

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 for a treat or celebration, tea at Fortnum's is always a special occasion. Extraordinary tea, fresh-baked cakes, still-warm scones and an array of freshly prepared sandwiches await.

So, who's for tea?



We'd love to see photos of your Afternoon Tea experience.
Follow & tag us on Instagram

@DiamondJubileeTeaSalon

Afternoon Tea

Tea is much more than a drink. Tea awakens,
tea livens, tea restores, tea consoles, tea calms,
tea soothes. Tea promotes friendship and fellowship.
At Fortnum & Mason we have always recognised
the importance of tea.

To start, may we suggest

A Glass of Fortnum's Blanc de Blancs, Grand Cru, Hostomme NV for £14.75
or a Glass of our Organic Sparkling Tea 0% ABV for £7.25

FINGER SANDWICHES

Suffolk Cured Ham with Piccalilli

Cucumber with Mint Cream Cheese

Legbar Blue Hen's Egg Mayonnaise with Watercress

Fortnum's Smoked Salmon with Samphire

Coronation Chicken

SCONES

Plain & Fruit Scones

Fortnum & Mason Strawberry Preserve,
Lemon Curd & Clotted Cream

PÂTISSERIES

Our delicious patisseries are inspired by seasonal ingredients,
each one honed to perfection over time by our chefs.

Served with a Pot of Fortnum's Tea
£62.50 per person



Expert Tea Tasting

Enjoy a unique
tasting with our
Tearista at your table

£12.50 per table, up to 6 guests



Time For Tea Book

An entertaining guide to
tea and a collection of recipes
from Fortnum & Mason

Purchase via your waiter £20

Savoury Afternoon Tea

In tea, just as in wine, terroir is all – that unique combination of climate, soil and altitude that together create the dazzlingly diverse and distinctive flavour profiles of tea across the world. From the crisp altitude of Darjeeling to the rather more tropical sultriness of Yunnan, it's this all-important terroir that gives tea its character, flavour, personality and charm.

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Cucumber with Mint Cream Cheese

Legbar Blue Hen's Egg Mayonnaise with Watercress

Fortnum's Smoked Salmon with Samphire

Coronation Chicken

SAVOURY SCONES

Courgette & Thyme Scone
with Whipped Ricotta

Portland Crab Scone
with White Crab & Apple Mayonnaise

SAVOURY PÂTISSERIES

Oeufs Drumkilbo

Ragstone Goats Cheese with Grape & Walnut

Smoked Trout Mousse with Almonds & Keta Caviar

Country Terrine

Quail Scotch Egg with Curry Mayonnaise

Served with a Pot of Fortnum's Tea
£65.00 per person



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High Tea

Way before that little teapot, short and stout, with its handle and its spout, there was just a bowl. This simple clay Chinese vessel would hold and infuse the tea leaves in hot water, then poured through a hole or strainer. The first actual recorded teapot came from sixteenth-century China, from Yixing, a town famed for its teapots.

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A CHOICE OF

Eggs Royale, Benedict, or Florentine

Lobster Omelette Victoria with Truffle

Welsh Rarebit with Oven Dried Tomato & Caramelised Shallot

Baked Cornish Brill with Champagne Sauce

Asparagus with Citrus Hollandaise

Southwest PGI Lamb Wellington

SCONES

Plain & Fruit Scones

Fortnum & Mason Strawberry Preserve,
Lemon Curd & Clotted Cream

PÂTISSERIES

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Served with a Pot of Fortnum's Tea
£68.00 per person



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Vegetarian Afternoon Tea

For some, the joy of tea lies in the endless variations and idiosyncrasies of different estates, harvests and regions. The malty robustness of a second flush from Margherita Tea Estate in Assam, say, versus the savoury, gently roasted flavour of a Chinese Long Jing. But others crave consistency, and the guarantee that their cup will taste the same, again and again and again. Hence the popularity of the Royal Blend, born out of a challenge set to us by King Edward VII who ordered 'Bring me the finest tea in all the land'.

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FINGER SANDWICHES

Pickled Fennel & Whipped Feta

Apple & Celeriac Remoulade with Watercress

Cucumber with Mint Cream Cheese

Chargrilled Artichoke & Semi Dried Tomato

Kohlrabi & Carrot Slaw

SCONES

Plain & Fruit Scones

Fortnum & Mason Strawberry Preserve,
Lemon Curd & Clotted Cream

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Drinks

Afternoon Tea is always a celebration and life is always better with bubbles – so we suggest you add a glass of Fortnum’s Champagne or Sparkling Tea to sip alongside your sandwiches. Enjoy cocktails infused with our most popular blends, a curated wine list and a collection of no and low alternatives.



