

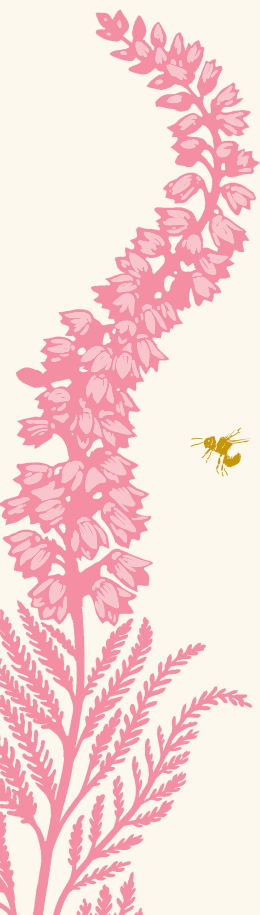


Savoury Afternoon Tea



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 pâtisserie, into decadent and decidedly savoury masterpieces.

Tomato and Thyme 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 **£9.50**

FINGER SANDWICHES

Egg Mayonnaise

Coronation Chicken

Kames Bay Smoked Trout with Dill Cream Cheese

Honey Glazed Ham with English Mustard

Cucumber with Lemon and Mint

SAVOURY SCONES

Tomato and Thyme

Pea, Mint and Goat's Cheese

Served with

Basil Cream Cheese and Tomato Chutney

SAVOURY PÂTISSERIES

Portland Crab Tart

Pork and Chorizo Sausage Roll

Honey, Melon and Graceburn Cheese

Smoked Trout Profiterole, Heritage Radish

Duck Liver Mousse, Sauternes Jelly

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



HONEY BLOSSOM

Honey, Blanc de Blancs
Champagne,
Vodka, Peach

£19.50