



THE
WINE BAR

FORTNUM & MASON
EST 1707

CHEESE BAR

50g per serving, with Cracker Bread, Celery & Fortnum's Chutney

Stichelton <i>Nottinghamshire, England, Creamy & Salty, Cow's Milk, Unpasteurised</i>	£8.75	Montgomery Cheddar <i>North Cadbury, England, Crumbly & Complex, Cow's Milk, Unpasteurised</i>	£7.00
Brie De Meaux <i>Ile de Franc, France, Earthy & Fruity, Cow's Milk, Unpasteurised</i>	£7.50	Sinodun Hill ^(V) <i>Oxfordshire, England, Herbaceous & Mousse-like Texture, Goat's Milk, Unpasteurised</i>	£7.00

CHARCUTERIE

50g per serving, served with Cornichons

Islington Saucisson <i>British Pork, Mild blend of Spices, Pepper & Garlic</i>	£9.75	N1 Sopressata <i>British Pork, Fresh Flavoured Paprika Salami</i>	£9.75
Dingley Dell Coppa <i>British Pork, Cured with simple spices, Matured for 3 Months</i>	£10.00	Dingley Dell Lomo <i>British Pork, Cured & Rubbed with Olive Oil, Garlic & Paprika, Matured for 4 weeks</i>	£10.00

Fortnum's Selection of Three Cheeses & Two Charcuteries

Served with Cracker Bread, Fortnum's Chutney & Cornichons

£32.50

V - Vegetarian • VE - Vegan • G - Made without Gluten • N - Contains Nuts

Our products are made in an environment where allergens are present, resulting in a risk of cross contamination.

For more information about specific allergen, please speak to a member of staff.

All prices include Value Added Tax at the prevailing rate.

A discretionary 12.5% Service charge will be added to all restaurant bills.

FOOD

SMALL PLATES

Padron Peppers, Sea Salt ^(VE) ^(G) £4.50

Artisan Bread, Olive Tapenade
& Rocket Pesto ^(V) £5.50

Spiced Kabanos Sausage £6.50

Smoked Cashew Fritters,
Beetroot Salsa ^(V) ^(N) £7.80

Welsh Rarebit £9.75

Traditional Scotch Egg, Fortnum's Beer
Mustard £9.95

Tiger Prawns On Toast, Grilled Lime £12.00

MEDIUM PLATES

Fennel & Hazelnut Salad,
Endive, Herb Oil ^(VE) ^(N) ^(G) £9.75

Pork Terrine with Homemade Pickles,
Fortnum's Onion Jam £10.00

Isle of Wight Tomatoes with Burrata ^(V) ^(G) £12.00

Char-grilled Onglet
& Watercress Sandwich £14.75

Crab Cocktail £17.75

SMOKED SALMON

Fortnum's Cure Smoked Salmon, £14.75
with Shallots, Capers & Rye Bread

CAVIAR

Oscietra Caviar 30g £80.00
Small Grains, almost Nutty Taste

Served with Fresh Blini & Crème Fraîche

Beluga Caviar XX 30g £209.00
Largest Eggs, Unique & Luxurious

Served with Fresh Blini & Crème Fraîche

FRESH PASTA

**Parpadelle with Sausage
& Fennel Ragù**

OR

**Pea Ravioli
with Lemon Balm Sauce ^(V)**

**A 125ml Glass of
Fortnum's House Wine**

£12.50 per person

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CHAMPAGNE OF THE MONTH

VEUVE CLICQUOT

In 1805, Madame Clicquot, took over the reins of the House founded in Reims in 1772 and became one of the first business women in history. Audacious and visionary, Madame Clicquot made her champagne known to the world and, in 1810, reinforced her prowess by creating the first recorded vintage Champagne in the region. The modern day Maison of Veuve Clicquot is known to lovers of Champagne throughout the world. Its 390 hectares are divided between 12 of the 17 Grands Crus, and between 20 of the 44 Premiers Crus that constitute the entire Champagne region.

For the month of July, we are delighted to promote three expressions, not least their ground breaking Vintage Champagne from the legendary 2012 vintage.

