



# 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...

# Vegetarian Afternoon Tea

Made for those who prefer not to eat meat, but always eyed enviously by those who see it served to a neighbouring guest, our Vegetarian Afternoon Tea promises exceptional sandwiches, warm scones, elegant pâtisseries and (of course) tea, glorious tea.



## *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

Mature Cheddar and Fortnum's Pickle

Celeriac Remoulade with Wholegrain Mustard

Brussel Sprouts with Cherry Harissa

Cucumber with Lemon and Mint

## SCONES

Plain and Fruit Scones

Fortnum's Strawberry Preserve or Orange Curd

Served with

Somerset Clotted Cream

## PÂTISSERIES

Rose Éclair

Blackcurrant Mousse

Chocolate and Mandarin Crèmeux

Sticky Toffee Loaf

Treacle Tart

## *Served with*

A Pot of Fortnum's Tea for £84 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
<b>FORTNUM'S CHAMPAGNE</b>				
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	
<b>MAISON RUINART</b>				
R de Ruinart Brut NV	26.25		139	
Blanc de Blancs NV			190	
Rosé NV			195	
<b>CUVÉE PRESTIGE</b>				
Dom Pérignon 2015			375	
Krug Grande Cuvée, MV		225	425	
<b>CHAMPAGNE</b>				
Veuve Fourny Blanc de Blancs, 2016			135	
Charles Heidsieck, Rosé Réserve NV			155	
Perrier-Jouët, Blanc de Blancs NV			185	
Pol Roger 2018			237	
<b>NYETIMBER</b>				
Cuvée Demi-Sec MV	17.95		95	
Blanc de Blancs 2016			125	
1086 Prestige Cuvée 2013			235	
<b>ENGLISH SPARKLING</b>				
Fortnum's Brut NV by Camel Valley	15		80	
Brut Rosé 2019 by Gusbourne			85	
Blanc de Blancs 2019 by Gusbourne			150	
<b>FORTNUM'S SPARKLING TEA, 0% ABV</b>				
Sparkling Tea	8.50		45	
Rosé Sparkling Tea	8.50		45	

---

## FORTNUM'S WINES

		Glass 175ml	Bottle 750ml
<b>WHITE</b>			
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
<b>RED</b>			
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
<b>ROSÉ</b>			
English Rosé, Folc, England 2024		13.25	50
Côtes de Provence, Domaines Ott, France 2024		15.75	60
<b>SWEET WINE</b>			
Sauternes, Château Briatte, France 2021		7.75	40
Tokaji Aszú 5 Puttonyos, Pajzos, Hungary 2017		9.75	50
<b>FORTNUM'S SHERRY &amp; PORT</b>			
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 Fresh Lemon Juice, Sparkling Water & Sugar Syrup	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	5.95
<i>Fortnum's Ultimate 85% Colombian Dark Chocolate</i>	
Milk Hot Chocolate	5.95
<i>Fortnum's Ultimate 41% Colombian Milk Chocolate</i>	



## KCAL INFORMATION

Discover the kcal content of the items on our menu.

### CLASSIC AFTERNOON TEA

Finger Sandwiches 625 kcal

Scones 450 kcal / Pâtisseries <sup>(N)</sup> 609 kcal

### HIGH TEA

Halibut, Champagne Velouté and Caviar <sup>(N)</sup> 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 <sup>(N)</sup> 609 kcal

### SAVOURY AFTERNOON TEA

Finger Sandwiches 625 kcal

Savoury Scones, Condiments 680 kcal / Savoury Pâtisseries <sup>(N)</sup> 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