lovely for Afternoon Tea or after dinner. It matches well with spicy foods, many East Asian foods and chicken.



GREEN TEAS

GREEN TEA WITH LEMON



Light & mellow.



Tea and citrus go so well together - and the right blend makes all the difference. When it comes to green tea, we find that mellow, delicate leaves pair particularly well with the natural flavour of lemon. It's a deliciously gentle and aromatic tea.



1-2 min brew.



Best served pure or with a touch of honey.



Great to enjoy on its own after dinner - but it's also lovely with light cakes and croissants, and can pair well with light meats like chicken or turkey.



GREEN TEAS

GREEN TEA AND MINT



Light & refreshing.



Green tea and mint leaves go so well together - and top quality ingredients make that marriage sing. We use delicate Chinese green tea, potent mint leaves with high mint oils and a sweet hint of caramel flavour.



1-2 min brew.



Best served pure or with a touch of honey.



Best enjoyed on its own - ideal as an after dinner drink.



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FRUIT & HERBAL TEAS



**FRUIT &
HERBAL**

BLACKBERRY & RASPBERRY INFUSION



Sweet & fruity.



This is our celebration of the sweet, tangy fruits that grow wild in British hedgerows. The ripe natural flavor of blackberries and raspberries, matched and blended for a beautifully refreshing infusion.



4-5 min brew.



Best served as it is!



Best enjoyed on its own – ideal as an after dinner drink.



**FRUIT &
HERBAL**

LEMON & GINGER INFUSION



Zingy & invigorating.



Lemon and ginger both pack a real punch - one is bright, sharp and tangy, while the other is earthy, fiery and spicy. We add supporting ingredients that balance and deepen their flavour, with fragrant lemongrass and lime oil, zingy galangal and sweet apple pieces.



4-5 min brew.



Best served as it is!



Best enjoyed on its own – ideal as an after dinner drink.



**FRUIT &
HERBAL**

APPLE AND CINNAMON



Fruity & spiced.



Inspired by British autumns, when the apple orchards are bursting with fruit and kitchens fill with the scent of apple pies. We blend apple pieces, real spices and orange peel for a deeply warming infusion - it's a dessert in a cup.



4-5 min brew.



Best served as it is!



Best enjoyed on its own - ideal as an after dinner drink.



**FRUIT &
HERBAL**

ROOIBOS



Mellow & satisfying.



This Rooibos (also known as “red bush”) is grown in the Cedarberg region of South Africa. We source top grade leaves packed with that beloved flavour - mellow, malty and slightly honeyed - for a deeply satisfying all day drink that's lovely on its own, with milk or with lemon.



6-10 min brew.



Best served as it is!



This infusion is usually enjoyed on its own or enhanced with the addition of milk, lemon, sugar or honey.



**FRUIT &
HERBAL**

PEACH & MANGO



Juicy & sweet.



This one's luscious, aromatic and seriously fruity. We blend the natural flavours of ripe peach and mango with apple pieces, rosehip and orange peel, for a subtly sweet infusion that's deliciously smooth.



4-5 min brew.



Best served as it is!



Best enjoyed on its own – ideal as an after dinner drink.



**FRUIT &
HERBAL**

ORGANIC PEPPERMINT



Lively & refreshing.



We're passionate about our peppermint. We choose organic leaves that are rich with that lively, clean-tasting menthol character that makes it taste so very minty, for a lively and invigorating infusion.



4-5 min brew.



Best served pure or with a touch of honey.



Perfect after dinner – peppermint tea has been drunk since Roman times to aid digestion.



FRUIT &
HERBAL

ORGANIC CHAMOMILE



Mellow & silky.



When it comes to chamomile, we're very fussy. We're scrupulous about buying only the very finest chamomile flowers, because only they have that gentle, mellow, honey-like silken sweetness that we adore - for a deeply comforting infusion.



4-5 min brew.



Best served pure or with a touch of honey.



Try with sandwiches like prawn and avocado or smoked chicken, and with cheese scones. It can also pair well with many chocolate dishes.

ORGANIC CHAMOMILE



HERBAL INFUSION

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TAYLORS
OF HARROGATE • SINCE 1886

LOOSE LEAF TEAS



LOOSE
LEAF

EARL GREY



Fragrant & delicate.



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4-5 min brew.



Best served with milk, or lemon.



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LOOSE
LEAF

AFTERNOON DARJEELING



Delicate & floral.



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4-5 min brew.



Best served black with a touch of honey or sugar.



A good match for delicate flavours like egg, cream cheese, chicken and fish. Also refreshing alongside spicy dishes. Excellent with most cakes and desserts with apple or cream.



