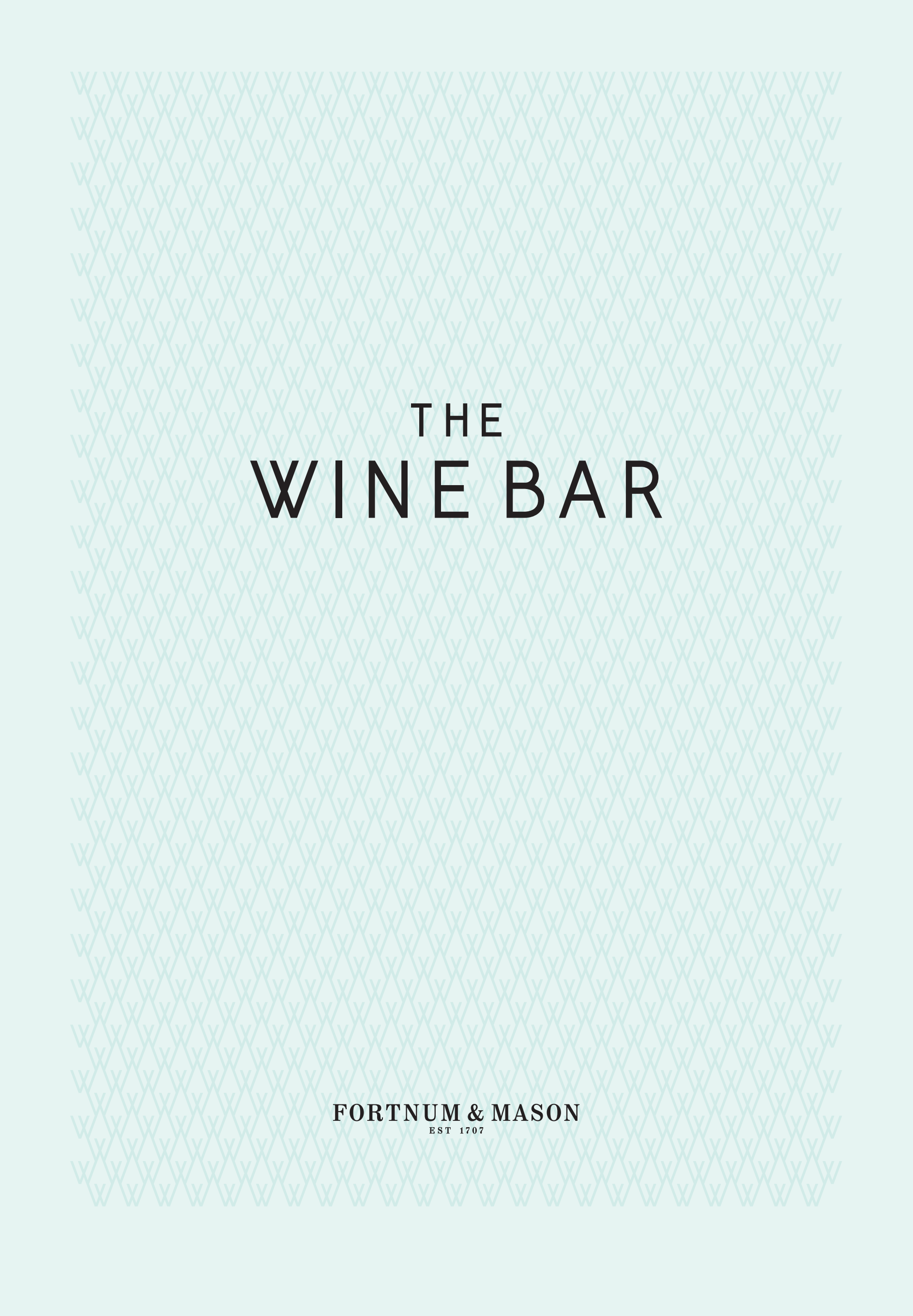




THE WINE BAR

FORTNUM & MASON
EST 1707



OYSTERS

SIX - £20

NINE - £27

TWELVE - £36



Perfectly Paired with our
Champagne of the Month

BILLECART-SALMON

FOOD

SMALL PLATES

Padron Peppers, Sea Salt ^(VE) ^(G)	£4.50
Artisan Bread, Olive Tapenade & Rocket Pesto ^(V)	£5.50
Crudités, Broad Bean Hummus ^(V)	£6.00
Grilled King Oyster Mushrooms, Preserved Lemon, Sesame & Honey Glaze ^(V G)	£8.00
Smoked Duck, Victoria Plums & Pickled Blackcurrants ^(G)	£12.50

