

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 an array of freshly prepared sandwiches wait.

So, who's for tea?



*Some things may have changed to help keep us all safe
– even the appearance of this menu –
but you can be assured that our Afternoon Tea remains
as delicious as ever.*

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

Norfolk Cured Ham with English Mustard
Cucumber with Mint Cream Cheese
Rare Breed Hen's Egg Mayonnaise with Cress
Fortnum's Smoked Salmon with Tartare Sauce
Coronation Chicken

SCONES

Plain & Fruit Scones
Presented with Clotted Cream,
Fortnum & Mason Strawberry Preserve & Lemon Curd

AFTERNOON TEA CAKES

Selection of individual Pâtisseries

Served with a Pot of Fortnum's Tea £60.00 per person

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Add a Glass of Fortnum's Blanc de Blancs, Hostomme N.V from £14.75

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Children's Afternoon Tea £30.00 per child



Fresh homemade
Lemonade
£10.50 per jug



Fortnum's Countess Grey
Iced Tea
£13.50 per jug

Our products are made in an environment where allergens are present, resulting in a risk of cross contamination. For more information about a specific allergen, please speak to a member of staff. All prices include value added tax at the prevailing rate. 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.

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

Norfolk Cured Ham with English Mustard
Cucumber with Mint Cream Cheese
Rare Breed Hen's Egg Mayonnaise with Cress
Fortnum's Smoked Salmon with Tartare Sauce
Coronation Chicken

SAVOURY SCONES

Pea & Mint Scone with Smoked Salmon Cream Cheese
Scone Lorraine with Fortnum's Mustard Butter

AFTERNOON TEA SAVOURIES

Deviled Eggs with Caviar
Apple & Pork Sausage Roll
Duck Mousse with Rhubarb Glaze
Wild Mushroom & Truffle Pâté
Rabbit Ballotine with Pickled Carrot

Served with a Pot of Fortnum's Tea £60.00 per person

Add a Glass of Fortnum's Blanc de Blancs, Hostomme N.V from £14.75



Fresh homemade
Lemonade
£10.50 per jug



Fortnum's Countess Grey
Iced Tea
£13.50 per jug

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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 & Truffle

Twice baked Cheese Soufflé

Classic Scotch Egg with Piccalilli

Glenarm Beef Wellington with Fortnum's Horseradish

Eggs Royale or Benedict or Florentine

SCONES

Plain & Fruit Scones

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

AFTERNOON TEA CAKES

Selection of individual Pâtisseries

Served with a Pot of Fortnum's Tea £62.00 per person

Add a Glass of Fortnum's Blanc de Blancs, Hostomme N.V from £14.75



Fresh homemade
Lemonade
£10.50 per jug



Fortnum's Countess Grey
Iced Tea
£13.50 per jug

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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

Glazed Portobello Mushrooms with Truffle
Apple & Celeriac Remoulade with Watercress
Cucumber with Mint Cream Cheese
Grilled Aubergine with Kale Hummus
Kohlrabi & Beetroot Slaw

SCONES

Plain & Fruit Scones
Presented with Clotted Cream,
Fortnum & Mason Strawberry Preserve & Lemon Curd

AFTERNOON TEA CAKES

Selection of individual Pâtisseries

Served with a Pot of Fortnum's Tea £60.00 per person

Add a Glass of Fortnum's Blanc de Blancs, Hostomme N.V from £14.75



Fresh homemade
Lemonade
£10.50 per jug



Fortnum's Countess Grey
Iced Tea
£13.50 per jug

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Drinks

CHAMPAGNE & SPARKLING

	<i>Glass</i> 125ml	<i>Half</i> 37.5cl	<i>Bottle</i> 75cl	<i>Magnum</i> 1.5L
FORTNUM'S CHAMPAGNE				
Blanc de Blancs, Grand Cru, Hostomme N.V	14.75	42	75	130
Brut Réserve, Louis Roederer N.V	14.75		75	130
Brut Rosé, Billecart-Salmon N.V	15.75	45	80	140
Brut Vintage, Louis Roederer 2013			90	
MAISON RUINART				
R de Ruinart N.V	18	48	92	
Brut Rosé, Ruinart N.V	22.50	65	110	
Blanc de Blancs, Ruinart N.V	23.50		115	
CUVÉE PRESTIGE				
Dom Pérignon 2009	40		225	
Grande Cuvée, Krug N.V	43.50	135	250	
GRANDE MARQUE				
Brut Réserve, Billecart-Salmon N.V			95	
Brut Vintage 1er Cru, Veuve Fourny 2013			110	
Rosé Réserve, Charles Heidsieck N.V			125	
Brut Vintage, Pol Roger 2012			125	
Blanc de Blancs, Perrier-Jouët N.V			140	
Blanc de Blanc Vintage, Louis Roederer 2011			150	
FORTNUM'S SPARKLING TEA				
Certified Organic Blend of Eight of our Famous and Rare Brews 0% ABV	7		30	
Organic Rosé Sparkling Tea 0% ABV'	7		30	
ENGLISH SPARKLING				
Fortnum's Brut Sparkling, Camel Valley, Cornwall N.V			55	
Camel Valley Brut Rose Vintage, Cornwall 2017			60	
Demi-Sec, Nyetimber, West Sussex N.V			72.50	
Classic Cuvée, Nyetimber, West Sussex N.V	14.75		75	
Blanc de Blancs Vintage, Gusbourne, Kent 2014			105	

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Drinks

WINES

	<i>Glass</i> 175ml	<i>Bottle</i> 75cl
FORTNUM'S WHITE		
Vinho Verde, Adega de Moncao, Portugal 2019	8	30
Rheinhessen Dry Riesling, Dr Koehler, Germany 2017	8.50	32
Marlborough Sauvignon Blanc, Isabel Estate, New Zealand 2019	11.50	44
Chablis 1er Cru 'Butteaux' Vieille Vignes, Louis Michel, Bourgogne, France 2017	16	62

FORTNUM'S RED

Beaujolais, Dominique Piron, France 2019	8	30
Bourgogne Rouge, Joseph Drouhin, France 2018	10	38
Chianti Classico, Riecine, Italy 2016	11	42
Margaux, BriO de Cantenac Brown, Bordeaux, France 2016	19.25	75

FORTNUM'S ROSÉ

Sancerre Rosé, Andre Dezat, Loire, France 2019	10.50	40
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Glass
70ml *Bottle*
50cl

FORTNUM'S SWEET WINE

Sauternes, Château Briatte, France 2014	6.75	32
Tokaji Azzu 5 Puttunoyos, Château Megyer, Hungary 2013	8	40

FORTNUM'S SHERRY & PORT & MADEIRA

Fino Sherry, Bodegas Tradición	8	40
Niepoort, 10 Year Old Tawny Port	8.50	42

COCKTAILS

G&TEA <i>Fortnum's London Gin and 0% ABV Sparkling Tea</i>	12
Rhubarb and Raspberry Champagne Cocktail <i>Rhubarb, Raspberry & Nettle Tea, Sugar Syrup, Champagne, Lemon Juice</i>	14
Fortnum's Gin and Double Dutch Pomegranate and Basil Tonic	10

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Drinks



BEER & CIDER

Fortnum's English Pilsner <i>4.9% 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

Woodstar Acai Berry Blend <i>1%ABV, 250ml</i>	5.25
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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, Fortnum's Orange Blossom Honey</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>	