

## BRANDY

### VSOP

Maxime Trijol, Grande Champagne 10

### XO

Delamain XO Pale & Dry 25

Hine Antique XO 30

## EAU DE VIE

Poire William 9.5

Jacopo Poli Po' Merlot 9.5

Pernod Absinthe 10

## CALVADOS

Château De Breuil Res. 8yr 10

Château De Breuil Res. 15yr 15

## ARMAGNAC

Baron de Sigognac, 10yr 10

## RUM

Fortnum's London White Rum 9.5

Mount Gay Black Barrel 9.5

Diplomatico Reserva Exclusiva 12

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## FORTNUM'S BEER & CIDER

English Pilsner 4.9% ABV<sub>330ml</sub> 4.75

English Ale 5% ABV<sub>500ml</sub> 5.25

Devon Cider 6.5% ABV<sub>500ml</sub> 5.25

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## NON-ALCOHOLIC

Tonic / Soda / Ginger Ale / Ginger Beer 3

Double Dutch Tonic / Skinny tonic 3

Cucumber & Watermelon 3

Fresh Lemonade 4

Fortnum's Sparkling Tea 7

*Certified Organic Blend of Eight of Fortnum's  
Famous & Rare*

Orange Juice 4

Coke / Diet Coke 330ml 4

Mineral Water Still / Sparkling 330ml 2.75

Mineral Water Still / Sparkling 750ml 4.25

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## HOT DRINKS

Double Espresso / Macchiato 3.25

Americano / Cappuccino 3.95

Latte / Flat White

Fortnum's Tea For One 5.95

Hot Chocolate 5.95

Fortnum's Ultimate Dark Chocolate

For more information about specific allergen, please speak to a member of staff.

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

All prices include Value Added Tax at the prevailing rate. 05/2018. All spirits are served at 50ml.

All wines sold by the glass are also available in measures of 125ml. Vintages subject to change.

# — FOOD

## SNACKS

Nuts and Nocellara Olives (v, N)	3
Cheese Straws	4.5

## CAVIAR

Oscietra Caviar - 30gr	80
<i>Small grains, almost nutty taste.</i>	
<i>Served with Fresh Blinis, Egg &amp; Crème Fraîche</i>	

## LARGE PLATES

Avocado, Lime, Coriander & Crispbread (v)	7.5
Scotch Egg with Piccalilli	9.5
Welsh Rarebit	9.75
Wiltshire Ham, Raclette Cheese Toastie with Black Truffle Mustard	13
Fortnum's Smoked Salmon with Soda Bread	14
Cheese & Charcuterie Platter	30
<i>Selection of three cheeses &amp; two charcuteries</i>	
<i>Served with Cracker Bread, Fortnum's Chutney &amp; Cornichons</i>	

## SWEET

Traditional Shortbread Fingers	3
Salted Caramel Tart (v)	7
English Cherry Bakewell (v, N)	7

V – Vegetarian • VE – Vegan • G – Made without Gluten • N – Contains Nuts

Our products are made in an environment where allergens are present, resulting in a risk of crosscontamination.

For more information about specific allergen, please speak to a member of staff.

# FORTNUM'S WINE & CHAMPAGNE

## WHITE

	175ml	Bottle
Vinho Verde, Adega de Moncao, Portugal 2018	8	30
Gavi 'Terrarossa', La Zerba, Italy 2017	9	34
St-Véran, Joseph Drouhin, Bourgogne, France 2017	10	40
Chablis 1er Cru 'Butteaux' Vieilles Vignes, Louis Michel, Bourgogne, France 2017	15	60

## RED

	175ml	Bottle
Perricone, Cantine Paolini, Sicily, Italy 2018	8	30
Barossa Valley Shiraz, Dan Standish, Australia 2016	9	34
Chianti Classico, Riecine, Italy 2016	10	40
Pomerol, Château Pierham, Bordeaux, France 2015	16	65

## ROSÉ

Sancerre Rosé, Andre Dezat, Loire, France 2018	10	40
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## CHAMPAGNE

	125ml	Bottle
Blanc de Blancs, Grand Cru, Hostomme N.V	13.5	70
Brut Réserve, Louis Roederer N.V	13.5	70
Brut Rosé, Billecart-Salmon N.V	14.5	75

## CUVÉE PRESTIGE

Krug Grande Cuvée N.V.	115	220
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## SPARKLING TEA 0%ABV

	125ml	Bottle
Certified Organic Blend of Eight of Fortnum's Famous & Rare	7	30

## SWEET & FORTIFIED

	100ml	Bottle
Fortnum's Tokaji, 5 Pultonyos, Chateau Megyer, 2008 <small>500ml</small>	8	40
Fortnum's 10 Year Old Tawny Port, Niepoort, Portugal <small>500ml</small>	8.5	42

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## COCKTAILS

Champagne Cocktail	13.5	Virgin Mary 0%ABV	6.5
Kir Royale	13.5	Espresso Martini	12.5
Bellini/Mimosa	13.5	French 75	12.5
Old Fashioned	13.5	Gin Fizz	12.5
Negroni	12.5	Gin or Vodka Martini	12.5
Bloody Mary	9	Sours (Whisky, Vodka, Gin, or Tequila)	12.5

## APÉRITIF

Campari	7
Noilly Prat Dry	6.5
Antica Formula	7.5
Lillet Blanc	6.5
Cocchi Vermouth di Torino	6.5
Cocchi Americano	6.5

## GIN

Fortnum's London Dry	9
Fortnum's Ling Heather Honey	9
Hendricks	9.5
Fords	9.5
Tanqueray	9.5
Ki No Bi	13
Fifty Pounds	15

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## VODKA

Fortnum's English Barley	9
Black Cow	8.5
Belvedere	9.5
Vestal	10

## TEQUILA

Ocho Blanco	9
Ocho Añejo	12.5

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## WHISKEY

### BOURBON

Evan Williams Single Barrel	10
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### RYE

Sazerac Rye	12.5
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### JAPANESE

Nikka from the Barrel	12.5
Suntory Yamazaki 12yr	25
Suntory Hibiki 17yr	35

### BLENDED SCOTCH

Johnnie Walker Blue	30
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### SINGLE MALT

Macallan 12yr	15
Springbank 10yr	9.5
Talisker Distillers Edition	12.5
Lagavulin 16yr	13
Glenfiddich The Original	18
Balvenie 12yr	15

### IRISH

Jameson	8.5
Red Breast 15yr	15

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