

A detailed illustration of a flowering branch, likely a camellia, in a teal color. The branch features several large, multi-petaled flowers and several pointed leaves with visible veins. The illustration is positioned in the upper 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 granddaughter-in-law, Catherine Princess of Wales, and her daughter-in-law, HM Queen Camilla.



A new season blooms,  
the calendar swells:  
With dates to remember,  
and new stories to tell -  
Of grass courts and day trips  
and blue sky picnics;  
Of flowers at Chelsea,  
*Et Les Jeux Olympiques.*  
But whether your plans  
sing of rest, or adventure  
It's teatime at Fortnum's:  
So, who's for a quencher?



# Afternoon Tea

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 treat or celebration, tea at Fortnum's is always a special occasion. Expect iconic teas, extraordinary cakes, still-warm scones and an array of freshly prepared sandwiches.

So, who's for tea?



We'd love to see photos of your Afternoon Tea experience. Follow and tag us on Instagram [@DiamondJubileeTeaSalon](#) | [#Fortnums](#)

*To start, may we suggest*

A Glass of Fortnum's Blanc de Blancs, Grand Cru, Hostomme NV for £17.50  
or a Glass of our Organic Sparkling Tea 0% ABV for £7.50

## FINGER SANDWICHES

Coronation Chicken

Cucumber with Minted Pea

Kames Bay Smoked Trout with Paprika Cream Cheese

Suffolk Cured Ham with English Mustard

Cotswold Legbar Egg Mayonnaise

## SCONES

Plain and Fruit Scones

Fortnum's Strawberry Preserve or Lemon Curd

*Served with Somerset Clotted Cream*

## PÂTISSERIES

Rose Éclair

Chocolate and Meadowsweet Ganache

Rhubarb and Vanilla Mousse

Blueberry Cheesecake

Lemon and Raspberry Loaf

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



### Expert Tea Tasting

Enjoy a unique tasting with  
our Tearista at your table

£6 per person



### Spring Cocktail

Peony Peach with Amalthea  
Pink Gin and Bergamot

£16.50



# Savoury Afternoon Tea

At Fortnum & Mason, we've always recognised the importance of tea. Since our earliest days, we've known it's far more than just a humble thing to sip.

A cup of the good stuff can awaken, enliven, and restore. Brewed just right, tea can console, calm and soothe; even promote friendship and fellowship.



*To start, may we suggest*

A Glass of Fortnum's Blanc de Blancs, Grand Cru, Hostomme NV for £17.50  
or a Glass of our Organic Sparkling Tea 0% ABV for £7.50

## FINGER SANDWICHES

Coronation Chicken

Cucumber with Minted Pea

Kames Bay Smoked Trout with Paprika Cream Cheese

Suffolk Cured Ham with English Mustard

Cotswold Legbar Egg Mayonnaise

## SAVOURY SCONES

Pea and Mint

Red Leicester and Worcestershire Sauce

*Served with*

*Tomato Compote and Basil Cream Cheese*

## SAVOURY PÂTISSERIES

Pea and Mint Quail Egg with Wild Herb Aioli

Chilled Native Lobster and Tomato Soup

Smoked Duck with Raspberries and Pistachios

Ragstone Goats' Cheese Mousse with Mint and Elderflower

Portland Crab and Cauliflower

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



### Expert Tea Tasting

Enjoy a unique tasting with  
our Tearista at your table

£6 per person



### Spring Cocktail

Peony Peach with Amalthea  
Pink Gin and Bergamot

£16.50



# High Tea

In tea, just as in wine, terroir is all – that unique combination of climate, soil and altitude that together create the diverse and distinctive flavour profiles of different teas across the world. From the crispness of an exceptional Darjeeling to the tropical character of a fantastic Yunnan, it's this all-important terroir that gives tea its unique personality and charm.



*To start, may we suggest*

A Glass of Fortnum's Blanc de Blancs, Grand Cru, Hostomme NV for £17.50  
or a Glass of our Organic Sparkling Tea 0% ABV for £7.50

## A CHOICE OF

Welsh Lamb Scotch Egg with Minted Courgette

Tinto Cheese Soufflé with Sugar Snap Salad

Welsh Rarebit with Oven Dried Tomato and Caramelised Shallots

Cornish Brill with Green Asparagus and Wild Garlic Butter Sauce

Portland Crab Custard with Spring Greens

Victoria Lobster Omelette with Black Truffle

## SCONES

Plain and Fruit Scones

Fortnum's Strawberry Preserve or Lemon Curd

*Served with Somerset Clotted Cream*

## PÂTISSERIES

Rose Éclair

Chocolate and Meadowsweet Ganache

Rhubarb and Vanilla Mousse

Blueberry Cheesecake

Lemon and Raspberry Loaf

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Served with a Pot of Fortnum's Tea

£85 per person



Expert Tea Tasting

Enjoy a unique tasting with  
our Tearista at your table

£6 per person



Spring Cocktail

Peony Peach with Amalthea  
Pink Gin and Bergamot

£16.50

# Vegetarian Afternoon Tea

Before the short, stout, handle-and-spouted teapot of today, there was just a bowl; a simple clay Chinese vessel that was made to hold and infuse tea leaves in hot water, before it was poured through a hole or strainer. It took until the 16th century for the first actual teapot to appear, in Yixing, China: a town now famed for its teapots.





