



# High Tea

In tea, just as in wine, terroir is all – that unique combination of climate, soil and altitude that together create the diverse and distinctive flavour profiles of different teas across the world. From the crispness of an exceptional Darjeeling to the tropical character of a fantastic Yunnan, it's this all-important terroir that gives tea its unique personality and charm.



## *To start, may we suggest*

A Glass of Fortnum's Blanc de Blancs, Grand Cru, Hostomme NV for **£18.50**  
or a Glass of our Sparkling Tea 0% ABV for **£7.95**

## A CHOICE OF

English Asparagus with Hollandaise

Welsh Rarebit with Tomato and Caramelised Onion

Beef Fillet, Parsley Crust, Pea Purée with Horseradish

Victoria Lobster Omelette with Black Truffle

Heirloom Tomato Tart with Goat's Cheese Mousse

Pea & Mint Scotch Egg with Asparagus Piccalilli

## SCONES

Plain and Fruit Scones

Fortnum's Strawberry Preserve or Orange Curd

*Served with*

Somerset Clotted Cream

## PÂTISSERIES

Rose Éclair

Lemon Meringue Tart

Dark Chocolate Hazelnut Praline

Rhubarb and Bergamot Mousse

Blueberry Loaf

## *Served with*

A Pot of Fortnum's Tea for **£84** per person



### EXPERT TEA TASTING

Enjoy a unique tasting with  
our Tearista at your table

**£6** per person



### SEASONAL COCKTAIL

Delphinium with Darjeeling  
Infused Gin, Honey  
Vermouth and Orange

**£16.50**