

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 festive treat, 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.



Our Diamond Jubilee Tea Salon takes its name from a very special visitor - Her Late Majesty Queen Elizabeth II, who came to see us in 2012 when she formally opened the room, in the company of her daughter-in-law and granddaughter-in-law, better known today as The Queen Consort and The Princess of Wales.

So, who's for tea?

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

 @DiamondJubileeTeaSalon

Afternoon Tea

In 1902, we were set a challenge. “Bring me the finest tea in all of the land,” came the request from King Edward VII. Not ones to say no, we set off round the globe. From India we brought Assam. From Sri Lanka came Flowery Pekoe. And from this splendid blend of the two comes a smooth, honey-like flavour that still sets the benchmark for tea, over 100 years later. The tea, Royal Blend, was our gift to the king; it’s quite the cup.



To start, may we suggest
A Glass of Fortnum's Brut Sélection, Jacques Picard NV for £17.50
or a Glass of our Sparkling Tea 0% ABV for £7.50

FINGER SANDWICHES

- Coronation Chicken
- Cucumber with Capers and Mint
- Kames Bay Smoked Trout Blini with Chive Cream Cheese
- Suffolk Cured Ham with English Mustard
- Cotswold Legbar Egg Mayonnaise



SCONES

- Plain and Fruit Scones
- Fortnum's Strawberry & Champagne Preserve or Lemon Curd
- Served with Somerset Clotted Cream*

PÂTISSERIES

- Sweet Chestnut Mousse
- Tonka Bean and Caraibe Chocolate Bauble
- Comice Pear and Sparkling Tea Tart
- Orange and Mixed Spiced Loaf
- Rose Éclair

Served with a Pot of Fortnum's Tea
£80 per person

 <div>Champagne Cocktails From £16.50</div>	 <div>Cranberry Lemonade £13.50 per jug</div>
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Our products are made in an environment where allergens are present, which will result in a risk of cross-contamination.
For more information about 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. 20231101.

Savoury Afternoon Tea

By 1910, Fortnum's cracker department had become the talk of the town. In fact, one of our crackers even stood at an astonishing six feet high, and contained 144 mini crackers, toys, balloons, hats, and musical instruments.

To start, may we suggest
A Glass of Fortnum's Brut Sélection, Jacques Picard NV for £17.50
or a Glass of our Sparkling Tea 0% ABV for £7.50

FINGER SANDWICHES

- Coronation Chicken
- Cucumber with Capers and Mint
- Kames Bay Smoked Trout with Chive Cream Cheese
- Suffolk Cured Ham with English Mustard
- Cotswold Legbar Egg Mayonnaise

SCONES

- Walnut Scone
Served with Redcurrant and Port Jelly
- Cropwell Bishop Stilton Scone
Served with Chive Cream Cheese

PÂTISSERIES

- Oeufs Drumkilbo
- Baron Bigod Brie with Truffled Mushrooms
- Portland Crab with Broccoli and Lovage
- Duck Mousse with Mulled Wine
- Chorizo Brioche

Served with a Pot of Fortnum's Tea
£83 per person



Champagne Cocktails
From £16.50



Cranberry Lemonade
£13.50 per jug

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High Tea

In November 1929, the Prince of Wales caused a stir by visiting the Gift Department during ordinary opening hours to do his Christmas shopping – the building was usually closed when members of The Royal Family visited Fortnum's.



To start, may we suggest

A Glass of Fortnum's Brut Sélection, Jacques Picard NV for £17.50
or a Glass of our Sparkling Tea 0% ABV for £7.50