*To start, may we suggest*

A Glass of Fortnum's Blanc de Blancs, Grand Cru, Hostomme NV for £17.50  
or a Glass of our Organic Sparkling Tea 0% ABV for £7.50

## FINGER SANDWICHES

Cucumber with Minted Pea  
Cotswold Legbar Egg Mayonnaise  
Artichokes with Herb and Seed Pesto  
Aubergine with Tomato and Basil  
Rachel's Cheese and Fortnum's Pickle

## SCONES

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

## PÂTISSERIES

Rose Éclair  
Pistachio Gateaux  
Pineapple and Rhubarb Cake  
Elderflower Cheesecake  
Lemon and Raspberry Loaf

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



Expert Tea Tasting  
Enjoy a unique tasting with  
our Tearista at your table  
£6 per person



Spring Cocktail  
Peony Peach with Amalthea  
Pink Gin and Bergamot  
£16.50



# Afternoon Tea Made Without Gluten

For some, the joy of tea lies in the endless variations and idiosyncrasies of different estates, harvests and regions - from the malty robustness of a second flush from deepest Assam to the savoury, gently-roasted flavour of a rare Chinese Long Jing, and the ever-present boldness of our famous Royal Blend.



*To start, may we suggest*

A Glass of Fortnum's Blanc de Blancs, Grand Cru, Hostomme NV for £17.50  
or a Glass of our Organic Sparkling Tea 0% ABV for £7.50

## FINGER SANDWICHES

Coronation Chicken

Cucumber with Minted Pea

Kames Bay Smoked Trout with Paprika Cream Cheese

Suffolk Cured Ham with English Mustard

Cotswold Legbar Egg Mayonnaise

## SCONES

Plain and Fruit Scones

Fortnum's Strawberry Preserve or Lemon Curd

*Served with Somerset Clotted Cream*

## PÂTISSERIES

Blueberry Pavlova

Pistachio Gateaux

Pineapple and Rhubarb Cake

Elderflower Cheesecake

Bergamot and Raspberry Loaf

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



Expert Tea Tasting

Enjoy a unique tasting with  
our Tearista at your table

£6 per person



Spring Cocktail

Peony Peach with Amalthea  
Pink Gin and Bergamot

£16.50

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This menu is not suitable for coeliac guests. 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. 202402.



# 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 or Sparkling Tea 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.



## OUR SPRING COCKTAIL

Peony Peach 16.50

*Inspired by the fragrant aromas of an English country garden in bloom, this delicious cocktail marries our very own Amalthea Pink Gin with Monin White Peach and Italicus Liqueur to create a wonderfully refreshing and pleasingly seasonal tippie.*

## CHAMPAGNE COCKTAILS

Buckland 16.50

*Blackcurrant, Lemon Verbena, Blanc de Blancs*

Amelia 16.50

*Apricot, Peach, Blanc de Blancs*

The Pelican 16.50

*Orange Juice, Grapefruit Marmalade, Blanc de Blancs*

Blanc Cassis 16.50

*English Cassis, Sparkling Tea 0% ABV*

## TEA COCKTAILS

Earl Grey Negroni 15.50

*Fortnum's Amalthea Gin, Campari, Sweet Vermouth, blended and infused with Fortnum's Earl Grey Tea*