VEUVE CLICQUOT - REIMS	125ml	750ml
Brut 'Yellow Label', N.V	£18.00	£100.00
Brut Rosé, N.V	£20.00	£110.00
Brut Vintage, 2012	£20.00	£110.00
Flight - <i>Enjoy 125ml of each of the 3 Champagne</i>	£52.50	

THE EXCEPTIONALS

Our selection of exceptional wines are poured from the Coravin. This allows us to extract from the bottle without removing the cork, making our superlative fine wines available by the glass.

WHITE WINE	125ml	750ml
Chablis Grand Cru 'Les Clos', Louis Michel, Bourgogne, France 2016	£22.50	£110.00
Puligny-Montrachet, Jacques Carillon, Bourgogne, France 2017	£24.50	£124.00
Pouilly-Fumé 'Baron de L', Château du Nozet, Loire, France 2016	£27.50	£140.00
Batàr, Querciabella, Tuscany, Italy 2015	£28.50	£145.00
Condrieu 'Coteau de Vernon' Domaine Georges Vernay, Rhône, France 2017	£44.50	£225.00
Riesling 'Clos St Hune', Trimbach, Alsace, France 2013	£62.00	£320.00
RED WINE	125ml	750ml
Corton Grand Cru 'Les Bressandes', Domaine Ravaut, Bourgogne, France 2017	£29.50	£150.00
Nuits-Saint-Georges 1er Cru 'Aux Boudots', Meo Camuzet, Bourgogne, France 2013	£37.50	£190.00
Valbuena, Vega Sicilia, Ribera del Duero, Spain 2014	£43.50	£220.00
Ao Yun, Yunan Province, China 2013	£69.00	£350.00
Château Pape Clément, Pessac-Léognan, France 2010	£69.00	£350.00
Charmes Chambertin Grand Cru, Dugat Py, Bourgogne, France 2014	£85.00	£440.00

All prices include value added tax at the prevailing rate.
 A discretionary 12.5% Service charge will be added to all restaurant bills.
 All prices include Value Added Tax at the prevailing rate.
 Vintages are subject to change.

TAKE A FLIGHT

VENTURE ON A JOURNEY OF DISCOVERY WITH OUR EXPERTLY CURATED WINE FLIGHTS

Rediscover a classic or explore something new with three 125ml glasses designed to feed your curiosity as you uncover different wine regions, grape varieties and styles.

ROSÉ JOURNEY £25.00 **MEDITERRANEAN TRIP** £34.00

Fortnum's Bardolino Chiaretto Rosé, Italy 2018

Fortnum's Perricone, Cantine Paolini, Sicily, Italy 2017

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Pinot Noir Rosé, Camel Valley, Cornwall, UK 2019

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Assyrtiko 'Wild Ferment', Santorini,
Gaia Wines, Greece 2018