A CHOICE OF

Black Pudding Scotch Egg

Victoria Lobster Omelette with Truffle

Welsh Rarebit with Oven Dried Tomato and Caramelised Shallots

Cornish Turbot with Jerusalem Artichoke and Preserved Lemon Sauce

Comté and Winter Truffle Soufflé with Waldorf Salad

Rhug Estate Roe Deer Wellington

SCONES

Plain and Fruit Scones

Fortnum's Strawberry & Champagne Preserve or Lemon Curd

Served with Somerset Clotted Cream

PÂTISSERIES

Sweet Chestnut Mousse

Tonka Bean and Caraïbe Chocolate Bauble

Comice Pear and Sparkling Tea Tart

Orange and Mixed Spiced Loaf

Rose Éclair

Served with a Pot of Fortnum's Tea

£85 per person



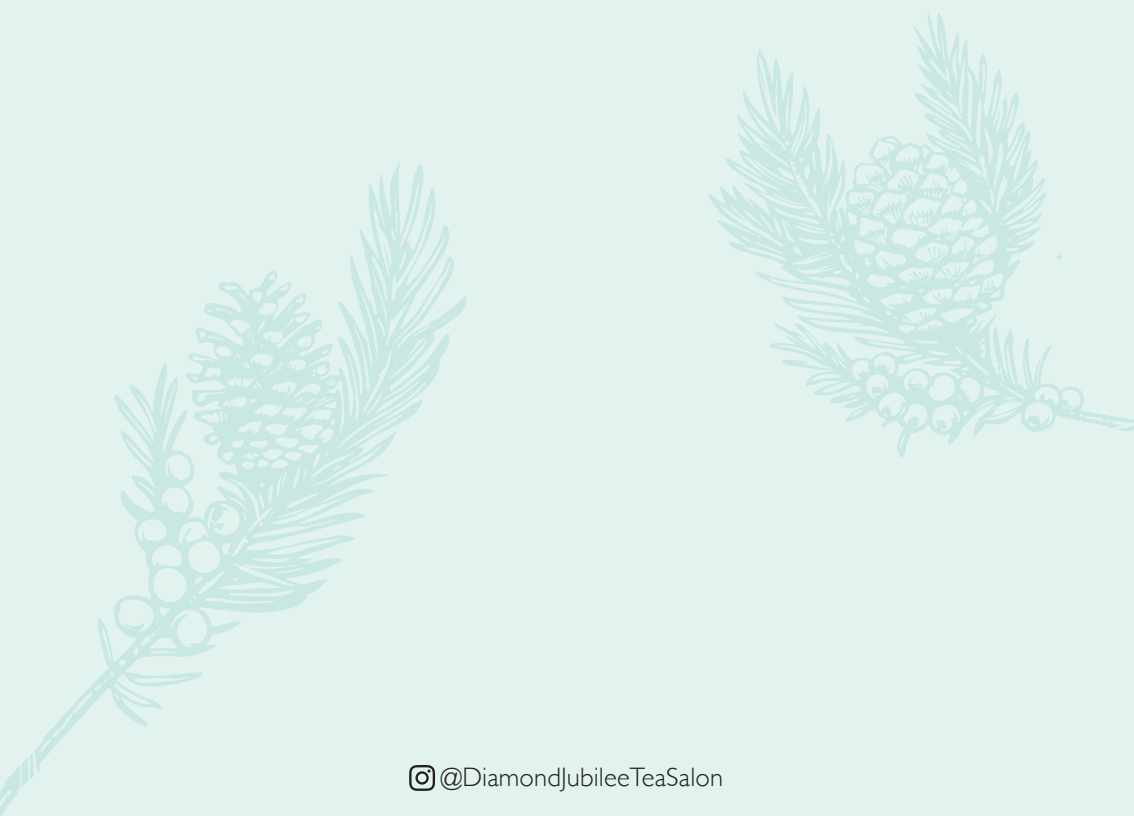
Champagne Cocktails
From £16.50



Cranberry Lemonade
£13.50 per jug

Afternoon Tea Made Without Gluten

In November 1984, Fortnum's made national news when staff requested we sell the "Do They Know It's Christmas?" single in Piccadilly. We naturally took up the idea with gusto – helping spread the charitable message far beyond its traditional audience.



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A Glass of Fortnum's Brut Sélection, Jacques Picard NV for £17.50
or a Glass of our Sparkling Tea 0% ABV for £7.50

FINGER SANDWICHES

Coronation Chicken

Cotswold Legbar Egg Mayonnaise

Kames Bay Smoked Trout and Chive Cream Cheese

Suffolk Cured Ham with English Mustard

Cucumber with Capers and Mint

SCONES

Plain and Fruit Scones

Fortnum's Strawberry & Champagne Preserve or Lemon Curd

Served with Somerset Clotted Cream

PÂTISSERIES

Mandarin Loaf

Chestnut Pavlova

Hazelnut and Pistachio Gateaux

Coconut and Blackcurrant Mousse

Pineapple Cake

Served with a Pot of Fortnum's Tea
£80 per person



Champagne Cocktails
From £16.50



Cranberry Lemonade
£13.50 per jug

Vegetarian Afternoon Tea

We were one of the first companies to sell 'German trees' (now better known as 'Christmas trees') in 1848, and we've since become experts in dressing them up rather nicely too. Just look at our decorations department on the 1st floor.



