

FORTNUM & MASON
EST 1707

Introduction

For over 300 years, Fortnum & Mason has been sourcing and selling superb quality tea. In 1926 this Food Emporium was transformed into a unique store with a restaurant that offered afternoon tea.

The tradition of taking tea and that little bit of something between lunch and dinner had long been a feature of smart households.

In the Roaring Twenties Fortnum's was defined by a menu featuring our finest teas, delicate sandwiches and exquisite cakes.

The Fourth Floor was made home to our much-loved St. James's Restaurant in good time for our 250th anniversary in 1957, specialising in superb dining and fine afternoon tea. So, for generations, afternoon tea has become an essential part of any visit to 181 Piccadilly.

On March 1st 2012, the refurbished St. James's Restaurant was opened by Her Majesty the Queen, accompanied by Their Royal Highnesses the Duchess of Cornwall and the Duchess of Cambridge and renamed The Diamond Jubilee Tea Salon.

Expert 'Tearistas' are available to help and advise, with individual tea-tasting offered at your table followed by your choice of Afternoon Tea.

All our teas and preserves are available to purchase in the Food Halls on the Ground Floor and Lower Ground Floor.



DIETARY REQUIREMENTS AT FORTNUM & MASON

Fortnum & Mason is delighted to offer a bespoke afternoon tea, to ensure that you need not miss out on this traditional treat. If you have an allergy to, an intolerance of, or dislike of meat, fish, gluten or dairy products, please let us know.

The Fortnum & Mason restaurants do not knowingly use genetically modified foods. All products are prepared in an environment where nuts are used and may contain traces of nut. For additional information relating to this, or special dietary requirements, please speak to the manager before ordering.

All prices include Value Added Tax at the prevailing rate.

Alcohol may only be served after 11am and then only with a meal.

Please use mobile phones discreetly.

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

Afternoon Tea

Afternoon tea is quintessentially English. While it is a relaxed repast, there are certain elements that are now regarded as classic.

Tea is the supreme element, whether it be Indian, Chinese or English grown. We are delighted to offer a wide selection of our famous blends, single-estate and infusion teas to suit every taste.

Savouries – usually finger sandwiches – are generally taken first, with hot savouries, as found in our High Tea menu, also proving popular.

No tea is complete without scones. Every region of the British Isles has its own scone recipe, providing a perfect bridge between the savoury and the sweet. Here – because it is a classic afternoon tea – you will find them accompanied by clotted cream and Fortnum's preserves. Lastly, the crowning glory of the classic afternoon tea are divine cakes and fancies.

Taken all together, our Classic Afternoon Tea is not just an excuse, but a reason, to forego lunch or supper.

Savoury Afternoon Tea

Savoury and piquant elements to afternoon tea make for a sophisticated meal. Our savoury afternoon tea menu commences with light finger sandwiches and exquisite savoury scones. This delightful tea is completed by a selection from the cake carriage.

Served with our finest tea blends, the Fortnum's Savoury Afternoon Tea is a truly elegant repast.

High Tea

Afternoon Tea reverts to a time-honoured tradition at Fortnum's, with the re-introduction of High Tea.

Our ancestors took tea seriously.

They loved scones, cakes and sandwiches, of course, but began this most delicious of afternoon rituals with savoury treats. Delicate platefuls of Welsh rarebit or muffins with poached eggs or a tart or two were all enjoyed to great satisfaction.

Inspired by their good taste, we thought it was time we offered High Tea to our customers.

Champagne

Glass	Half	Bottle	Magnum
125ml	37.5cl	75cl	1.5L

ENGLISH SPARKLING

Classic Cuvée Nyetimber N.V				£85.00
-----------------------------	--	--	--	--------

FORTNUM'S CHAMPAGNE

Brut Réserve, Louis Roederer N.V	£12.00	£31.00	£58.00	£115.00
----------------------------------	--------	--------	--------	---------

Blanc de Blancs Brut, Hostomme N.V	£12.00	£31.00	£58.00	£115.00
---------------------------------------	--------	--------	--------	---------

Rosé Billecart-Salmon N.V	£14.00	£38.00	£68.00	
---------------------------	--------	--------	--------	--

Blanc de Noirs Brut, Déthune N.V	£15.75		£93.00	
----------------------------------	--------	--	--------	--