.....
Provence Rosé, William Chase, France 2019

.....
Château Musar Rouge, Bekaa Valley, Lebanon 1998

TASTE OF SPAIN £27.00 **DISCOVER BRITAIN** £35.00

Fortnum's Rioja Crianza, Bodegas La Encina, 2015

Brut Rosé, Nyetimber, West Sussex N.V

.....
Rioja Blanco, Inedito Seleccion, Bodegas Lacus 2016

.....
Atlantic' Dry Blend, Camel Valley, Cornwall 2018

.....
Albarino, Lagar de Cervara, Rias Baixas 2018

.....
Chardonnay 'Guinevere', Gusbourne Estate, Kent 2017

EXPLORE SAUVIGNON £29.00 **ITALIAN TOUR** £36.00

Fortnum's Marlborough Sauvignon Blanc,
Isabel Estate, New Zealand 2017

Fortnum's Barolo 'Le Albe', GD Vajra, Piedmont 2015

.....
Fortnum's Sancerre, André Dezat, Loire, France 2018

.....
Ca' Lugera, Lugana-Veneto, 2018

.....
Pouilly-Fumé, Château du Nozet, Loire, France 2018

.....
Vino Nobile di Montepulciano, Tenuta Valdipiatta,
Tuscany 2016

JULY WINE LIST

CHAMPAGNE		
	125ml	750ml
France		
Fortnum's Blanc de Blancs Grand Cru, Hostomme N.V	£14.75	£75.00
Blanc de Blancs, Veuve Fourny N.V	£15.75	£80.00
Brut Réserve, Taittinger N.V	£18.00	£92.00
Brut Excellence, Gosset N.V		£92.00
Brut Réserve, Ruinart 'R' N.V		£92.00
Special Cuvée, Bollinger N.V		£108.00
Blanc de Blancs, Ruinart N.V		£115.00
'Les Folies de la Marquetterie', Taittinger N.V		£124.00
Blanc de Blancs, Perrier-Jouët N.V		£140.00
Millesime Brut Vintage, Charles Heidsieck 2005		£175.00
Brut Sous Bois, Billecart-Salmon N.V		£122.00
Blanc de Millenaires, Charles Heidsieck 1995		£250.00
CHAMPAGNE ROSÉ		
	125ml	750ml
France		
Fortnum's Brut Rosé, Billecart-Salmon N.V	£15.75	£80.00
Rosé, Ruinart N.V		£110.00
Grand Rosé, Gosset N.V		£120.00
Rosé Reserve, Charles Heidsieck N.V		£125.00
Blason Rosé, Perrier-Jouët N.V		£135.00
SPARKLING		
	125ml	750ml
United Kingdom		
Fortnum's Sparkling Brut, Camel Valley, Cornwall N.V	£12.00	£60.00
Classic Cuvée, Nyetimber, West Sussex N.V	£14.75	£75.00
Brut Vintage, Digby 2010		£86.00
Première Cuvée, Hambledon Vineyard, Hampshire N.V		£95.00
Brut Vintage, Laverstoke Park, Hampshire 2013		£95.00
Blanc de Blancs Vintage, Gusbourne Estate, Kent 2015		£105.00
Tillington Single Vineyard Vintage, Nyetimber, West Sussex 2013		£150.00
Brut Rosé, Gusbourne Estate, Kent 2014	£12.00	£65.00
Brut Rosé, Ridgeview, East Sussex 2014		£93.00
Italy		
Fortnum's Franciacorta, Franca Contea, Brut N.V	£10.00	£50.00
Denmark		
Fortnum's Sparkling Tea - Black, White & Green Tea - 0% ABV	£7.00	£30.00
Fortnum's Organic Rose Sparkling Tea - 0% ABV	£7.00	£30.00

Corkage Fee £15.00 excludes bottles on promotion and wines already listed on this menu. Vintages are subject to change.

All prices include Value Added Tax at the prevailing rate.

FORTNUM & MASON ADD A DISCRETIONARY 12.5% SERVICE CHARGE TO RESTAURANT BILLS.

JULY WINE LIST

	175ml	750ml
WHITE WINE		
United Kingdom		
'Atlantic' Dry Blend, Camel Valley, Cornwall 2018	£9.25	£35.00
'Shoreline' White Blend, Lyme Bay, Devon 2017	£15.25	£57.00
Chardonnay 'Guinevere', Gusbourne Estate, Kent 2017	£17.50	£65.00
France		
<i>Bourgogne</i>		
Fortnum's St-Véran, Joseph Drouhin 2017	£10.50	£39.00
Fortnum's Chablis, Domaine Louis Michel 2018	£12.50	£46.00
Fortnum's Chablis 1er Cru 'Butteaux', Vieilles Vignes, Louis Michel 2016	£15.50	£62.00
Pernand Vergelesses 'Les Vieilles Vignes', Vincent Girardin 2017	£22.75	£85.00
Chassagne-Montrachet, Domaine Bertrand Bachelet 2017	£25.50	£94.00
Fortnum's Meursault, Vieilles Vignes, Vincent Girardin 2016	£26.75	£100.00
<i>Loire</i>		
Fortnum's Muscadet-Sur-Lie, Pierre Luneau 2018	£8.00	£30.00
Fortnum's Sancerre, André Dezat 2018	£11.75	£44.00
Fortnum's Pouilly-Fumé, Domaine Chatelain 2016	£10.75	£42.00
Sancerre Grand Cuvée, Jean-Paul Belland 2017	£14.75	£55.00
Pouilly-Fumé, Château du Nozet 2018	£21.50	£80.00
<i>Alsace</i>		
Alsace Gewurztraminer, Domaine Bruno Sorg 2017	£12.75	£45.00
Italy		
Fortnum's Gavi 'Terrarossa', La Zerba 2018	£9.00	£34.00
Ca' Lugera, Lugana-Veneto 2018	£13.00	£49.00
Fortnum's Verdicchio di Matelica Riserva, Mirum 2016	£13.50	£50.00
Pecorino, Fiobbo, Marche 2017	£15.25	£57.00
Gavi di Riserva, La Raia 2017	£15.50	£58.00
Etna Bianco, I Custodi, Sicily 2015	£18.75	£70.00
Portugal & Spain		
Fortnum's Vinho Verde, Adega de Moncao, Portugal 2018	£8.00	£30.00
Albarino, Soalheiro, Vinho Verde, Portugal 2018	£12.00	£45.00
Rioja, Inedito Seleccion, Bodegas Lacus, Spain 2016	£14.75	£55.00
Germany, Greece & Austria		
Fortnum's Rheinhessen Dry Riesling, Dr Koehler, Germany 2017	£9.00	£34.00
Assyrtiko 'Wild Ferment', Santorini, Gaia Wines, Greece 2018	£21.75	£81.00
Dry Tokaji, Château Dereszla, Austria 2015	£10.00	£37.00
Riesling Federspiel, Franz Hirtzberger, Wachau, Austria 2017	£21.75	£81.00
Australia & New Zealand		
Fortnum's Clare Valley Riesling, Mac Forbes, Australia 2018	£8.00	£30.00
Fortnum's Upper Yarra Valley Chardonnay, Mac Forbes, Australia 2015	£13.50	£50.00
Fortnum's South Island Sauvignon Blanc, Marlborough, New Zealand 2019	£8.50	£32.00
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand 2019	£15.00	£56.00
Americas		
Chardonnay 'Signature', Susanna Balbo, Mendoza, Argentina 2017	£14.00	£52.00
Sauvignon Blanc 'Rutherford', Frog's Leap, California, USA 2018	£18.00	£67.00
Chardonnay 'White Hills', Liquid Farm, California 2015	£25.50	£95.00