MEDIUM PLATES

Tomato & Peanut Salad with Tamarind Dressing ^(N)	£8.75
Welsh Rarebit	£9.75
Traditional Scotch Egg & Fortnum’s Beer Mustard	£9.95
Suffolk Chicken with Flame Roasted Pepper, Pistachio & Dill yoghurt ^(N)	£12.50
Cornish Mackerel Milk Bap & Fortnum’s Green Tomato Chutney	£13.50
Native Lobster Roll with Marie Rose Sauce	£15.50
Piccadilly Sweet Cured Bacon Chop, Gooseberry Ketchup, Fried Duck Egg	£16.50

SMOKED SALMON

Fortnum’s Cure <i>with Shallots, Capers & Rye Bread</i>	£14.75
Gravadlax ^(G) <i>Cured with Dill & Orange</i>	£13.50

GOLDEN CAVIAR

Oscietra Caviar <i>Small Grains, almost Nutty Taste</i> Served with Fresh Blini & Crème Fraîche	30g	£101.00
Beluga Caviar 000 <i>Largest Eggs, Unique & Luxurious</i> Served with Fresh Blini & Crème Fraîche	30g	£225.00

FRESH PASTA

**Beetroot and Goats Cheese Ravioli
with Chard Pesto & Pickled Girolles**
or
Portland Crab Linguini

**A 125ml Glass of
Fortnum’s House Wine**

£14.50 per person

V - Vegetarian • VE - Vegan • G - Made without Gluten • N - Contains 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.

CHEESE BAR

50g per serving, with Cracker Bread, Celery & Fortnum’s Chutney

Cirone	£7.75	Innes Brick	£7.00
<i>Alps, Switzerland, Semi-Crumbley, Blance of Sweet, Sour, Salty, Cow's Milk, Unpasteurised</i>		<i>Staffordshire, UK, Smooth, Silky & Delicate Rind, Goat's Milk, Unpasteurised</i>	
Brightwell Ash	£7.50	Fourme D'Ambert	£8.00
<i>South Oxfordshire, UK, Nutty & Lingering, Goat's Milk, Unpasteurised</i>		<i>Auvergne, France, Creamy, Cow's Milk, Unpasteurised</i>	

CHARCUTERIE

50g per serving, served with Cornichons

Islington Saucisson	£9.75	N1 Sopressata	£9.75
<i>British Pork, Mild blend of Spices, Pepper & Garlic</i>		<i>British Pork, Fresh Flavoured Paprika Salami</i>	
Jambon Sec Du Kintoa	£10.00	Truffle Salami	£9.50
<i>Basque, Spanish Pork, Deep, Air Dried 14-18 months</i>		<i>Italy, Pork, Earthy, Dry-Cured</i>	

Fortnum’s Selection of Three Cheeses & Two Charcuteries
Served with Cracker Bread, Fortnum’s Chutney & Cornichons
£32.50