To start, may we suggest
A Glass of Fortnum's Brut Sélection, Jacques Picard NV for £17.50
or a Glass of our Sparkling Tea 0% ABV for £7.50

FINGER SANDWICHES

- Coronation Tofu
- Brussel Sprouts with Cherry Harissa
- Rachel Goat's Cheese and Fortnum's Pickle
- Cotswold Legbar Egg Mayonnaise
- Cucumber with Capers and Mint

SCONES

- Plain and Fruit Scones
- Fortnum's Strawberry & Champagne Preserve or Lemon Curd
- Served with Somerset Clotted Cream*

PÂTISSERIES

- Rose Éclair
- Mandarin Loaf
- Hazelnut and Pistachio Gateaux
- Coconut and Blackcurrant Mousse
- Pineapple Cake

Served with a Pot of Fortnum's Tea
£80 per person



Champagne Cocktails
From £16.50



Cranberry Lemonade
£13.50 per jug

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DRINKS



COCKTAILS

The French Hen	16.50
<i>Peach, Cognac, Rosé Sparkling Tea 0% ABV</i>	
Buckland	16.50
<i>Blackcurrant and Lemon Verbena</i>	
Amelia	16.50
<i>A balanced Bellini with Fortnum's Apricot Preserve</i>	
Blanc Cassis	16.50
<i>A lighter twist on the classic Kir Royale</i>	
Twinkle	16.50
<i>Reyka Vodka, St Germain, Fortnum's Blanc de Blancs</i>	
Three Kings	16.50
<i>Cognac, Lemon, Plum, Apple, Cinnamon, Fortnum's Blanc de Blancs</i>	
Festive Negroni	15.75
<i>Fortnum's London Dry Gin, Campari, Sweet Vermouth, blended & infused with Fortnum's Chai</i>	
G&Tea	15.75
<i>Fortnum's London Dry Gin, Sparkling Tea</i>	
Cranberry Spritz	8.50
<i>Refreshing Elderflower, Cranberry Juice, Soda 0% ABV</i>	

DISTILLED BY AMALTHEA...

A distillery in the heart of Fortnum's might sound like a myth, but the new still on our 3rd floor is very real indeed.

Named in honour of the goat who fed the infant Zeus, it's where we craft both our new house gins – our Amalthea London Dry Gin and Amalthea Pink Gin.

DRINKS



CHAMPAGNE & SPARKLING

	<i>Glass</i> 125ml	<i>Half</i> 37.5cl	<i>Bottle</i> 75cl	<i>Magnum</i> 1.5L
FORTNUM'S CHAMPAGNE				
Brut Sélection, Jacques Picard NV	17.50		90	160
Brut Réserve, Louis Roederer NV	17.50		90	160
Brut Rosé, Maison Bonnet NV	18.25	53	95	
Louis Roederer Vintage 2019			102	
MAISON RUINART				
Brut, R de Ruinart NV	21.50		115	
Rosé NV	28.50		155	
Second Skin Blanc de Blancs NV			160	
CUVÉE PRESTIGE				
Dom Pérignon Vintage 2013			350	
Krug Grande Cuvée, 165th Edition MV			395	
GRANDE MARQUE				
Veuve Fourny & Fils, Vertus 1er Cru, Brut 2013			115	
Charles Heidsieck, Rosé Réserve NV			140	
Pol Roger Vintage 2016			185	
Charles Heidsieck Millésimé 2012			195	
ENGLISH SPARKLING				
Fortnum's Brut, Camel Valley NV	13		70	
Gusbourne Brut Rosé Vintage 2019			75	
Nyetimber Cuvée Demi-Sec MV	17.75		95	
Gusbourne Blanc de Blancs Vintage 2016			120	
FORTNUM'S SPARKLING TEA				
Sparkling Tea 0% ABV	7.50		39	
Rosé Sparkling Tea 0% ABV	7.50		39	
Winter Sparkling Tea 5% ABV	8.50		45	

