



# Introduction

For over 300 years, Fortnum & Mason has been sourcing and selling superb quality tea. In 1926 this famous grocery store was transformed into a unique department 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, China 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. In acknowledgement of the late Queen Mother, we include Oeufs Drumkilbo, her favourite dish, which is a regal combination of lobster, eggs and fresh tomato.

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
	125ml	37.5cl	75cl

## Fortnum's Champagne

Brut Réserve N.V, Louis Roederer	£12.00	£30.00	£52.00
Blanc de Blancs Brut N.V, Hostomme	£12.00	£30.00	£52.00
Vintage Champagne 2007, Louis Roederer	£13.50		£62.50
Rosé Champagne N.V, Billecart-Salmon	£13.00		£64.00
Blanc de Noirs N.V, Déthune	£14.50		£72.50

## Grower Champagne

Veuve Fourny Blanc de Blancs N.V	£16.00		£78.50
Delamotte Rosé			£82.50
Jacques Picard Art de Vigne 2003			£97.50

## Grande Marque

Jacquesson Cuvée n°738			£75.00
R de Ruinart N.V	£15.00	£45.00	£80.00
Pol Roger Pure Brut N.V			£86.50
Tattinger Nocturne N.V			£87.50
Ruinart Blanc de Blancs	£18.00	£50.00	£95.00
Bollinger La Grande Année 2004			£120.00

# Champagne

Glass	Half	Bottle
125ml	37.5cl	75cl

## Grande Marque Rosé

Ruinart Rosé	£18.50	£45.00	£95.00
Laurent Perrier Brut Rosé N.V			£95.00
Billecart-Salmon Brut Rosé N.V			£97.50

## Cuvée Prestige

Krug Grande Cuvée N.V	£40.00	£100.00	£190.00
Dom Pérignon 2004			£195.00
Dom Ruinart Blanc de Blancs 2002			£200.00
Cristal 2006			£245.00



# Tea Salon Cocktails

Kir Royal	£14.00
Twinkle Elderflower Vodka, Lemon Juice, Fortnum's Champagne	£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.

## White Wine

	Glass 175ml	Bottle 75cl
Jean-Jacques Confuron Aligoté 2011 - France	£7.00	£28.00
Martinborough Sauvignon Blanc Alana Estate 2012 - New Zealand	£9.50	£40.50
Fortnum's Upper Yarra Valley Chardonnay Mac Forbes 2012 - Australia	£11.75	£47.00
Fortnum's Eden Valley Riesling Rolf Binder 2011 - Australia	£7.00	£28.00

## Red Wine

	Glass 175ml	Bottle 75cl
Fortnum's Bourgogne Rouge Domaine Joseph Drouhin 2011 - France	£7.00	£28.00
Fortnum's Barossa Valley Shiraz Standish Wine Company 2011 - Australia	£8.00	£30.75

## Rose Wine

	Glass 175ml	Bottle 75cl
Fortnum's Sancerre Rosé André Dezat 2012 - France	£8.50	£34.00



## Lemonades

	1.1 litre Jug
Fortnum's Fresh Lemonade Fresh lemon juice, sparkling water & sugar syrup	£ 9.50
Fortnum's Mint Refresher Fresh mint, lemon juice, ginger ale & sugar syrup	£ 9.50

# Fortnum's High Tea

## A CHOICE OF:

Smoked Haddock Fish Cakes, Tartar Butter Sauce

OR

Eggs Royale, Benedict, Florentine

OR

Lobster Omelette Victoria, Lobster Bisque & Shaved Truffle

OR

Cornish Crab Soufflé, Apple & Pickled Walnut Salad

OR

Welsh Rarebit with Oven Dried Tomato

OR

Scotch Egg with Curry & Mango Chutney

OR

Chicken Feuilletés, Buttered Leeks

OR

Baked Globe Artichoke filled with Wild Mushrooms

## FORTNUM'S SCONES

Plain & Fruit Scones

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

Apricot, Lemon Curd, Raspberry,  
Strawberry, Wild Blueberry

## AFTERNOON TEA CAKES

Individual Pâtisserie

Selection from the Cake Carriage

Offered with your choice of:

Fortnum's Classic Blend Tea £44.00 per person

OR

Fortnum's Single Estate Tea £48.00 per person



# Fortnum's Afternoon Tea

## FINGER SANDWICHES

Fortnum's Smoked Salmon with Caper & Lemon Dressing

Coronation Chicken

Cucumber with Mint & Cream Cheese

Prawn & Gem Lettuce, Marie Rose Sauce

Rare Breed Hen Egg, Mustard Cress

## FORTNUM'S SCONES

Plain & Fruit Scones

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

Apricot, Lemon Curd, Raspberry,  
Strawberry, Wild Blueberry

## AFTERNOON TEA CAKES

Individual Pâtisserie

Selection from the Cake Carriage

Offered with your choice of:

Fortnum's Classic Blend Tea £40.00 per person

OR

Fortnum's Single Estate Tea £44.00 per person





# Fortnum's Savoury Afternoon Tea

## FINGER SANDWICHES

Fortnum's Smoked Salmon with Caper & Lemon Dressing  
Coronation Chicken  
Cucumber with Mint & Cream Cheese  
Prawn & Gem Lettuce, Marie Rose Sauce  
Rare Breed Hen Egg, Mustard Cress

## FORTNUM'S SAVOURY SCONES

Cropwell Bishop Stilton, Port Jelly  
Ham Hock & Tarragon, English Mustard Butter

## AFTERNOON TEA SAVOURIES

Trout Mousse on Almond Shortbread  
Tomato Madeleine, Black Olive Tapenade  
Oeuf Drumkilbo  
Chicken Rillettes with Pink Peppercorn  
Crab Vol au Vent

## AFTERNOON TEA CAKES

Selection from the Cake Carriage

Offered with your choice of:

Fortnum's Classic Blend Tea £44.00 per person

OR

Fortnum's Single Estate Tea £48.00 per person



# Tea Salon Savouries

Welsh Rarebit with Oven Dried Tomato	£12.00
Scotch Egg with Curry & Mango Chutney	£12.00
Chicken Feuilletés, Buttered Leeks	£13.00
Eggs Royale, Benedict, Florentine	£14.00
Cornish Crab Soufflé, Apple & Pickled Walnut Salad	£14.00
Baked Globe Artichoke filled with Wild Mushrooms	£14.00
Lobster Omelette Victoria, Lobster Bisque & Shaved Truffle	£19.00



## Cake Carriage

(Only available with Tea Salon Savouries)

Choice of cake and a pot of Fortnum's Classic Blend Tea  
£10.00 per person

Choice of cake and a pot of Fortnum's Single Estate Tea  
£14.00 per person

## Beers

Fortnum's English Pilsner West Berkshire Brewery 4.9% ABV 33cl	£4.75
Dunkerton's Premium Organic Cider 7.0% ABV 33cl	£4.50
Fortnum's English Ale 4.0% ABV 50cl	£5.25
Fortnum's India Pale Ale 4.5% ABV 50cl	£5.25
Fortnum's London Stout Porter 4.9% ABV 50cl	£5.25

## Minerals & Soft Drinks

Mineral Water	330ml £2.75
Still or Sparkling	750ml £4.25
Fever Tree Mixers Tonic, Soda, Lemonade, Ginger Ale, Ginger Beer	£3.00
Coca Cola, Diet Coke	£4.00
Fresh Fruit Juices Orange or Apple	£4.00

## Coffees & Hot Chocolate

Double Espresso	£3.95
Cappuccino	£3.95
King's Blend Filter Coffee	£5.25
Fortnum's Organic Decaffeinated Filter Coffee	£5.25
Artisan Hot Chocolate Creamy milk chocolate with a rich velvety finish	£5.95

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