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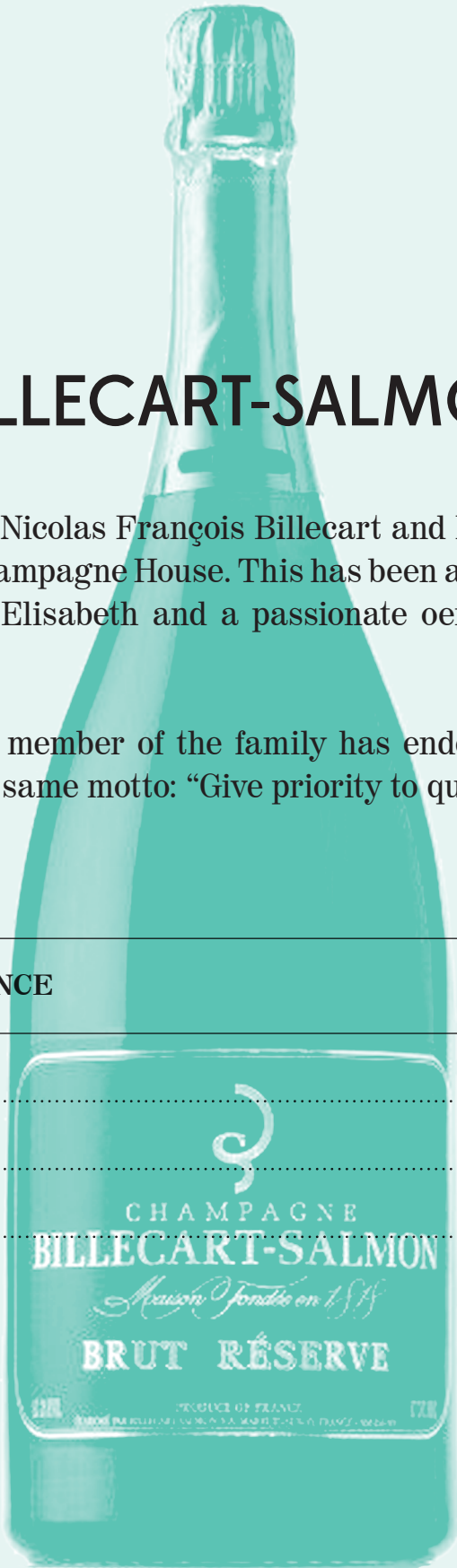
CHAMPAGNE OF THE MONTH

BILLECART-SALMON

It all started here in 1818 when Nicolas François Billecart and Elisabeth Salmon were married, marking the creation of their Champagne House. This has been a family story since the beginning with Louis Salmon, brother of Elisabeth and a passionate oenologist, getting involved in the creation of the wines.

Thus, over 7 generations, each member of the family has endeavoured to continue the family tradition, staying faithful to the same motto: “Give priority to quality, strive for excellence”.

BILLECART-SALMON -Aÿ - FRANCE	125ml	750ml
Brut Reserve, N.V	£17.00	£86.00
Brut Sous Bois, N.V	£24.25	£122.00
Brut Rosé, N.V	£24.25	£122.00



THE EXCEPTIONALS

Our selection of exceptional wines are poured from the Coravin. This allows us to extract from the bottle without removing the cork, making our superlative fine wines available by the glass.

WHITE WINE	125ml	750ml
Chablis Grand Cru ‘Les Clos’, Louis Michel, Bourgogne, France 2016	£22.50	£110.00
Puligny-Montrachet, Jacques Carillon, Bourgogne, France 2017	£24.50	£124.00
Pouilly-Fumé ‘Baron de L’, Château du Nozet, Loire, France 2016	£27.50	£140.00
Batàr, Querciabella, Tuscany, Italy 2015	£28.50	£145.00
Condrieu ‘Coteau de Vernon’ Domaine Georges Vernay, Rhône, France 2017	£44.50	£225.00
Riesling ‘Clos St Hune’, Trimbach, Alsace, France 2013	£62.00	£320.00
RED WINE	125ml	750ml
Corton Grand Cru ‘Les Bressandes’, Domaine Ravaut, Bourgogne, France 2017	£29.50	£150.00
Nuits-Saint-Georges 1er Cru ‘Aux Boudots’, Meo Camuzet, Bourgogne, France 2013	£37.50	£190.00
Vega Sicilia, Valbuena, Ribera del Duero, Spain 2014	£43.50	£220.00
Ao Yun, Yunan Province, China 2013	£69.00	£350.00
Château Pape Clément, Pessac-Léognan, France 2010	£69.00	£350.00
Charmes Chambertin Grand Cru, Dugat Py, Bourgogne, France 2014	£85.00	£440.00

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.
Vintages are subject to change.

TAKE A FLIGHT

VENTURE ON A JOURNEY OF DISCOVERY WITH OUR EXPERTLY CURATED WINE FLIGHTS

Rediscover a classic or explore something new with three 125ml glasses designed to feed your curiosity as you uncover different wine regions, grape varieties and styles.