JULY WINE LIST

	RED WINE	175ml	750ml
France			
<i>Beaujolais & Bourgogne</i>			
Fortnum's Beaujolais, Dominique Piron, Beaujolais 2018		£8.00	£30.00
Fortnum's Fleurie, Dominique Piron, Beaujolais 2018		£9.75	£36.00
Fortnum's Morey-St-Denis, Joseph Drouhin, Bourgogne 2014		£20.50	£77.00
Gevrey-Chambertin, Domaine Harmand-Geoffroy, Bourgogne 2016		£25.75	£96.00
Nuits St Georges 1er Cru 'Les Proses', Joseph Drouhin 2016		£36.00	£135.00
<i>Rhône</i>			
Fortnum's Crozes-Hermitage, Domaine Fayolle 2017		£12.50	£46.00
Châteauneuf-du-Pape, Domaine Vieux, Telegraphe 2013		£33.00	£123.00
<i>South of France</i>			
Minervois 'Les Fontanilles', Domaine Anne Gros & Jean-Paul Tollot 2016		£18.50	£69.00
<i>Alsace</i>			
Pinot Noir, Bruno Sorg 2018		£13.00	£49.00
<i>Bordeaux</i>			
Château Mauvesin-Barton, Saint-Julien 2012		£14.75	£55.00
Fortnum's Saint-Emilion Grand Cru, Château Faurie de Souchard 2014		£15.50	£58.00
Duluc de Branaire-Ducru, Saint-Julien Château Haut-Batailley, Pauillac 2010		£19.25	£72.00
Fortnum's Margaux, Château Cantenac Brown 2016		£21.50	£80.00
Italy			
Valtellina Superiore, Sandro Fay, Lombardy 2015		£14.75	£55.00
Fortnum's Chianti Classico, Riecine, Tuscany 2016		£12.75	£48.00
Fortnum's Barolo 'Le Albe', GD Vajra, Piedmont 2015		£22.00	£82.00
Brunello di Montalcino, Argiano, Tuscany 2013		£23.50	£88.00
Barolo 'Bricco Delle Viole', G.D. Vajra, Piedmont 2014		£41.50	£155.00
Spain & Portugal			
Fortnum's Rioja Crianza, Bodegas La Encina, Spain 2015		£10.50	£39.00
Gran Reserva '904', La Rioja Alta, Spain 2011		£28.00	£105.00
Chryseia, Prats & Symington, Douro, Portugal 2013		£30.75	£115.00
Lebanon			
Cap Est, Massaya, Bekaa Valley, Lebanon 2013		£22.75	£85.00
Australia			
Pinot Noir, Heirloom Vineyards, Adelaide Hills 2016		£13.50	£50.00
Pinot Noir, Jane Eyre, Mornington Peninsula 2015		£25.50	£95.50