Louis Roederer Vintage 2007	£26.00		£132.00	
-----------------------------	--------	--	---------	--

GROWER CHAMPAGNE

Blanc de Blancs, Veuve Fourny N.V				£78.00
-----------------------------------	--	--	--	--------

Brut Initial, Jacques Selosse N.V				£300.00
-----------------------------------	--	--	--	---------

GRANDE MARQUE

Carte Blanche Demi Sec, Louis Roederer N.V				£98.00
---	--	--	--	--------

Pol Roger Pure N.V				£110.00
--------------------	--	--	--	---------

R de Ruinart, Ruinart N.V	£22.00	£55.00	£110.00	
---------------------------	--------	--------	---------	--

Special Cuvée, Bollinger N.V				£110.00
------------------------------	--	--	--	---------

Blanc de Blancs, Ruinart N.V	£27.00	£68.00	£135.00	
------------------------------	--------	--------	---------	--

Champagne

Glass	Half	Bottle
125ml	37.5cl	75cl

GRANDE MARQUE ROSÉ

Ruinart Rosé N.V	£15.00	£65.00	£122.00
Petite Douceur Rosé, Gosset N.V			£140.00
Vintage Rosé, Pol Roger 2006			£170.00
Belle Epoque Rosé, Perrier-Jouët 2006			£320.00

CUVÉE PRESTIGE

Krug Grand Cuvée N.V	£38.00		£220.00
Dom Pérignon 2006			£250.00
Blanc de Blancs, Taittinger Comtes de Champagne 2006			£350.00
Louis Roederer, Cristal 2007			£350.00

Tea Salon Cocktails

Matcha Mocktail <i>Using a high grade green tea powder mixed with Orange & Apple Juice</i>			£10.00
Earl Grey Fizz			£14.00

In accordance with the Weights and Measurements Act of 1985 and the Weights and Measurements Order of 2010, still wines are served by the glass in quantities of 175ml, champagnes and dessert wines are served by the glass in quantities of 125ml and fortified wines are served by the glass in quantities of 70ml. All wines have an alcoholic strength of 7% to 15% by volume. All dessert and fortified wines have an alcoholic strength of 14% to 21% by volume. Vintages are subject to change.

Fortnum's Wines

	Glass 175ml	Bottle 75cl
WHITE WINE		
Touraine Sauvignon Blanc, Domaine de la Presle Loire Valley, France 2014	£7.00	£27.00
Bourgogne Blanc, Luquet Burgundy, France 2014	£7.50	£30.00
Eden Valley Reilsling, Rolf Binder Austria 2015	£9.00	£36.00
RED WINE		
Bourgogne Rouge, Joseph Drouhin Burgundy, France 2013	£7.50	£30.00
Dolcetto D'Alba, Varja Piemont, Italy 2014	£8.50	£34.00
Rioja Reserva, Bodegas La Encina Spain, 2010	£12.50	£42.50
ROSÉ WINE		
Bardolino Chiaretto Rose, Tantini, Italy, 2014	£7.00	£27.00
Côte de Provence, Domaine Ott South of France, 2014	£8.25	£33.00
SWEET WINE		
Sauternes, Château Briatte, Bordeaux France 2009	£6.75	£34.00

Beers & Cider

Fortnum's English Pilsner, West Berkshire Brewery 4.9% ABV 33cl	£4.75
Fortnum's India Pale Ale 4.5% ABV 50cl	£5.25
Fortnum's London Stout Porter 4.9% ABV 50cl	£5.25
Fortnum's Cider 6.5% ABV 50cl	£5.25

Fortnum's High Tea

A CHOICE OF:

Eggs Royale, Benedict, Florentine

OR

Lobster Omelette Victoria, Lobster Bisque & Truffle

OR

Welsh Rarebit, Oven Dried Tomato & Caramelised Shallots

OR

Scotch Egg with Mango Chutney

OR

Stilton Cheese Soufflé (v)

OR

Sea Trout en Croûte

OR

Welsh Lamb Cannon with Spring Vegetables

FORTNUM'S SCONES

Plain & Fruit Scones

Presented with Somerset Clotted Cream
& a choice of Fortnum & Mason Preserve:

Lemon Curd, Raspberry,
Strawberry, Wild Blueberry

AFTERNOON TEA CAKES

Individual Pâtisserie

Selection from the Cake Carriage

Offered with your choice of:

Fortnum's Famous Blends £46.00 per person

OR

Rare Tea £50.00 per person



Fortnum's Afternoon Tea

FINGER SANDWICHES

Fortnum's Smoked Salmon
Coronation Chicken
Cucumber with Mint & Cream Cheese
Honey Roast Ham with Grain Mustard
Rare Breed Hen's Egg Mayonnaise, English Cress

FORTNUM'S SCONES

Plain & Fruit Scones
Presented with Somerset Clotted Cream
& a choice of Fortnum & Mason Preserve:
Lemon Curd, Raspberry,
Strawberry, Wild Blueberry

AFTERNOON TEA CAKES

Individual Pâtisserie
Selection from the Cake Carriage

Offered with your choice of:
Fortnum's Famous Blends £44.00 per person
OR
Rare Tea £48.00 per person



*Ask about our Tea Tasting Experience at your table
£15 per table*

Fortnum's Savoury Afternoon Tea

FINGER SANDWICHES

Fortnum's Smoked Salmon
Coronation Chicken
Cucumber with Mint & Cream Cheese
Honey Roast Ham with Grain Mustard
Rare Breed Hen's Egg Mayonnaise, English Cress

FORTNUM'S SAVOURY SCONES

Cheddar Cheese Scone with Caramelised Onion
Portland Crab Scone with Granny Smith Apple

AFTERNOON TEA SAVOURIES

Lobster & Egg Mayonnaise
Wild Mushroom Puff with Truffle
English Asparagus & Parma Ham
Savoury Choux with Smoked Salmon Tartare
Quail Egg, Pea Panna Cotta & Cheese Straw

AFTERNOON TEA CAKES

Selection from the Cake Carriage

Offered with your choice of:

Fortnum's Famous Blends £46.00 per person

OR

Rare Tea £50.00 per person



Fortnum's Vegetarian Afternoon Tea

FINGER SANDWICHES

Cucumber with Mint & Cream Cheese
Carrot Hummus, Golden Raisins & Watercress
Rare Breed Hen's Egg Mayonnaise, English Cress
Grilled Peppers with Tomato Cream Cheese

FORTNUM'S SCONES

Plain & Fruit Scones
Presented with Somerset Clotted Cream
& a choice of Fortnum & Mason Preserve:
Lemon Curd, Raspberry,
Strawberry, Wild Blueberry

AFTERNOON TEA CAKES

Individual Pâtisserie
Selection from the Cake Carriage

Offered with your choice of:
Fortnum's Famous Blends £44.00 per person
OR
Rare Tea £48.00 per person



Minerals & Soft Drinks

Mineral Water	330ml	£2.75
Still or Sparkling	750ml	£4.25
Coca Cola, Diet Coke		£4.00
Fresh Fruit Juices Orange or Apple		£4.00
Fortnum's Iced Tea		£5.50
	1.1 litre Jug	
FORTNUM'S FRESH LEMONADE		£ 10.50
Fresh lemon juice, sparkling water & sugar syrup		
FORTNUM'S MINT REFRESHER		£ 10.50
Fresh mint, lemon juice, ginger ale & sugar syrup		

Hot Beverages

CLASSIC COFFEE

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

SINGLE ESTATE COFFEE

Costa Rica Las Lajas Estate Blend	£7.75
<i>Our bold and rich new Costa Rica blend is made using the finest coffee beans at Las Lajas - a family-run estate with close ties to Fortnum's.</i>	

Jamaica Blue Mountain	£9.75
<i>Still one of the most sought-after coffees in the world, Blue Mountain's complex and fragrant notes of caramel and green apple are subtle yet memorable.</i>	

Ethiopia Hachira N2	£9.75
<i>A coffee processed with pioneering technical methods carried out by Ninety Plus Coffee to develop the most characterful and sought after flavours.</i>	

Panama Esmeralda Special	£9.75
<i>A coffee with a remarkable jasmine aroma, distinctive melon, papaya and strawberry flavours and a natural Demerara sugar sweetness.</i>	

HOT CHOCOLATE

Milk hot chocolate	£5.95
<i>Fortnum's Ultimate Hot Chocolate using Single Origin South American Cocoa.</i>	

MATCHA

Matcha Latte	£5.95
<i>using a high grade green tea powder which is blended together with steamed milk.</i>	

