

# 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

Suffolk Ham with English Mustard

Scottish 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

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## OFFERED WITH YOUR CHOICE OF:

Fortnum's Famous Blends £52.50 per person

Rare Tea £56.00 per person

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Children's Afternoon Tea £26.00 per child



Add Champagne  
to your order  
from £13.00 per glass



Add Non-Alcoholic  
Copenhagen Sparkling Tea  
to your order from £7.00  
per glass

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

Rare Breed Hen's Egg Mayonnaise with English Cress

Cucumber with Mint Cream Cheese

Suffolk Ham with English Mustard

Scottish Smoked Salmon with Tartare Dressing

Coronation Chicken

## SAVOURY SCONES

Cornish Lobster Scone with Brandy Egg Cream Cheese

Barber's Cheddar and Spinach Scone with Tomato Chutney

## AFTERNOON TEA SAVOURIES

Oeuf Drumkilbo

Scotch Quails Egg

Hot Smoked Salmon Pate with Caviar

Duck Liver Mousse with Blackberry Jelly

Wild Mushroom Truffle Éclair

followed with  
your choice from our Cake Carriage

## OFFERED WITH YOUR CHOICE OF:

Fortnum's Famous Blends £54.50 per person

Rare Tea £58.00 per person



Add Champagne  
to your order  
from £13.00 per glass



Add Non-Alcoholic  
Copenhagen Sparkling Tea  
to your order from £7.00  
per glass

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ALL PRICES INCLUDE VALUE ADDED TAX AT THE PREVAILING RATE.

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO ALL RESTAURANT BILLS.

# 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  
Glenarm Beef Wellington with Creamed Spinach and Fortnum's Horseradish  
Cornish Halibut en Croûte with Champagne and Caviar  
Eggs Royale or Benedict or Florentine  
Appleby Twice Baked Cheshire Soufflé with Waldorf Salad  
Venison Scotch Egg with Pickled Red Cabbage

## 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

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## OFFERED WITH YOUR CHOICE OF:

Fortnum's Famous Blends £56.50 per person  
Rare Tea £60.00 per person



Add Champagne  
to your order  
from £13.00 per glass



Add Non-Alcoholic  
Copenhagen Sparkling Tea  
to your order from £7.00  
per glass

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ALL PRICES INCLUDE VALUE ADDED TAX AT THE PREVAILING RATE.

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO ALL RESTAURANT BILLS.

# *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

Red Pepper with Green Pea Dressing

Aubergine with Roast Vegetable Hummus

## 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

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## OFFERED WITH YOUR CHOICE OF:

Fortnum's Famous Blends £52.50 per person

Rare Tea £56.00 per person



Add Champagne  
to your order  
from £13.00 per glass



Add Non-Alcoholic  
Copenhagen Sparkling Tea  
to your order from £7.00  
per glass

## 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.

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.

# Drinks

## TEA SALON COCKTAILS

G&TEA	12
<i>Fortnum's Dry Gin, Copenhagen Sparkling Tea "Gron"</i>	
Spiced Chai Rum Fizz	14
<i>Rum infused with Chai, Clementine Juice, Sugar Syrup, Cinnamon</i>	
Cranberry Champagne Cocktail	14
<i>Fortnum's Gin, Cranberry, Sugar Cube, Champagne</i>	
Fortnum's Gin and Double Dutch Cranberry and Ginger Tonic	10

## CHAMPAGNE & SPARKLING WINE

	<i>Glass</i> 1 25ml	<i>Half</i> 37.5cl	<i>Bottle</i> 75cl	<i>Magnum</i> 1.5L
<b>FORTNUM'S</b>				
Fortnum's Brut Réserve, Louis Roederer N.V	13		65	115
Fortnum's Blanc de Blancs, Hostomme N.V	13	35	65	115
Fortnum's Demi-Sec, Louis Roederer N.V	13		65	
Fortnum's Brut Rosé, Billecart-Salmon N.V	14.50	39	72.50	
<b>MAISON RUINART</b>				
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	
<b>CUVÉE PRESTIGE</b>				
Grande Cuvée, Krug N.V		115	255	
Vintage, Dom Pérignon 2009			235	
<b>COPENHAGEN SPARKLING TEA</b>				
"Blue" - Jasmine, White Tea and Darjeeling - 0% ABV	7		30	
<b>GRANDE MARQUE</b>				
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	



*Glass*  
*175ml*

*Bottle*  
*75cl*

### 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
Marlborough Sauvignon Blanc, Isabel Estate, New Zealand 2016	10.75	42
Verdicchio di Matelica Riserva, Fattoria La Monacesca, Italy 2014	12.50	47.50
Meursault 'Les Narvaux', Vincent Girardin, Bourgogne, France 2014	20.50	84

### FORTNUM'S RED WINE

Perricone, Cantine Paolini, Sicily, Italy 2017	8	30
Barossa Valley Shiraz, Australia 2015	9	37.50
Chianti Classico, Riecine, Italy 2015	10	40
Pomerol, Château Pierham, Bordeaux 2012	13.50	65

### FORTNUM'S ROSÉ

Bardolino Chiaretto Rosé, Tantini, Italy 2017	8.50	32
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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	14	46
Christmas Pudding Madeira, Barbeito, Portugal	6	24

# Drinks



## BEER & CIDER

Highgrove Organic Lager 4.9% ABV 50cl	6.25
Fortnum's Devon Vintage Cider 6.5% ABV 50cl	5.25

## NO & LOW ALCOHOL

Pale Ale, Big Drop Brewing Co, 0.5% ABV 33cl	5.25
Rocktail Orange Spritz, England, 0% ABV 27.5cl	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 Orange or Apple	4		
		Glass	Jug
Countess Grey Iced Tea Countess Grey Tea, Countess Grey Sugar Syrup		4	13.50
Fortnum's Fresh Lemonade Fresh Lemon Juice, Sparkling Water & Sugar Syrup		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

Milk Hot Chocolate	5.95
<i>Fortnum's Ultimate Hot Chocolate using Single Origin South American Cocoa</i>	

