

FORTNUM'S AT HOME

Introducing our home delivery service of Fortnum's favourite dishes, curated wines and joy-giving treats, from our home in the City to yours. Available via the Supper London app, Monday to Friday.

STARTERS

Scotch Egg <i>Invented by Fortnum & Mason in 1738; Served with Piccalilli</i>	10.50	Fortnum's Cure Smoked Salmon <i>Served with Lemon, Shallots, Capers, Homemade Soda Bread & Seaweed Butter</i>	14.75
Pickled Heritage Beetroot Salad <i>with Apple & Walnuts (VE, N)</i>	10.25	Welsh Rarebit	9.75

MAIN COURSES

Tandoori Cauliflower <i>with Puy Lentils Dhal (VE, N)</i>	14.50	Grilled Yellowfin Tuna <i>Niçoise Salad & Lemon Dressing (G)</i>	25.00
Bang Bang Chicken Salad <i>with Chilli & Peanut Sauce (N, G)</i>	16.25	Shrimp Burger <i>Chilli Mayonnaise</i>	18.75

SIDES

Mixed Salad (VE, G)	5.00	Potatoes <i>Boiled, Chipped (V, G)</i>	5.00
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DESSERT

English Raspberry Eton Mess (V, G)	8.00	Lemon Tart (V)	8.00
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V – Vegetarian VE – Vegan G – Made Without Gluten N – Contain Nuts

Our products are made in an environment where allergens are present, resulting in a risk of cross contamination. For more information about 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.

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WHITE WINES

Fortnum's Bourgogne Blanc <i>Roger Luquet 2017</i>	12.50
Fortnum's Vinho Verde <i>Adega de Moncao, Portugal 2018</i>	13.95
Fortnum's Muscadet-sur-Lie <i>Domaine Luneau-Papin 2018</i>	14.95
Fortnum's Gavi Terrarossa <i>La Zerba, Piedmont 2018</i>	17.50
Fortnum's Saint-Véran <i>Joseph Drouhin 2017</i>	17.50
Fortnum's Verdicchio di Matelica Riserva (DOCG) <i>La Monacesca, Marche 2017</i>	22.00
Fortnum's Chablis <i>Domaine Louis Michel 2018</i>	29.50
Fortnum's Meursault "Vielles Vignes" <i>Vincent Girardin 2016</i>	55.00

RED WINES

Fortnum's Dao Tinto <i>Niepoort, Quinta da Lomba, Portugal 2016</i>	13.95
Fortnum's Valpolicella <i>Corte Sant'Alda, Veneto 2018</i>	14.50
Fortnum's Bourgogne Rouge <i>Joseph Drouhin 2017 and Rare Teas</i>	15.95
Fortnum's Stellenbosch Red <i>Meerlust, South Africa 2016</i>	15.95
Fortnum's Crozes-Hermitage <i>Domaine Fayolle Fils et Fille 2017</i>	19.50
Fortnum's Saint Emilion Grand Cru <i>Château Faurie de Souchard 2014</i>	28.50
Fortnum's Priorat <i>Alvaro Palacios, Priorat, Spain 2017</i>	29.50
Fortnum's Pauillac <i>Château Lacoste Borie 2014</i>	40.00

CHAMPAGNE & SPARKLING

Fortnum's Prosecco DOCG <i>Zucchetto, Veneto, Italy NV</i>	14.95
Fortnum's Sparkling Tea 0% ABV <i>Certified organic Blend of Eight of our Famous and Rare Teas</i>	16.95
Fortnum's Blanc de Blancs Grand Cru <i>Laurent Hostomme, Chouilly NV</i>	37.95
Fortnum's Brut <i>Billecart-Salmon, Mareuil-sur-Ay NV</i>	45.00
Ruinart Blanc de Blancs Champagne <i>Reims NV, France NV</i>	79.00

SWEET WINE

Fortnum's Tokaji Aszu 5 Puttunynos <i>Pajzos, Hungary 2013</i>	24.95
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ROSÉ WINES

Fortnum's Chiaretto <i>Tantini, Bardolino, Italy 2017</i>	15.95
Fortnum's Sancerre <i>Andre Dezat, Loire Valley, France 2018</i>	18.50

COCKTAILS

Grasshopper No.3 <i>Mount Gay Black Barrel Rum, Cream, Milk, Cacao Infused with Moroccan Mint Tea, Crème de Menthe</i>	12.00
Floral Negroni <i>Fortnum's London Dry Gin, Belsazar Rosé Vermouth Infused with Rose Pouchong Tea, Aperol</i>	12.00
Gresham's Martini <i>Fortnum's London Dry Gin, Lillet Blanc, Oloroso Sherry, Orange Bitters</i>	15.00

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