

**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 125ml	Half 37.5cl	Bottle 75cl	Magnum 1.5L
FORTNUM'S CHAMPAGNE				
Brut Réserve, Louis Roederer N.V	£12.50		£60.00	£115.00
Blanc de Blancs, Hostomme N.V	£12.50	£33.00	£60.00	£115.00
Rosé, Billecart-Salmon N.V	£14.00	£38.00	£68.00	
Vintage Louis Roederer 2009	£18.00		£85.00	
GROWER CHAMPAGNE				
Blanc de Blancs, Veuve Fourny N.V			£78.00	
Special Club Cuvée, Lassalle 2007			£100.00	
GRANDE MARQUE				
R de Ruinart, Ruinart N.V	£22.00	£55.00	£110.00	
Les Folies de la Marquetterie, Taittinger N.V			£120.00	
Vintage Piper Heidsieck 2006			£130.00	
Blanc de Blancs, Ruinart NV	£27.00	£68.00	£135.00	
La Grande Année, Bollinger 2005			£150.00	

# Champagne & Sparkling Wine

	Glass 125ml	Half 37.5cl	Bottle 75cl
GRANDE MARQUE ROSÉ			
Rosé, Ruinart N.V	£22.00	£65.00	£122.00
Blason Rosé, Perrier Jouët N.V			£130.00
Vintage Rosé, Pol Roger 2008			£170.00
CUVÉE PRESTIGE			
Grand Cuvée, Krug N.V	£38.00		£220.00
Dom Pérignon 2006			£250.00
Cristal, Louis Roederer 2009			£350.00
ENGLISH SPARKLING			
Classic Cuvée, Nyetimber N.V			£85.00

# Tea Salon Cocktails

Matcha Mocktail <i>Using a high grade green tea powder mixed with Orange &amp; Apple Juice</i>	£10.00
Diamond 75 <i>Gin, Lemon, Black Tea with Strawberry Syrup topped with Champagne. This is our take on a classic sparkling cocktail that is perfect before, during and after our Afternoon Tea</i>	£14.00
The Christmas Champagne Cocktail <i>Cognac, Christmas Tea Blend, Angostura Bitters &amp; Champagne - superb combination of flavours that you will want to rediscover again and again</i>	£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		
Bourgogne Blanc, Luquet Burgundy, France 2015	£7.50	£30.00
Swartland Chenin Blanc, Delaire 2015	£7.50	£30.00
Pouilly Fumé JC Chatelain, 2015	£9.00	£35.00
RED WINE		
Bourgogne Rouge, Joseph Drouhin Burgundy, France 2013	£7.00	£27.00
Dolcetto d'Alba, Vajra Piedmont, Italy 2015	£8.50	£34.00
Rioja Reserva, Bodegas La Encina Spain, 2011	£12.50	£42.50
ROSÉ WINE		
Côte de Provence, By Ott 2015	£8.25	£33.00
SWEET WINE		
Sauternes, Château Briatte, Bordeaux France 2011	£6.75	£34.00
Tokaji, 5 Puttunoyos, Château Megyer 2008	£8.00	£40.00

# 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 Devon Vintage Cider 6.5% ABV 50cl	£5.25

# Fortnum's High Tea

## A CHOICE OF:

Eggs Royale, Benedict, Florentine

OR

Lobster Omelette Victoria with Lobster Bisque & Truffle

OR

Welsh Rarebit with Oven Dried Tomato & Caramelised Shallot

OR

Wild Mushrooms on Toast with Marsala Sauce (v)

OR

Venison Wellington with Cherry Sauce  
(Please Allow 15 mins)

OR

Baked Scallops with Champagne Sauce

OR

Scotch Egg with Mango Chutney

## FORTNUM'S SCONES

Plain & Fruit Scones

Presented with Somerset  
Clotted Cream & a Choice of  
Fortnum & Mason Strawberry Preserve  
or Lemon Curd

## AFTERNOON TEA CAKES

Individual Pâtisserie  
Selection from the Cake Carriage

Offered with your choice of:

Fortnum's Famous Blends £48.00 per person

OR

Rare Tea £52.00 per person





# Fortnum's Afternoon Tea

## FINGER SANDWICHES

Coronation Turkey  
Fortnum's Smoked Salmon  
Christmas Glazed Ham with English Mustard Mayonnaise  
Rare Breed Hen's Egg Mayonnaise with English Cress  
Cucumber with Mint & Cream Cheese

## FORTNUM'S SCONES

Plain & Fruit Scones  
Presented with Somerset  
Clotted Cream & a Choice of  
Fortnum & Mason Strawberry Preserve  
or Lemon Curd

## 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



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

# Fortnum's Savoury Afternoon Tea

## FINGER SANDWICHES

Coronation Turkey  
Fortnum's Smoked Salmon  
Christmas Glazed Ham with English Mustard Mayonnaise  
Rare Breed Hen's Egg Mayonnaise with English Cress  
Cucumber with Mint & Cream Cheese

## FORTNUM'S SAVOURY SCONES

Stilton Scone with Port Jelly  
Mustard Scone with Ham & Egg Mayonnaise

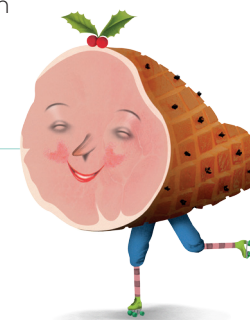
## AFTERNOON TEA SAVOURIES

Lobster & Prawn Cocktail  
Wild Mushroom Puff with Truffle  
Smoked Salmon Mille-Feuille  
Stilton & Mulled Wine Pear Tart  
Parfait of Goose Foie Gras Éclair with Port Glaze

## 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  
 Barber's Cheddar with Tomato Chutney  
 Rare Breed Hen's Egg Mayonnaise with English Cress  
 Grilled Aubergine with Rocket Pesto  
 Roast Golden Beetroot with Rosemary

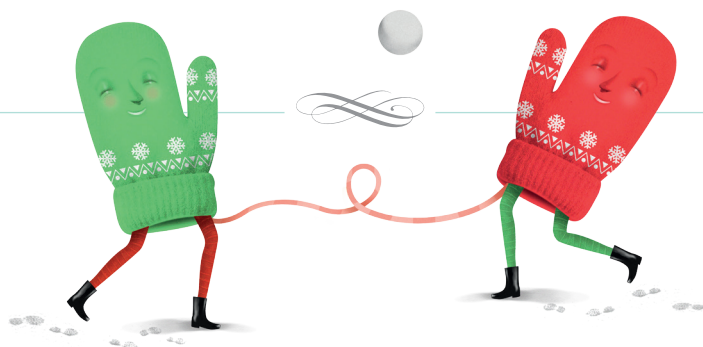
## FORTNUM'S SCONES

Plain & Fruit Scones  
 Presented with Somerset  
 Clotted Cream & a Choice of  
 Fortnum & Mason Strawberry Preserve  
 or Lemon Curd

## 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		£4.00
Orange or Apple		
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>	

