

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 never-ending sandwiches await.

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

Rare Breed Hen's Egg Mayonnaise with English Cress

Cucumber with Mint Cream Cheese

Norfolk Cured Ham with English Mustard

Fortnum's Smoked Salmon with Tartare Dressing

Coronation Chicken

SCONES

Plain & Fruit Scones

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

AFTERNOON TEA CAKES

Selection of individual Pâtisseries and
your choice from our Cake Carriage

OFFERED WITH YOUR CHOICE OF:

Fortnum's Famous Teas £55.00 per person

Rare Tea £58.00 per person

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Children's Afternoon Tea £26.00 per child



Add Champagne
to your order
from £13.50 per glass



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

Please note that as we prepare everything in a central kitchen, we can't guarantee that allergens are kept separate from other food, and we are not able to take responsibility for any adverse reaction that may occur.

All prices include value added tax at the prevailing rate.

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

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

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Cucumber with Mint Cream Cheese

Norfolk Cured Ham with English Mustard

Fortnum's Smoked Salmon with Tartare Dressing

Coronation Chicken

SAVOURY SCONES

Spring Onion and Chive Scone with Grape Mustard Jelly

Goats Cheese and Smoked Salmon Scone with Dill Butter

AFTERNOON TEA SAVOURIES

Oeuf Drumkilbo

Beetroot and Ginger Cheesecake

Dressed Portland Crab

Smoked Salmon Éclair

Green Pea and Coconut Panna Cotta

followed with
your choice from our Cake Carriage

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Rare Tea £58.00 per person



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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 with Lobster Bisque & Truffle

Classic Scotch Egg with Homemade Piccalilli

Cornish Halibut with Seashore Vegetables and Nasturtium Mayonnaise

Eggs Royale or Benedict or Florentine

Lamb Wellington with Pea Puree

Ricotta and Spinach Pancake

SCONES

Plain & Fruit Scones

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

AFTERNOON TEA CAKES

Selection of individual Pâtisseries and
your choice from our Cake Carriage

OFFERED WITH YOUR CHOICE OF:

Fortnum's Famous Teas £57.00 per person

Rare Tea £60.00 per person



Add Champagne
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from £13.50 per glass



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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 Red Onion Marmalade

Cucumber with Mint Cream Cheese

Pulled Jack Fruit and Cos Lettuce

Black Olive Tapenade with Roast Pepper

Crushed Avocado and Chilli

SCONES

Plain & Fruit Scones

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

AFTERNOON TEA CAKES

Selection of individual Pâtisseries and
your choice from our Cake Carriage

OFFERED WITH YOUR CHOICE OF:

Fortnum's Famous Teas £55.00 per person

Rare Tea £58.00 per person



Add Champagne
to your order
from £13.50 per glass



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DIETARY MENU

Fortnum & Mason is delighted to offer an alternative dietary afternoon tea menu – please ask a member of staff for our vegan, gluten-free or dairy-free alternatives.

If you have any other specific dietary requirements, we'll be happy to provide you with additional information and advice about all the ingredients and allergens in our dishes.

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Drinks

TEA SALON COCKTAILS

G&TEA	12
<i>Fortnum's Dry Gin, Copenhagen Sparkling Tea "Gron"</i>	
Rhubarb and Raspberry Champagne Cocktail	14
<i>Rhubarb, Raspberry & Nettle Tea, Sugar Syrup, Champagne, Lemon Juice</i>	
Fortnum's Gin and Double Dutch Pomegranate and Basil Tonic	10
Fortnum's Gin and Double Dutch Cranberry and Ginger Tonic	10

CHAMPAGNE & SPARKLING WINE

	<i>Glass</i>	<i>Half</i>	<i>Bottle</i>	<i>Magnum</i>
	<i>125ml</i>	<i>37.5cl</i>	<i>75cl</i>	<i>1.5L</i>
FORTNUM'S				
Fortnum's Brut Réserve, Louis Roederer N.V	13.50		65	115
Fortnum's Blanc de Blancs, Hostomme N.V	13.50	35	65	115
Fortnum's Demi-Sec, Louis Roederer N.V	13.50		65	
Fortnum's Brut Rosé, Billecart-Salmon N.V	14.50	39	72.50	
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	
COPENHAGEN SPARKLING TEA				
"Blue" - Jasmine, White Tea and Darjeeling - 0% ABV	7		30	
GRANDE MARQUE				
Brut Réserve, Billecart-Salmon N.V			95	
Rosé Réserve, Charles Heidsieck N.V			124	
Blanc de Blancs, Perrier-Jouët N.V			150	
La Grande Année, Bollinger 2007			168	
Blanc de Blancs Vintage, Billecart-Salmon 2004			175	



	<i>Glass 175ml</i>	<i>Bottle 75cl</i>
ENGLISH SPARKLING		
Fortnum's English Sparkling, Camel Valley, Cornwall N.V		50
Classic Cuvée, Nyetimber, Sussex N.V		66.50
Demi-Sec, Nyetimber, Sussex N.V		80
Brut Vintage, Laverstoke Park, Hampshire 2010		98.50

WINES

FORTNUM'S WHITE WINE

Vinho Verde, Adega de Moncao, Portugal 2016	8	29.50
Fortnum's Gavi 'Terrarossa', La Zerba, Italy 2017	9	34
Marlborough Sauvignon Blanc, Isabel Estate, New Zealand 2016	10.75	42
Fortnum's Chablis 1er Cru 'Butteaux' Villes Vignes, Louis Michel, Bourgogne, France 2016	15.25	61

FORTNUM'S RED WINE

Fortnum's Dao Tinto, Niepoort, Portugal 2016	8	30
Barossa Valley Shiraz, Australia 2015	9	37.50
Chianti Classico, Riecine, Italy 2015	10	40
Fortnum's Margaux, Château Cantenac Brown, Bordeaux, France 2015	19	75

FORTNUM'S ROSÉ

Fortnum's Sancerre Rosé, Andre Dezat, Loire, France 2017	9.75	36
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*Glass
70ml* *Bottle
50cl*

FORTNUM'S SWEET WINE

Sauternes, Château Briatte, France 2012	6.75	32
Tokaji Aszu, 5 Puttonyos, Pajzos, Hungary 2013	8	40

FORTNUM'S SHERRY & PORT & MADEIRA

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

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		
		Glass	Jug
Countess Grey Iced Tea <i>Countess Grey Tea, Countess Grey Sugar Syrup</i>		4	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>	