LOOSE
LEAF

ENGLISH BREAKFAST



Rich & malty.



English Breakfast Tea is the quintessential black tea blend. Our unique recipe blends full and malty Assam teas with lively Kenyan teas for a rich, strong cup that's a true all-rounder at breakfast and throughout the day.



4-5 min brew.



Best served with milk, honey or lemon.



Perfect with almost all breakfast foods - like toast, cereal, pancakes, porridge and full English breakfasts. Also excellent with Afternoon Tea.



LOOSE
LEAF

PURE ASSAM



Malty & full-bodied.



Assam tea is loved in Britain. Its uniquely strong and malty flavour is a key part of many English Breakfast blends. We've work very closely with producers in Assam, India for decades, so we can secure the very best tea each year. It's rich, full-bodied and deeply satisfying.



4-5 min brew.



Best served with milk and a touch of honey or sugar.



Assam's maltiness pairs wonderfully with toasty wheat flavours like teacakes, croissants and muffins. Also good with sandwiches, eggs and Welsh rarebit.



LOOSE
LEAF

LAPSANG SOUCHONG



Smoky & rich.



A unique tea from China, Lapsang Souchong is dried over smoking wood fires. We use a lovely, rounded black tea to make ours, along with good quality, properly treated pinewood that gives a rich smoky flavour without any bitterness.



4-5 min brew.



Best served pure or with a touch of honey.



Try with chicken, smoked salmon, egg sandwiches, Stilton, spicy foods or walnut cake.



LOOSE
LEAF

CHINA ROSE PETAL



Floral & fragrant.



One of the world's most beautiful teas. Jet black orthodox Chinese tea leaves intermingle with bright, pink rose petals, for a gentle and rounded flavour with an ethereally sweet perfume. It's best enjoyed without milk.



4-5 min brew



Best served pure or with a touch of honey



Best enjoyed on its own – ideal as an after dinner drink.



LOOSE
LEAF

SCOTTISH BREAKFAST



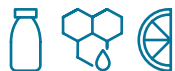
Strong & punchy.



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4-5 min brew.



Best served with milk, honey or lemon.



Like our English Breakfast blend, Scottish Breakfast matches wonderfully with toast, cereal, pancakes, porridge and fried breakfasts.



LOOSE
LEAF

DECAFFEINATED BREAKFAST



Rich & balanced.



Good British breakfast tea needs plenty of flavour - and that goes for decaf too. We use the best Kenyan teas, choosing larger leaves that keep their taste through gentle CO2 decaffeination, for a classic English Breakfast tea without all the caffeine.



4-5 min brew.



Best served with milk, honey or lemon.



The lightness of this tea means it pairs well with the vast majority of foods.



**LOOSE
LEAF**

PURE GREEN



Smooth & delicate.



A fresh green Chun Mee tea from Hunan province in China. The leaves are rolled and pan fired. It has a light astringency and subtle sweetness.



4-5 min brew.



Best served pure or with a touch of honey.



This light, delicate tea pairs well with most foods.



**LOOSE
LEAF**

IMPERIAL GUNPOWDER



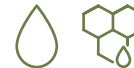
Smooth & mild.



This iconic Chinese green tea is quite unlike anything else. It's rolled into tight balls which look a little like gunpowder, protecting the flavour for longer, then loosening and unfurling as it brews. It's delicate and smooth tasting - and beautiful to watch.



2-3 min brew.



Best served pure or with a touch of honey.



Best enjoyed on its own - ideal as an after dinner drink.



**LOOSE
LEAF**

GREEN TEA WITH JASMINE



Light & floral.



This historic Chinese tea is made the traditional way. Fine-grade jasmine flowers are scattered over delicate green tea leaves, infusing them with sweet floral notes. It creates a light and refreshing tea with an elegant aroma.



1-2 min brew.



Best served pure or with a touch of honey.



Green Tea with Jasmine is lovely for Afternoon Tea or after dinner. It matches well with spicy foods, many East Asian foods and chicken.



**LOOSE
LEAF**

MOROCCAN MINT GREEN



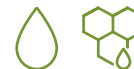
Light & refreshing.



Great Moroccan mint tea is a balancing act. We match sweet, mellow Chun Mee - a high quality green tea from China - with mint that's strong enough to taste invigoratingly minty, but not so potent that you can't taste the tea. Lovely as it is, or add sugar or honey for extra authenticity.



4-5 min brew.



Best served pure or with a touch of honey.



Best enjoyed on its own - ideal as an after dinner drink.





TAYLORS
OF HARROGATE

