

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
Made
without Gluten*

Anna Russell, Duchess of Bedford in the 1830s, is credited with first making 'Afternoon Tea' into a formal social occasion. Finding herself peckish between lunch and supper, she began inviting friends to her home at Woburn Abbey for tea, scones, cakes and conversation. Two centuries later, we're very glad she did.

FINGER SANDWICHES

Rare Breed Hen's Egg Mayonnaise with English Cress

Norfolk Cured Ham with English Mustard

Cucumber with Mint Cream Cheese

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

Strawberry Jelly on Shortbread

Raspberry and Avocado Mousse, Crispy Rice

Grapefruit and Coconut Yogurt, Citrus Meringue

Banana and Chocolate Teacake

Vanilla Cheesecake with Rhubarb Jelly

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



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

DIETARY MENU

Fortnum & Mason is delighted to offer an alternative dietary afternoon tea menu – if you have any other specific dietary requirements, we'll be happy to provide you with proper information and advice about all the ingredients and allergens in our dishes.

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

Vegan Afternoon Tea

Geometric in their neatness, each round crustless and identical – the fine art of Afternoon Tea is beautifully encapsulated in every sandwich we make. Making them takes experience, concentration and a steady hand, because if the cut isn't perfect, then we start afresh.

FINGER SANDWICHES

Cucumber with Mint
 Grilled Courgette with Artichoke Pesto
 Pulled Jackfruit and Cos Lettuce
 Crushed Avocado and Chilli
 Black Olive Tapenade and Roast Pepper

SCONES

Plain Scones
 Presented with
 Fortnum & Mason Strawberry Preserve

AFTERNOON TEA CAKES

Strawberry Jelly on Shortbread
 Raspberry and Avocado Mousse, Crispy Rice
 Grapefruit and Coconut Yogurt with Citrus Meringue
 Banana and Chocolate Teacake
 Vanilla Cheesecake with Rhubarb

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Dairy Free Afternoon Tea

The best way yet 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 with Cress
Norfolk Cured Ham with English Mustard
Cucumber with Mint
Fortnum's Smoked Salmon with Tartare Dressing
Coronation Chicken

SCONES

Freshly Baked Plain Scones
Presented with
Fortnum & Mason Strawberry Preserve

AFTERNOON TEA CAKES

Strawberry Jelly on Shortbread
Raspberry and Avocado Mousse, Crispy Rice
Grapefruit and Coconut Yogurt with Citrus Meringue
Banana and Chocolate Teacake
Vanilla Cheesecake with Rhubarb

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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	

All products are prepared in an environment where nuts are used and may contain traces of nut.

All prices include Value Added Tax at the prevailing rate.

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

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

	<i>Glass</i> 175ml	<i>Bottle</i> 75cl
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
	<i>Glass</i> 70ml	<i>Bottle</i> 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	14	46
Christmas Pudding Madeira, Barbeito	6	24

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		
		<i>Glass</i>	<i>Jug</i>
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>	



Tea Salon

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