ROSÉ	£28.00	DISCOVER BRITAIN	£30.00
Fortnum’s Sancerre Rosé, Andre Dezat, Loire, France 2019		Brut Rosé, Gusbourne Estate, Kent 2015	
Pinot Noir Rosé, Camel Valley, Cornwall, UK 2019		Atlantic’ Dry Blend, Camel Valley, Cornwall 2018	
Provence Rosé, Château Miraval, France 2019		Shoreline’ White Blend, Lyme Bay, Devon 2017	
ITALY	£33.00	PINOT NOIR	£37.00
Gavi di Riserva, La Raia, Piedmont 2017		Fortnum’s Morey-St-Denis, Joseph Drouhin, Bourgogne, France 2014	
Fortnum’s Chianti Classico, Riecine, Toscana 2016		Pinot Noir, Bruno Sorg, Alsace, France 2016	
Fortnum’s Barolo ‘Le Albe’, GD Vajra, Piedmont 2015		Pinot Noir, Kutch, Sonoma Coast, California, USA 2016	
BORDEAUX	£35.00	CHAMPAGNE OF THE MONTH	£49.00
Château Mauvesin-Barton, Moulis en Médoc, 2012		Brut Réserve, Billecart-Salmon N.V	
Fortnum’s Margaux, Château Cantenac Brown 2016		Brut Sous Bois, Billecart-Salmon N.V	
Duluc de Branaire-Ducru, Saint-Julien, 2014		Brut Rosé, Billecart-Salmon N.V	

SEPTEMBER WINE LIST

CHAMPAGNE	125ml	750ml
France		
Fortnum’s Blanc de Blancs Grand Cru, Hostomme N.V	£14.75	£75.00
Brut Réserve, Taittinger N.V	£18.00	£92.00
Brut Excellence, Gosset N.V		£92.00
Brut Réserve, Ruinart ‘R’ N.V		£92.00
Special Cuvée, Bollinger N.V		£108.00
Blanc de Blancs, Ruinart N.V		£115.00
‘Les Folies de la Marquetterie’, Taittinger N.V		£124.00
Blanc de Blancs, Perrier-Jouët N.V		£140.00
Blanc de Millenaires, Charles Heidsieck 1995		£250.00
CHAMPAGNE ROSÉ	125ml	750ml
France		
Fortnum’s Brut Rosé, Billecart-Salmon N.V	£15.75	£80.00
Rosé, Ruinart N.V		£110.00
Grand Rosé, Gosset N.V		£120.00
Rosé Reserve, Charles Heidsieck N.V		£125.00
Blason Rosé, Perrier-Jouët N.V		£135.00
SPARKLING	125ml	750ml
United Kingdom		
Fortnum’s Sparkling Brut, Camel Valley, Cornwall N.V	£12.00	£60.00
Classic Cuvée, Nyetimber, West Sussex N.V	£14.75	£75.00
Brut Vintage, Digby 2010		£86.00
Première Cuvée, Hambledon Vineyard, Hampshire N.V		£95.00
Brut Vintage, Laverstoke Park, Hampshire 2013		£95.00
Blanc de Blancs Vintage, Gusbourne Estate, Kent 2015		£105.00
Brut Rosé, Gusbourne Estate, Kent 2015	£12.50	£65.00
Brut Rosé, Ridgeview, East Sussex 2014		£93.00
Italy		
Fortnum’s Franciacorta, Franca Contea, Brut N.V	£10.00	£50.00
Denmark		
Fortnum’s Sparkling Tea - Black, White & Green Tea - 0% ABV	£7.00	£30.00
Fortnum’s Organic Rose Sparkling Tea - 0% ABV	£7.00	£30.00

Corkage Fee £15.00 excludes bottles on promotion and wines already listed on this menu. Vintages are subject to change.

All prices include Value Added Tax at the prevailing rate.

FORTNUM & MASON ADD A DISCRETIONARY 12.5% SERVICE CHARGE TO RESTAURANT BILLS.

