

FOOD

# BREAKFAST

5:30 AM - NOON

Daily Selection of Juices	£4 <sup>50</sup>	Sicilian Tomatoes & Basil Oil on Toast <sup>(VE)</sup>	£9 <sup>00</sup>
The Green One <sup>(VE) (GF)</sup> White Grape, Spinach, Parsley & Kombucha Tea	£5 <sup>25</sup>	Creamed Mushrooms & Tarragon on Toast <sup>(V)</sup>	£9 <sup>50</sup>
Crumpets, Teacake or Toast <sup>(V)</sup> All served with a selection of Fortnum's preserves	£4 <sup>50</sup>	Welsh Rarebit Toastie with Tomato Compote	£9 <sup>75</sup>
Moyallon Bacon Sandwich	£6 <sup>50</sup>	Crushed Avocado served with Virgin Mary Sauce	£10 <sup>00</sup>
Scotch Porridge with Nuts & Berries <sup>(VE) (N)</sup>	£6 <sup>75</sup>	Croque Monsieur with Dijon Mustard Mayonnaise	£10 <sup>00</sup>
Buttermilk Pancake with Mixed Berry Compote <sup>(V)</sup>	£7 <sup>50</sup>	Scrambled Eggs with Smoked Salmon Add Sevruga Caviar	£16 <sup>00</sup> £25 <sup>00</sup>
Chia Seeds with Almond Milk, Raspberries & Pomegranate <sup>(VE) (N) (GF)</sup>	£8 <sup>00</sup>		

# SALADS & SAVOURY

ALL DAY

Fig & Sainte Maure Goat Cheese Salad with Orange & Candied Walnuts <sup>(V) (N) (GF)</sup>	£10 <sup>00</sup>	Creamed Mushrooms & Tarragon On Toast <sup>(V)</sup>	£9 <sup>50</sup>
Caesar Salad with Crispy Pancetta, Croutons & Anchovies	£10 <sup>00</sup>	Avocado & Chilli on Toast <sup>(VE)</sup>	£9 <sup>50</sup>
Pugliese Burrata with Basil Pesto <sup>(V) (N) (GF)</sup>	£12 <sup>50</sup>	Welsh Rarebit Toastie with Tomato Compote	£9 <sup>75</sup>
Chopped Chicken & Avocado Salad <sup>(GF)</sup>	£14 <sup>50</sup>	Salt Beef Open Sandwich with Sauerkraut, Pickle & Thousand Island Dressing	£12 <sup>00</sup>

# FISH & SHELLFISH

Seasonal British Oysters Please ask for today's selection	£3 <sup>00</sup> each	Prawn Cocktail Salad	£17 <sup>00</sup>
Smoked Salmon with Crème Fraîche & Rye Bread <sup>(N)</sup>	£14 <sup>00</sup>	Dressed Dorset Crab with Marie Rose Sauce	£17 <sup>25</sup>
Cornish Mackerel Tartare with Soy & Wasabi	£14 <sup>50</sup>	Smoked Fish Platter with Pickled Cucumber & Rye Bread <sup>(N)</sup>	£21 <sup>00</sup>
Potted Shrimps & Dill Butter served with Toast & Cucumber	£15 <sup>00</sup>	Half Lobster on Brioche Rolls with Thousand Island Dressing	£28 <sup>00</sup>
Tuna Sashimi with Soy, Mirin, Crispy Shallots & Garlic	£15 <sup>00</sup>	Fruits de Mer 1/2 lobster, dressed crab, 6 oysters, prawns	£60 <sup>00</sup>

V - Vegetarian • VE - Vegan • GF - Made Without Gluten • N - Contains Nuts

# CAVIAR

SERVED WITH HOT BUTTERED TOAST

## Golden Oscietra Caviar

30g	£101.00
50g	£165.00
125g	£405.00

This rare egg is rich, creamy and has a beautiful light gold colour. It is often bigger than darker egg Oscietra.

## Beluga 000 Caviar

30g	£225.00
50g	£371.00
125g	£843.00

Beluga graded 000 reaches the pinnacle of quality. Hand selected eggs are denoted by 0 for egg size, 0 colour & 0 flavour hence the 000.

# CHARCUTERIE & CHEESE

Lincolnshire Poacher Cheddar with Apple Chutney <sup>(V)</sup>	£8.50
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Selection of 2/3 Cheeses <sup>(V)</sup>	£9.00/£13.00
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Please ask your waiter for the daily selection

Dukeshill Hand Carved York Ham with Cornichons & English Mustard	£10.00
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Chicken Liver Parfait with Port Jelly & Toasted Brioche	£10.50
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Parma Ham with William Pear	£12.00
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Barkham Blue Cheese with Fortnum's Green Tomato Chutney <sup>(V)</sup>	£12.00
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Glenarm Beef Carpaccio with Rocket & Aged Parmesan	£16.00
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Jamon Maldonado Iberico <sup>(N)</sup>	£22.00
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Cured for up to three years, this incredible Jamon has intense depth of flavour and melt-in-the-mouth texture.

Cheese & Charcuterie Selection <sup>(N)</sup>	£25.00
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# DESSERTS

English Egg Custard & Nutmeg Tart <sup>(V)</sup>	£7.00
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Blueberry & Raspberry Champagne Jelly	£8.00
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Petit Pot au Chocolat <sup>(VE) (N)</sup>	£4.50
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Selection of Fortnum's Truffles <sup>(V) (N)</sup>	£4.50
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All products are prepared in an environment where nuts are used and may contain nuts or traces of nuts.  
Please note that as we prepare everything in a central kitchen, we can't guarantee that allergens are kept separate from other food, and we are not able to take responsibility for any adverse reaction that may occur. All prices include Value Added Tax at the prevailing rate.  
FORTNUM & MASON ADD A DISCRETIONARY 12.5% SERVICE CHARGE TO RESTAURANT BILLS.

