

A detailed illustration of a tea branch with two large, light green flowers and several leaves, positioned in the top right corner of the page.

Afternoon Tea

Our Diamond Jubilee Tea Salon takes its name from a very special visitor, Her Late Majesty Queen Elizabeth II – who formally opened the room in 2012, alongside her daughter-in-law, HM Queen Camilla, and her granddaughter-in-law, Catherine Princess of Wales.



A New Year has arrived,
And the world turns anew;
So here inside Fortnum's,
We've adventures to brew.
So let's gather together,
Fill our cups with good cheer,
Because whatever the time,
It's tea o'clock here...



Savoury Afternoon Tea

Created to satisfy the palates of all who prefer savoury to sweet, this Afternoon Tea sees our talented chefs transform every aspect of our menu, including our patisserie, into decadent and decidedly savoury masterpieces.

Goat's Cheese and Chive scone, anyone?



To start, may we suggest

A Glass of Fortnum's Blanc de Blancs, Grand Cru, Hostomme NV for **£19.50**
or a Glass of our Sparkling Tea 0% ABV for **£8.50**

FINGER SANDWICHES

Egg Mayonnaise

Coronation Chicken

Kames Bay Smoked Trout with Dill Cream Cheese

Suffolk Ham with English Mustard

Cucumber with Lemon and Mint

SAVOURY SCONES

Roast Potato and Thyme

Goat's Cheese and Chive

Served with

Marmite Cream Cheese and Red Onion Marmalade

SAVOURY PÂTISSERIES

Lobster Cocktail Tart

Pork and Sage Sausage Roll

Smoked Trout and Herb Roulade

Stilton and Walnut Cheesecake

Wild Mushroom Profiterole

Served with

A Pot of Fortnum's Tea for **£85** per person



EXPERT TEA TASTING

Enjoy a unique tasting with
our Tearista at your table

£8 per person



AMELIA COCKTAIL

Apricot, Peach,
Blanc de Blancs

£19.50



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 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.



If you want to celebrate without the alcohol, Fortnum’s Sparkling Tea is a certified organic blend of eight of our famous and rare brews – making it the perfect celebration-ready alternative to Champagne.





CHAMPAGNE COCKTAILS

Classic	19.50
<i>Folle Blanche Cognac, Blanc de Blancs</i>	
Amelia	19.50
<i>Apricot, Peach, Blanc de Blancs</i>	
The Pelican	19.50
<i>Orange Juice, Grapefruit Marmalade, Blanc de Blancs</i>	

COCKTAILS

Earl Grey Negroni	16.50
<i>Fortnum's Amalthea Gin, Campari, Sweet Vermouth, Blended and infused with Fortnum's Earl Grey Tea</i>	
G&Tea	16.50
<i>Fortnum's Amalthea Gin, Sparkling Tea</i>	
Blanc Cassis	16.50
<i>English Cassis, Sparkling Tea 0% ABV</i>	

SPRITZERS 0%ABV

Cucumber Spritz	9.50
<i>Elderflower, Cucumber, Sparkling Tea</i>	
Everything Peachy	9.50
<i>Peach Purée, Sparkling Tea</i>	
Lannock Spritz	9.50
<i>Botivo, Elderflower, Soda Water</i>	

CHAMPAGNE & SPARKLING

	Glass 125ml	Half 375ml	Bottle 750ml	Magnum 1.5l
FORTNUM'S CHAMPAGNE				
Blanc de Blancs, Grand Cru NV, Hostomme	19.50	58	105	190
Brut Rosé NV by Maison Bonnet	19.75	59	106	
Brut NV by Louis Roederer	22.50		120	
MAISON RUINART				
R de Ruinart Brut NV	26.25		139	
Blanc de Blancs NV			190	
Rosé NV			195	
CUVÉE PRESTIGE				
Dom Pérignon 2015			375	
Krug Grande Cuvée, MV		225	425	
CHAMPAGNE				
Veuve Fourny Blanc de Blancs, 2016			135	
Charles Heidsieck, Rosé Réserve NV			155	
Perrier-Jouët, Blanc de Blancs NV			185	
Pol Roger 2018			237	
NYETIMBER				
Cuvée Demi-Sec MV	17.95		95	
Blanc de Blancs 2016			125	
1086 Prestige Cuvée 2013			235	
ENGLISH SPARKLING				
Fortnum's Brut NV by Camel Valley	15		80	
Brut Rosé 2019 by Gusbourne			85	
Blanc de Blancs 2019 by Gusbourne			150	
FORTNUM'S SPARKLING TEA, 0% ABV				
Sparkling Tea	8.50		45	
Rosé Sparkling Tea	8.50		45	



FORTNUM’S WINES

	Glass 175ml	Bottle 750ml
WHITE		
Vinho Verde, Adega de Moncao, Portugal 2023	11.25	42
Dry Riesling, Weingut Neiss, Pfalz, Germany 2024	12.50	48
Saint Véran, Joseph Drouhin, Burgundy, France 2023	15.25	57
Chablis, Domaine Louis Michel, Burgundy, France 2023	18.50	70