SEPTEMBER WINE LIST

WHITE WINE	175ml	750ml
United Kingdom		
‘Atlantic’ Dry Blend, Camel Valley, Cornwall 2018	£9.25	£35.00
‘Shoreline’ White Blend, Lyme Bay, Devon 2017	£15.25	£57.00
France		
<i>Bourgogne</i>		
Fortnum’s St-Véran, Joseph Drouhin 2017	£10.50	£39.00
Fortnum’s Chablis, Domaine Louis Michel 2018	£12.50	£46.00
Fortnum’s Chablis 1er Cru ‘Butteaux’, Vieilles Vignes, Louis Michel 2017	£15.50	£62.00
Pernand Vergelesses ‘Les Vieilles Vignes’, Vincent Girardin 2017	£22.75	£85.00
Fortnum’s Meursault, Vieilles Vignes, Vincent Girardin 2016	£26.75	£100.00
<i>Loire</i>		
Fortnum’s Muscadet-Sur-Lie, Pierre Luneau 2018	£8.00	£30.00
Fortnum’s Pouilly-Fumé, Domaine Chatelain 2017	£10.75	£42.00
Fortnum’s Sancerre, André Dezat 2018	£11.75	£44.00
<i>Alsace</i>		
Alsace Gewurztraminer, Domaine Bruno Sorg 2017	£12.75	£45.00
Italy		
Fortnum’s Gavi ‘Terrarossa’, La Zerba 2018	£9.00	£34.00
Ca’ Lugera, Lugana-Veneto 2018	£13.00	£49.00
Fortnum’s Verdicchio di Matelica Riserva, Mirum 2016	£13.50	£50.00
Pecorino, Fiobbo, Marche 2016	£15.25	£57.00
Gavi di Riserva, La Raia 2017	£15.50	£58.00
Portugal & Spain		
Fortnum’s Vinho Verde, Adega de Moncao, Portugal 2018	£8.00	£30.00
Albarino, Soalheiro, Vinho Verde, Portugal 2018	£12.00	£45.00
Rioja, Inedito Seleccion, Bodegas Lacus, Spain 2016	£14.75	£55.00
Germany, Greece & Austria		
Fortnum’s Rheinhessen Dry Riesling, Dr Koehler, Germany 2017	£9.00	£34.00
Assyrtiko ‘Wild Ferment’, Santorini, Gaia Wines, Greece 2018	£21.75	£81.00
Dry Tokaji, Château Dereszla, Austria 2018	£10.00	£37.00
Riesling Federspiel, Franz Hirtzberger, Wachau, Austria 2017	£21.75	£81.00
Australia & New Zealand		
Fortnum’s Clare Valley Riesling, Mac Forbes, Australia 2018	£8.00	£30.00
Fortnum’s Upper Yarra Valley Chardonnay, Mac Forbes, Australia 2017	£13.50	£50.00
Fortnum’s South Island Sauvignon Blanc, James Thompson, New Zealand 2019	£8.50	£32.00
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand 2019	£15.00	£56.00
Americas		
Chardonnay ‘Signature’, Susanna Balbo, Mendoza, Argentina 2015	£14.00	£52.00
Sauvignon Blanc ‘Rutherford’, Frog’s Leap, California, USA 2016	£18.00	£67.00
Chardonnay ‘White Hills’, Liquid Farm, California, USA 2015	£25.50	£95.00