DRINKS

WINES

	<i>Glass</i> 175ml	<i>Bottle</i> 75cl
FORTNUM'S WHITE		
Vinho Verde, Adega de Moncao, Portugal 2021	9	35
Rheinhessen Dry Riesling, Dr Koehler, Germany 2022	10.75	41
Sancerre Blanc, André Dezat, Loire, France 2022	13.50	52
Chablis, Gilbert Picq 2021	19.50	75

FORTNUM'S RED

Beaujolais, Dominique Piron, France 2021	9	35
Fleurie, Dominique Piron, France 2021	11.50	45
Chianti Classico, Riecine, Italy 2021	14.50	55
Margaux, Brio de Cantenac Brown, France 2020	23.50	90

FORTNUM'S ROSÉ

Côtes de Provence, Domaines Ott, France 2022	14.50	55
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FORTNUM'S SWEET WINE

Sauternes, Château Briatte, France 2019	6.75	40
Tokaji Aszu 5 Puttunynos, Pajzos, Hungary 2017	9.75	58

FORTNUM'S SHERRY & PORT

Fino Sherry, Bodegas Tradición, Spain NV 75cl	7.50	45
Tawny Port 10 Year Old, Niepoort, Portugal NV	9.75	58

DRINKS



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

MINERALS & SOFT DRINKS

	330ml	750ml
Mineral Water, Still or Sparkling	3.50	5.50
	Glass	Jug
Countess Grey Iced Tea <i>Countess Grey Tea, Fortnum’s Orange Blossom Honey</i>	4.95	13.50
Strawberry Iced Tea <i>Strawberry Black Tea, Fortnum’s Orange Blossom Honey</i>	4.95	13.50
Fortnum’s Cranberry Lemonade <i>Fresh Lemon Juice, Cranberries, Sparkling Water & Sugar Syrup</i>	4.95	13.50
Fresh Orange Juice	4.75	
Coca Cola, Diet Coke	5	
Punchy Blood Orange, Bitters and Cardamom	5	

HOT BEVERAGES

CHRISTMAS BLACK TEA Delicious cocoa nibs, combined with the zesty taste of clementine and bold Christmas spices	5.95
CHRISTMAS GREEN TEA A warming blend of green tea, star anise, liquorice, coconut and a hint of vanilla is a festive treat at any time of the day	5.95
FORTNUM’S 181 BLEND COFFEE Single / Double Espresso / Macchiato Americano / Cappuccino / Caffè Latte / Flat White	4.25 / 4.95 5.50
HOT CHOCOLATE Dark Hot Chocolate <i>Fortnum’s Ultimate 85% Colombian Dark Chocolate</i>	5.95