RED		
Beaujolais, Dominique Piron, France 2023	11.25	42
Fortnum's Dao Tinto, Quinta de Baixo, Portugal 2020	13.75	52
Chianti Classico, Riecine, Italy 2022	16.25	62
Margaux, Brio de Cantenac Brown, France 2021	25.00	95

ROSÉ		
English Rosé, Folc, England 2024	13.25	50
Côtes de Provence, Domaines Ott, France 2024	15.75	60

SWEET WINE		
	Glass 75ml	Bottle 500ml
Sauternes, Château Briatte, France 2021	7.75	40
Tokaji Aszú 5 Puttonyos, Pajzos, Hungary 2017	9.75	50

FORTNUM’S SHERRY & PORT		
Fino Sherry, Bodegas Tradición, Spain NV 750 ml	8.50	45
Tawny Port 10 Year Old, Niepoort, Portugal NV	10.25	58

Our products are made in an environment where allergens are present, which will result in a risk of cross-contamination. For more information about a specific allergen, please speak to a member of staff. Adults need around 2000 kcal per day, kcal information is available at the back of the menu. A discretionary 12.5% service charge will be added to all restaurant bills. All prices include Value Added Tax at the prevailing rate. 202512

FORTNUM'S BEER & CIDER

English Pilsner, Westerham Brewery 4.9% ABV 330ml	5.50
Devon Vintage Cider, South Hams Brewery 6.5% ABV 500ml	6.75
Lucky Saint 0.5% ABV 330ml	6.50

ICED TEAS

	Glass	Jug
Countess Grey Iced Tea	5.95	15.25
Countess Grey Tea, Fortnum's Blossom Honey		
Peach Iced Tea	5.95	15.25
Black Peach Tea, Fortnum's Blossom Honey		
Ceylon Iced Tea	5.95	15.25
Ceylon OP Tea, Fortnum's Blossom Honey		

MINERALS & SOFT DRINKS

	250ml	750ml
Mineral Water, Still or Sparkling 330ml / 750ml	3.95	5.95
Fresh Juice, Orange or Apple	5.50	
Coca Cola, Diet Coke	5	
Fortnum's Fresh Lemonade <i>Fresh Lemon Juice, Sparkling Water & Sugar Syrup</i>	5.50	13.75





HOT BEVERAGES

FORTNUM'S PICCADILLY BLEND COFFEE

Single / Double Espresso / Macchiato	4.50 / 4.95 / 4.50
Americano / Cappuccino / Latte / Flat White	5.95

HOT CHOCOLATE

Dark Hot Chocolate <i>Fortnum's Ultimate 85% Colombian Dark Chocolate</i>	5.95
Milk Hot Chocolate <i>Fortnum's Ultimate 41% Colombian Milk Chocolate</i>	5.95



KCAL INFORMATION

Discover the kcal content of the items on our menu.

CLASSIC AFTERNOON TEA

Finger Sandwiches 625 kcal

Scones 450 kcal / Pâtisseries ^(N) 609 kcal

HIGH TEA

Halibut, Champagne Velouté and Caviar ^(N) 466 kcal

Victoria Lobster Omelette, Black Autumn Truffle 368 kcal

Cumbrian Beef Wellington, Shallot Purée, Red Wine Jus 266 kcal

Baked Diver-Caught Scallop, Potato and Leek Cream 323 kcal

Twice baked Cheese & Cheddar Soufflé with Parmesan Sauce 684 kcal

Scones 450 kcal / Pâtisseries ^(N) 609 kcal

SAVOURY AFTERNOON TEA

Finger Sandwiches 625 kcal

Savoury Scones, Condiments 680 kcal / Savoury Pâtisseries ^(N) 539 kcal

VEGETARIAN AFTERNOON TEA

Finger Sandwiches 532 kcal

Scones 450 kcal / Vegetarian Pâtisseries 401 kcal

MADE WITHOUT GLUTEN AFTERNOON TEA

Finger Sandwiches 532 kcal

Scones 567 kcal / Pâtisseries 458 kcal

Orange Cake 129 kcal

DRINKS

Sparkling Tea 0% ABV / Rosé Sparkling Tea 0% ABV 15 / 19 kcal

Cucumber Spritz / Everything Peachy / Lannock Spritz 18 / 25 / 34 kcal

Countess Grey / Peach / Ceylon Iced Tea 14 / 32 / 32 kcal glass / jug

Fortnum's Fresh Lemonade / Fresh Juice 13 / 109 kcal per glass

Coca-Cola / Diet Coke 139 / 1 kcal

Single Espresso / Double Espresso/ Macchiato 12 / 24 / 34 kcal

Americano / Cappuccino / Latte / Flat White 24 / 103 / 118 / 87 kcal

Dark Hot Chocolate / Milk Hot Chocolate 313 kcal

Whole Milk / Semi Skimmed / Skimmed / Oat 63 / 46 / 34 / 43 kcal

Our teas and coffees are prepared with Semi Skimmed Milk,
but can be made with Whole or Skimmed Milk or an Oat alternative on request.

(N) = CONTAINS NUTS