

Afternoon Tea

AT FORTNUM & MASON

An essential part of Piccadilly visits for generations, Afternoon Tea at Fortnum's is without doubt our most delicious tradition.

And whether our elegant Tea Salon is your home-from-home or you are joining us for the first time, tea at Fortnum's is always a special occasion.

Extraordinary tea, fresh-baked cakes, still-warm scones and an array of freshly prepared sandwiches wait.

So, who's for tea?



Afternoon Tea

The best way ever invented to while away an afternoon, Fortnum's has been serving up this most deliciously British of occasions since the 19th century. Oh, and for all those curious or unsure: it's scone like gone, not scone like stone.

FINGER SANDWICHES

Norfolk Cured Ham with English Mustard
Cucumber with Mint Cream Cheese
Rare Breed Hen's Egg Mayonnaise with Cress
Fortnum's Smoked Salmon with Tartare Sauce
Coronation Chicken

SCONES

Plain & Fruit Scones
Presented with Clotted Cream,
Fortnum & Mason Strawberry Preserve & Lemon Curd

AFTERNOON TEA CAKES

Selection of individual Pâtisseries

Served with a Pot of Fortnum's Tea £60.00 per person

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Add a Glass of Fortnum's Blanc de Blancs, Hostomme N.V £70.00 per person

—
Children's Afternoon Tea £30.00 per child



Add Fresh Lemonade
to your order from
£10.50 per jug



Ask about our Tea Tasting
Experience at your table
£12.50 per table up to
6 guests

Our products are made in an environment where allergens are present, resulting in a risk of cross contamination. For more information about a 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. All prices include Value Added Tax at the prevailing rate. 05/2018.

Savoury Afternoon Tea

Our version of the famous Coronation Chicken sandwich is a little twist on chef Rosemary Hume's original 1953 recipe - the nuts are gone, but the plump raisins, sweet mango chutney and fresh coriander remain in all their glory. Long live this most extraordinary of sandwiches.

FINGER SANDWICHES

Norfolk Cured Ham with English Mustard
Cucumber with Mint Cream Cheese
Rare Breed Hen's Egg Mayonnaise with Cress
Fortnum's Smoked Salmon with Tartare Sauce
Coronation Chicken

SAVOURY SCONES

Shropshire Blue Cheese Scone with Cranberry Jelly
Courgette & Thyme Scone with Red Onion Marmalade

AFTERNOON TEA SAVOURIES

Oeuf Drumkilbo
Cashel Blue Parfait with Port Jelly
Duck Mousse & Pistachio Paris-Brest
Smoked Trout on Crackerbread
Glenarm Beef Terrine with Horseradish

Served with a Pot of Fortnum's Tea £60.00 per person

Add a Glass of Fortnum's Blanc de Blancs, Hostomme N.V £70.00 per person



Add Fresh Lemonade
to your order from
£10.50 per jug



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High Tea

Invented by Fortnum's in 1738, our Scotch Egg's fame has grown and grown in the centuries since. Originally created for hungry travellers making their annual summer trip from London to the British countryside, it's an oozing, moreish delight – and still the best company on journeys long and short.

A CHOICE OF:

Welsh Rarebit with Oven Dried Tomato & Caramelised Shallot

Lobster Omelette Victoria & Truffle

Classic Scotch Egg with Piccalilli

Herb Crusted Glenarm Beef Fillet with Pommes Anna

Stilton & Butternut Squash Pithivier

Baked Brill & Lobster with Champagne Sauce

Eggs Royale or Benedict or Florentine

SCONES

Plain & Fruit Scones

Presented with Clotted Cream,
Fortnum & Mason Strawberry Preserve & Lemon Curd

AFTERNOON TEA CAKES

Selection of individual Pâtisseries

Served with a Pot of Fortnum's Tea £62.00 per person

Add a Glass of Fortnum's Blanc de Blancs, Hostomme N.V £72.00 per person



Add Fresh Lemonade
to your order from
£10.50 per jug



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Vegetarian Afternoon Tea

Among the more festive creations on our famous cake carriage, you just might spot a slice of Battenberg. A long-time Fortnum's favourite, we have been serving it with our Afternoon Tea since 1926. Not just a delicious cake, but a very historic one too.