FORTNUM'S CHAMPAGNE COCKTAILS

The Pelican	£13.50
<i>A refreshing, simple twist on a Bucks Fizz</i>	
Marigold Spritz	£13.50
<i>Conker Tea Liqueur with Mondino</i>	
Amelia	£13.50
<i>A balanced Bellini with Fortnum's Apricot Preserve</i>	
Blanc Cassis	£12.50
<i>A low alcohol variation of the classic Kir Royale</i>	
Study in Pink	£13.50
<i>Rose Pouchong, Tarquin's Cornish Pastis, Lemon, Rosé Champagne</i>	

TEA COCKTAILS

The Good Saviour	£13.50
<i>Fortnum's Gin, Lemon Juice, Elderflower, Strawberry, Rose Tea Syrup</i>	
Earl Grey Negroni	£12.50
<i>Fortnum's London Dry Gin, Campari, Sweet Vermouth, blended and infused with Fortnum's Earl Grey Tea</i>	
G&Tea	£12.50
<i>Fortnum's London Dry Gin, Organic Sparkling Tea 0% ABV</i>	
Cucumber Fizz	£8.00
<i>Refreshing Elderflower, Cucumber, Organic Sparkling Tea 0% ABV</i>	

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 NV	14.75	42	75	130
Brut Réserve, Louis Roederer NV	14.75		75	130
Brut Rosé, Billecart-Salmon NV	15.75	45	80	140
Brut Vintage, Louis Roederer 2014			82	
MAISON RUINART				
R de Ruinart NV	18	48	92	
Brut Rosé, Ruinart NV	22.50	65	110	
Blanc de Blancs, Ruinart NV	23.50		115	
CUVÉE PRESTIGE				
Dom Pérignon 2010			270	
Grande Cuvée, Krug NV		165	290	
GRANDE MARQUE				
Brut Réserve, Billecart-Salmon NV			82	
Brut Vintage 1er Cru, Veuve Fourny 2013			110	
Rosé Réserve, Charles Heidsieck NV			125	
Brut Vintage, Pol Roger 2012			125	
Blanc de Blancs, Perrier-Jouët NV			130	
Blanc de Blanc Vintage, Louis Roederer 2013			150	
ENGLISH SPARKLING				
Fortnum's Brut Sparkling, Camel Valley, Cornwall NV	12		70	
Camel Valley Brut Rose Vintage, Cornwall 2018			75	
Demi-Sec, Nyetimber, West Sussex NV	14.75		75	
Blanc de Blancs Vintage, Gusbourne, Kent 2014			105	
FORTNUM'S SPARKLING TEA				
Organic Sparkling Tea 0% ABV	7.25		38	
Organic Rosé Sparkling Tea 0% ABV	7.25		38	

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. Vintages subject to change.



WINES

	<i>Glass 175ml</i>	<i>Bottle 75cl</i>
FORTNUM'S WHITE		
Vinho Verde, Adega de Moncao, Portugal 2019	8	30
Rheinhessen Dry Riesling, Dr Koehler, Germany 2019	9	34
Marlborough Sauvignon Blanc, Isabel Estate, New Zealand 2019	11.50	44
Chablis 1er Cru 'Butteaux' Vieille Vignes, Louis Michel, France 2018	15.75	60

FORTNUM'S RED

Beaujolais, Dominique Piron, France 2019	8	30
Bourgogne Rouge, Joseph Drouhin, France 2018	11	42
Chianti Classico, Riecine, Italy 2018	12.75	49
Margaux, BriO de Cantenac Brown, France 2017	21	80

FORTNUM'S ROSÉ

Fortnum's Provence Rosé, Ott, France 2020	12	46
Sancerre Rosé, Andre Dezat, France 2020	12.50	48

*Glass
75ml* *Bottle
50cl*

FORTNUM'S SWEET WINE

Sauternes, Château Briatte, France 2016	5.50	32
Tokaji Azzu 5 Puttunoyos, Château Megyer, Hungary 2016	6.75	40

FORTNUM'S SHERRY & PORT & MADEIRA

Fino Sherry, Bodegas Tradición, 75cl Bottle	4	36
Niepoort, 10 Year Old Tawny Port	7.25	43



FORTNUM'S BEER & CIDER

English Pilsner 4.9% ABV 330ml	4.75
India Pale Ale 4.9% ABV 330ml	5.25
Devon Vintage Cider 6.5% ABV 500ml	5.75

MINERALS & SOFT DRINKS

	330ml	750ml
Mineral Water, Still or Sparkling	2.95	4.75
	<i>Glass</i>	<i>Jug</i>
Countess Grey Iced Tea <i>Countess Grey Tea, Fortnum's Orange Blossom Honey</i>	4	13.50
Strawberry Iced Tea <i>Strawberry Black 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
Fresh Fruit Juices <i>Orange or Apple</i>	4	
Coca Cola, Diet Coke	4	

HOT BEVERAGES

FORTNUM'S 181 BLEND COFFEE

Single / Double Espresso / Macchiato	3.50 / 3.95 / 3.95
Americano / Cappuccino / Caffè Latte / Flat White	4.25

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 85% Colombian Dark Chocolate</i>	



We are delighted to welcome you back to the
Diamond Jubilee Tea Salon.

We hope you notice some small but significant changes. We had a lot of time on our hands at the start of this year – 153 days to be exact. So we decided not to waste a single second and use that time to perfect our craft; giving you one extraordinary, new Afternoon Tea experience.

Reuniting with friends & family is top of everyone's wish list this summer and we're on hand to make that moment extra special within our beautiful private dining rooms.

Whether you're planning a small intimate dinner; a big family gathering or a spectacular large wedding we have some beautiful private rooms and exclusive hire options to accommodate all sorts of fantastic events.

If you'd like more information on private dining or events just ask your waiter