JULY WINE LIST

	175ml	750ml
RED WINE		
South Africa		
Cabernet Franc, Warwick Estate, Stellenbosch 2015	£17.75	£66.00
Americas		
Cabernet Sauvignon, Pedroncelli, California 2016	£12.50	£46.00
Zinfandel, Ridge Geyserville, California 2016	£26.75	£100.00
Pinot Noir, Kutch, Sonoma Coast, California 2016	£25.75	£96.00
Malbec 'Ayni', Chakana, Mendoza, Argentina 2017	£16.50	£62.00
Fortnum's Single Vineyard Malbec, Pulenta, Mendoza, Argentina 2016	£17.00	£63.00
Quimera, Achaval Ferrer, Mendoza, Argentina 2016	£22.50	£84.00
ROSÉ WINE		
Fortnum's Bardolino Chiaretto Rosé, Tantini, Italy 2018	£8.50	£32.00
Bordeaux Rosé, Château Haut-Rian, France 2018	£9.00	£34.00
Pinot Noir Rosé, Camel Valley, Cornwall 2019	£10.00	£37.00
Provence Rosé, William Chase, France 2019	£12.50	£46.00
Provence Rosé, Château Miraval, France 2019	£12.75	£48.00
PORT		
	100ml	Bottle
Fortnum's Dry White Port, Niepoort	£7.00	£38.00
Fortnum's 10 Year Old Tawny Port, Niepoort	£8.50	£42.00
SHERRY		
	100ml	Bottle
Fino 'Tio Pepe', Gonzalez Byass	£6.75	£34.00
Fortnum's Olorosso VORS, Bodegas Tradicion	£14.00	£46.00
Olorosso 'Cuco', Barbadillo	£20.00	£60.00
SWEET WINES		
	100ml	Bottle
Fortnum's Sauternes, Château Briatte, Bordeaux, France 2014	£6.75	£32.00
Fortnum's Tokaji Aszu 5 Puttunoyos, Château Megyer, Hungary 2016	£8.00	£40.00
Fortnum's Picolit, Rodaro 2015	£11.50	£54.50
Carmes de Rieussec', Château Rieussec, Sauternes, France 2013	£14.00	£67.00
Vin Santo, Isole e Olena, Italy 2007	£15.00	£80.00
Château d'Yquem, Sauternes, France 2005 (375 ml)	£300.00	

WE'VE GOT A LOT OF CATCHING UP TO DO

**DIAMOND JUBILEE
TEA SALON**
4TH FLOOR, PICCADILLY

Afternoon Tea for You - Free for a Friend. Dine with us in July and for every Fortnum's Classic Afternoon Tea ordered, we'll serve another to a member of your group for free.

(Terms apply*)

OPENING 4TH JULY

3'6 BAR
3RD FLOOR, PICCADILLY

Take a seat for expertly crafted cocktails and light plates in our intimate and relaxing Bar.

OPENING 8TH JULY

THE PARLOUR
1ST FLOOR, PICCADILLY

Sundaes, shakes, floats, hot chocolate, tea and more in our playful ice cream Parlour.

Dig In!

OPENING 4TH JULY

THE GALLERY
GROUND FLOOR,
PICCADILLY

Where the fresh, seasonal ingredients from our Food Halls come to life, across breakfast, lunch and Afternoon Tea.

OPENING 23RD JULY

**FORTNUM & MASON AT
THE ROYAL EXCHANGE**
SHOP | EAT | DRINK

Discover the very best of Fortnum's at our newest outpost in The City, packed full of tea, hampers, and glorious gifts, as well as a Restaurant and Bar in the majestic courtyard of The Royal Exchange.

OPENING 6TH JULY

**FORTNUM & MASON
AT ST PANCRAS**
SHOP | EAT | DRINK

Packed to the brim with delicious things, find all of your Fortnum's favourites, including biscuits, tea, hampers and more, as well as our stunning new bar and restaurant.

RESTAURANT OPENING SOON



THE
WINE BAR

We welcome reservations of up to 16 guests,
subject to availability.

For private dining or wine tasting experiences
in The Crypt, or enquiries regarding our Wine Club,
please speak to our Reservations & Private Dining team.

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