FINGER SANDWICHES

Barber's Cheddar with Fig and Fennel Chutney

Cucumber with Mint Cream Cheese

Pickled Celeriac, Kale Pesto

Root Vegetable Hummus

Red Pepper & Aubergine Tapenade

SCONES

Plain & Fruit Scones

Presented with Clotted Cream,
Fortnum & Mason Strawberry Preserve & Lemon Curd

AFTERNOON TEA CAKES

Selection of individual Pâtisseries

Served with a Pot of Fortnum's Tea £60.00 per person

Add a Glass of Fortnum's Blanc de Blancs, Hostomme N.V £70.00 per person



Add Fresh Lemonade
to your order from
£10.50 per jug



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Drinks

CHAMPAGNE & SPARKLING

	<i>Glass</i> 125ml	<i>Half</i> 37.5cl	<i>Bottle</i> 75cl	<i>Magnum</i> 1.5L
FORTNUM'S CHAMPAGNE				
Brut Réserve, Louis Roederer N.V	13.50		70	115
Blanc de Blancs, Grand Cru, Hostomme N.V	13.50	35	70	115
Demi-Sec, Louis Roederer N.V	13.50		70	
Brut Rosé, Billecart-Salmon N.V	14.50	39	75	
MAISON RUINART				
R de Ruinart N.V	18.50	48	92	
Brut Rosé, Ruinart N.V	22.50	65	114	
Blanc de Blancs, Ruinart N.V	23.50		118	
CUVÉE PRESTIGE				
Grande Cuvée, Krug N.V		115	255	
Vintage, Dom Pérignon 2009			235	
GRANDE MARQUE				
Brut Réserve, Billecart-Salmon N.V			95	
Rosé Réserve, Charles Heidsieck N.V			112	
Blanc de Blancs, Perrier-Jouët N.V			150	
La Grande Année, Bollinger 2007			168	
Blanc de Blancs Vintage, Billecart-Salmon 2004			175	
FORTNUM'S SPARKLING TEA				
Certified Organic Blend of Eight of our Famous and Rare Brews 0% ABV	7		30	
ENGLISH SPARKLING				
Fortnum's Brut Sparkling, Camel Valley, Cornwall N.V			50	
Classic Cuvée, Nyetimber, West Sussex N.V			67	
Demi-Sec, Nyetimber, West Sussex N.V			80	
Brut Vintage, Laverstoke Park, Hampshire 2013			99	

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Drinks

WINES

	<i>Glass</i> 175ml	<i>Bottle</i> 75cl
FORTNUM'S WHITE		
Vinho Verde, Adegas de Moncao, Portugal 2018	8	30
Gavi 'Terrarossa', La Zerba, Italy 2017	9	34
Marlborough Sauvignon Blanc, Isabel Estate, New Zealand 2018	11	44
Chablis 1er Cru 'Butteaux' Vieille Vignes, Louis Michel, Bourgogne, France 2017	15	60

FORTNUM'S RED

Perricone, Cantine Paolini, Sicily, Italy 2018	8	30
Barossa Valley Shiraz, Dan Standish, Australia 2016	9	34
Chianti Classico, Riecine, Italy 2016	10	40
Pomerol, Château Pierham, Bordeaux, France 2015	16	65

FORTNUM'S ROSÉ

Sancerre Rosé, Andre Dezat, Loire, France 2018	10	40
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Glass
70ml *Bottle*
50cl

FORTNUM'S SWEET WINE

Sauternes, Château Briatte, France 2014	6.75	32
Tokaji Azzu 5 Puttunoyos, Château Megyer, Hungary 2013	8	40

FORTNUM'S SHERRY & PORT & MADEIRA

Late Bottled Vintage Port, Niepoort 2013	8	44
Oloroso Sherry VORS, Bodegas Tradicion, Spain		46

COCKTAILS

G&TEA <i>Fortnum's London Gin and 0% ABV Sparkling Tea</i>	12
Rhubarb and Raspberry Champagne Cocktail <i>Rhubarb, Raspberry & Nettle Tea, Sugar Syrup, Champagne, Lemon Juice</i>	14
Fortnum's Gin and Double Dutch Pomegranate and Basil Tonic	10

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Drinks



BEER & CIDER

Fortnum's English Pilsner <i>5% ABV 330ml</i>	4.75
Fortnum's India Pale Ale <i>5% ABV 500ml</i>	5.25
Fortnum's Devon Vintage Cider <i>6.5% ABV 500ml</i>	5.25

NO & LOW ALCOHOL

Pale Ale, Big Drop Brewing Co, <i>0.5% ABV 330ml</i>	5.25
Rocktail Orange Spritz, England, <i>0% ABV 275ml</i>	5.25

MINERALS & SOFT DRINKS

	250ml	330ml	750ml
Mineral Water, Still or Sparkling		2.75	4.25
Coca Cola, Diet Coke		4	
Fresh Fruit Juices <i>Orange or Apple</i>	4		
Countess Grey Iced Tea <i>Countess Grey Tea, Countess Grey Sugar Syrup</i>		Glass 4	Jug 13.50
Fortnum's Fresh Lemonade <i>Fresh Lemon Juice, Sparkling Water & Sugar Syrup</i>		4	10.50

HOT BEVERAGES

FORTNUM'S 181 BLEND CLASSIC COFFEE

Single / Double Espresso / Macchiato	2.95/3.25/2.95
Americano / Cappuccino / Caffè Latte / Flat White	3.95

SINGLE ESTATE COFFEE

Perla Negra Villa Sarchi	9.75
<i>A world exclusive coffee processed with pioneering technical methods carried out by Las Lajas Estate in Costa Rica, to develop the most characterful and sought after flavours</i>	

HOT CHOCOLATE

Dark Hot Chocolate	5.95
<i>Fortnum's Ultimate Hot Chocolate using Single Origin South American Cocoa</i>	

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