SEPTEMBER WINE LIST

RED WINE	175ml	750ml
France		
<i>Beaujolais & Bourgogne</i>		
Fortnum’s Beaujolais, Dominique Piron, Beaujolais 2018	£8.00	£30.00
Fortnum’s Morey-St-Denis, Joseph Drouhin, Bourgogne 2014	£20.50	£77.00
Gevrey-Chambertin, Domaine Harmand-Geoffroy, Bourgogne 2016	£25.75	£96.00
Nuits St Georges 1er Cru ‘Les Proces’, Joseph Drouhin 2016	£36.00	£135.00
<i>Rhône</i>		
Fortnum’s Crozes-Hermitage, Domaine Fayolle 2017	£12.50	£46.00
Châteauneuf-du-Pape, Domaine Vieux, Telegraphe 2013	£33.00	£123.00
<i>Alsace</i>		
Pinot Noir, Bruno Sorg 2018	£13.00	£49.00
<i>Bordeaux</i>		
Château Mauvesin-Barton, Moulis en Médoc 2012	£14.75	£55.00
Fortnum’s Saint-Emilion Grand Cru, Château Faurie de Souchard 2014	£15.50	£58.00
Duluc de Branaire-Ducru, Saint-Julien 2014	£19.25	£72.00
Fortnum’s Margaux, Château Cantenac Brown 2016	£21.50	£80.00
Château Haut-Batailley, Pauillac 2010	£32.25	£132.00
Italy		
Fortnum’s Chianti Classico, Riecine, Tuscany 2016	£12.75	£48.00
Nebbiolo, ‘Costa Bassa’ Valtellina Superiore, Sandro Fay, Lombardy 2016	£14.75	£55.00
Fortnum’s Barolo ‘Le Albe’, GD Vajra, Piedmont 2015	£22.00	£82.00
Spain & Portugal		
Fortnum’s Rioja Crianza, Bodegas La Encina, Spain 2015	£10.50	£39.00
Gran Reserva ‘904’, La Rioja Alta, Spain 2011	£28.00	£105.00
Chryseia, Prats & Symington, Douro, Portugal 2015	£30.75	£115.00
Australia		
Pinot Noir, Heirloom Vineyards, Adelaide Hills 2018	£13.50	£50.00
Pinot Noir, Jane Eyre, Mornington Peninsula 2016	£25.50	£95.50
South Africa		
Cabernet Franc, Warwick Estate, Stellenbosch 2015	£17.75	£66.00
Americas		
Cabernet Sauvignon, Pedroncelli, California 2016	£12.50	£46.00
Pinot Noir, Kutch, Sonoma Coast, California 2016	£25.75	£96.00
Zinfandel, Ridge Geyserville, California 2016	£26.75	£100.00
Malbec ‘Ayni’, Chakana, Mendoza, Argentina 2017	£16.50	£62.00
Quimera, Achaval Ferrer, Mendoza, Argentina 2015	£22.50	£84.00

SEPTEMBER WINE LIST

ROSÉ WINE	175ml	750ml
Fortnum’s Bardolino Chiaretto Rosé, Tantini, Italy 2018	£8.50	£32.00
Bordeaux Rosé, Château Haut-Rian, France 2018	£9.00	£34.00
Pinot Noir Rosé, Camel Valley, Cornwall 2019	£10.00	£37.00
Fortnum’s Sancerre Rosé, Andre Dezat, Loire, France 2019	£10.50	£40.00
Provence Rosé, Château Miraval, France 2019	£12.75	£48.00
PORT	100ml	Bottle
Fortnum’s Dry White Port, Niepoort	£7.00	£38.00
Fortnum’s 10 Year Old Tawny Port, Niepoort	£8.50	£42.00
SHERRY	100ml	Bottle
Fino ‘Tio Pepe’, Gonzalez Byass	£6.75	£34.00
Fortnum’s Olorosso VORS, Bodegas Tradicion	£14.00	£46.00
Olorosso ‘ Cuco’, Barbadillo	£20.00	£60.00
SWEET WINES	100ml	Bottle
Fortnum’s Sauternes, Château Briatte, Bordeaux, France 2014	£6.75	£32.00
Fortnum’s Tokaji Azsu 5 Puttunynos, Château Megyer, Hungary 2016	£8.00	£40.00
Fortnum’s Picolit, Rodaro 2015	£11.50	£54.50
Carmes de Rieussec’, Château Rieussec, Sauternes, France 2013	£14.00	£67.00
Vin Santo, Isole e Olena, Italy 2007	£15.00	£80.00
Château d’Yquem, Sauternes, France 2005 (375 ml)	£300.00	

THE WINE BAR

We welcome reservations of up to 16 guests,
subject to availability.

For private dining or wine tasting experiences
in The Crypt, or enquiries regarding our Wine Club,
please speak to our Reservations & Private Dining team.

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PRIVATE.DINING@FORTNUMANDMASON.CO.UK