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KCAL INFORMATION

Discover the Kcal content of the items on our menu

CLASSIC AFTERNOON TEA

Finger Sandwiches 460 kcal / Scones 449 kcal / Pâtisseries 1017 kcal

SAVOURY AFTERNOON TEA

Finger Sandwiches 460 kcal / Scones 246 kcal / Savoury Pâtisseries 600 kcal

HIGH TEA

Black Pudding Scotch Egg 406 kcal

Victoria Lobster Omelette with Truffle 319 kcal

Welsh Rarebit with Oven Dried Tomato and Caramelised Shallots 671 kcal

Cornish Turbot with Jerusalem Artichoke and Preserved Lemon Sauce 174 kcal

Comté and Winter Truffle Soufflé with Waldorf Salad 406 kcal

Rhug Estate Roe Deer Wellington 221 kcal

Scones 449 kcal / Pâtisseries 1017 kcal

MADE WITHOUT GLUTEN AFTERNOON TEA

Finger Sandwiches 519 kcal / Scones 718 kcal / Pâtisseries 574 kcal

VEGETARIAN AFTERNOON TEA

Finger Sandwiches 595 kcal / Scones 449 kcal / Pâtisseries 643 kcal

CAKE TROLLEY

Chocolate Tart 354 kcal / Chocolate Tart (Made without Gluten) 295 kcal

Mixed Spice Orange Cake 635 kcal / Battenberg 373 kcal

DRINKS

Sparkling Tea / Rosé Sparkling Tea 19 / 15 / kcal

Countess Grey Per Glass / Jug 14 / 32 kcal

Strawberry Iced Tea 14 / 32 kcal

Fortnum's Cranberry Lemonade Per Glass / Jug 24/ 55 kcal

Fresh Orange Juice Per Glass 109 kcal

Coca Cola / Diet Coke 135 / 3 kcal

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

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

Dark Hot Chocolate 313 kcal

Whole Milk / Semi Skimmed / Skimmed / Oat 13 / 9 / 8 / 20 kcal



DISCOVER OUR 3RD FLOOR

Join us on our 3rd floor – a playground of delicious discovery - whether it's for an unmissable event in our Food & Drink Studio, a gin tasting at our very own Distillery, Amalthea, a peruse of the Book Shop for some culinary inspiration, or a purchase of some chef-selected seasonings and cookware. There's all this to explore at the heart of our Piccadilly home!

Not forgetting, of course, a dedicated space for a true icon – the Fortnum's Hamper. Here you can peruse every stripe of Hamper and fill it with all manner of wonderful things. There's a reason we call them our Parcels of Joy.

And for a moment of relaxation and ponderance, a cocktail in our revamped bar, 3'6, is just the ticket.

And so, you'll soon discover that our 3rd floor really is a destination for sipping, supping, testing, tasting, mixing, making and cocktail-shaking — where beginners meet masters and playing with food is always encouraged.



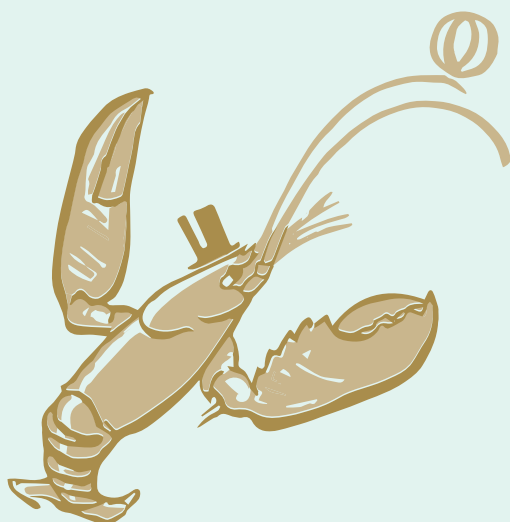


DECK THE HALLS WITH FORTNUM'S THIS CHRISTMAS!

With another joyful season of celebrations upon us, make tracks for our Christmas Shop, open online and in-store, to discover all manner of festive delights... edible or otherwise!

[FORTNUMANDMASON.COM](https://www.fortnumandmason.com)





CELEBRATIONS, WEDDINGS AND PRIVATE DINING

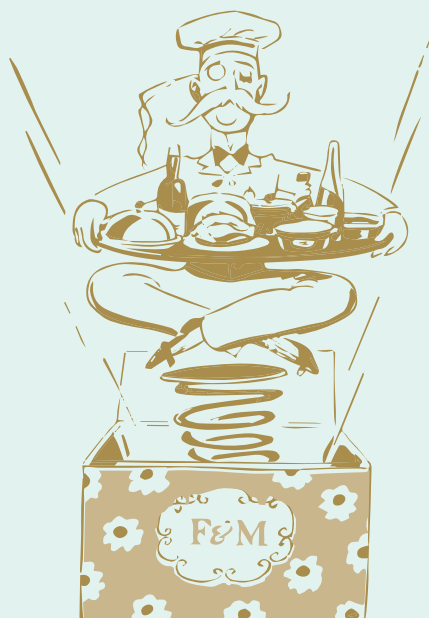
Whether it's a milestone birthday, a wedding ceremony or reception, or a get-together-just-because, a celebration at Fortnum's is *always* an extraordinary experience.

From intimate dinners to epic events and private dining experiences, our expert team will make the occasion wonderful. With spaces fit to host from four to 400 guests, talk to a member of staff today to find out more.

Private.Dining@fortnumandmason.co.uk

020 7734 8040





EVENTS AT FORTNUM'S

From our Burns Night Supper to a Valentine's celebration to leave you head over heels, we at Fortnum's are experts when it comes to creating unforgettable evenings of joy.

Visit fortnumandmason.com/events to discover all the exciting events happening across our Piccadilly home and beyond.

Let the celebrations begin!

To keep up to date with all things Fortnum's including our delicious events, sign up to our newsletter by scanning the QR code.