G&Tea 15.50

*Fortnum's Amalthea Gin, Sparkling Tea*

Cucumber Spritz 0% ABV 8.50

*Elderflower, Cucumber, Sparkling Tea*

Everything Peachy 0% ABV 8.50

*Peach, Ginger Preserve, Sparkling Tea*

## 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.

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## CHAMPAGNE & SPARKLING

	<i>Glass</i> 125ml	<i>Half</i> 375ml	<i>Bottle</i> 750ml	<i>Magnum</i> 1.5L
<b>FORTNUM'S CHAMPAGNE</b>				
Blanc de Blancs, Grand Cru, Hostomme 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	
<b>MAISON RUINART</b>				
Brut, R de Ruinart NV	21.50		115	
Rosé NV			155	
Second Skin Blanc de Blancs NV			160	
<b>CUVÉE PRESTIGE</b>				
Dom Pérignon Vintage 2013			350	
Krug Grande Cuvée, MV		210	395	
<b>GRANDE MARQUE</b>				
Veuve Fourny & Fils, Vertus 1er Cru, Brut 2013			115	
Charles Heidsieck, Rosé Réserve NV			140	
Perrier-Jouët, Blanc de Blancs NV			180	
Pol Roger Vintage 2016			185	
<b>ENGLISH SPARKLING</b>				
Fortnum's Brut, Camel Valley NV	13		70	
Gusbourne Brut Rosé Vintage 2018			75	
Nyetimber Cuvée Demi-Sec MV	17.75		95	
Gusbourne Blanc de Blancs Vintage 2016			120	
<b>FORTNUM'S SPARKLING TEA</b>				
Organic Sparkling Tea 0% ABV	7.50		39	
Rosé Sparkling Tea 0% ABV	7.50		39	

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## WINES

	<i>Glass 175ml</i>	<i>Bottle 750ml</i>
<b>FORTNUM'S WHITE</b>		
Vinho Verde, Adegas 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 et ses Fils, Burgundy, France 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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*Glass  
175ml*      *Bottle  
500ml*

### **FORTNUM'S SWEET WINE**

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

### **FORTNUM'S SHERRY & PORT**

Fino Sherry, Bodegas Tradición, Spain NV 750 ml	7.50	45
Tawny Port 10 Year Old, Niepoort, Portugal NV	9.75	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 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 wines sold by the glass are also available in measures of 125ml. Vintages subject to change. All prices include Value Added Tax at the prevailing rate. 202402

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## FORTNUM'S BEER & CIDER

English Pilsner, Westerham Brewery <i>4.9% ABV 330ml</i>	5.50
Devon Vintage Cider, South Hams Brewery <i>6.5% ABV 500ml</i>	6.75

## ICED TEAS

	Glass	Jug
Countess Grey Iced Tea <i>Countess Grey Tea, Fortnum's Blossom Honey</i>	4.95	13.50
Peach Iced Tea <i>Peach Black Tea, Fortnum's Blossom Honey</i>	4.95	13.50
Elderflower, Strawberry and Rose Iced Tea <i>Elderflower, Strawberry and Rose, Fortnum's Blossom Honey</i>	4.95	13.50

## MINERALS & SOFT DRINKS

	330ml	750ml
Mineral Water, Still or Sparkling	3.50	5.50
Fortnum's Fresh Lemonade <i>Fresh Lemon Juice, Sparkling Water &amp; 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

### FORTNUM'S 181 BLEND COFFEE

Single / Double Espresso / Macchiato 4.25 / 4.95 / 4.25  
Americano / Cappuccino / Caffè Latte / Flat White 5.50

### HOT CHOCOLATE

Dark Hot Chocolate 5.95  
*Fortnum's Ultimate 85% Colombian Dark Chocolate*



Our exceptional 85% Dark Hot Chocolate is made with single origin Colombian Chocolate - for a richer, darker taste - all natural cocoa butter, making it deliciously vegan.

## PARTIES, 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 anywhere from 4 to 400 guests, talk to a member of staff today to find out more.

[Private.Dining@fortnumandmason.co.uk](mailto:Private.Dining@fortnumandmason.co.uk)

020 7734 8040



## JOIN US IN OUR FOOD & DRINK STUDIO

Grab an apron and join us on our 3rd floor at Piccadilly – a destination for sipping, supping, testing, tasting, mixing, making and cocktail-shaking, where beginners meet masters and playing with food is always encouraged.

Scan the QR code below to find out more about our 3rd floor, and to view a full schedule of events in our Food & Drink Studio.





## EVENTS AT FORTNUM'S

From Supper Clubs and Masterclasses, we at Fortnum's are experts when it comes to creating unforgettable evenings of joy.

Visit [fortnumandmason.com/events](https://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.



## KCAL INFORMATION

Discover the kcal content of the items on our menu

### CLASSIC AFTERNOON TEA

Finger Sandwiches 572 kcal

Scones 450 kcal / Pâtisseries 807 kcal

### SAVOURY AFTERNOON TEA

Finger Sandwiches 572 kcal

Savoury Scones 366 kcal / Savoury Pâtisseries 362 kcal

### HIGH TEA

Welsh Lamb Scotch Egg 399 kcal

Tinto Cheese Soufflé with Sugar Snap Salad 221 kcal

Welsh Rarebit with Oven Dried Tomato and Caramelised Shallots 679 kcal

Cornish Brill with Green Asparagus and Wild Garlic Butter Sauce 458 kcal

Portland Crab Custard with Spring Greens 186 kcal

Victoria Lobster Omelette with Black Truffle 336 kcal

Scones 450 kcal / Pâtisseries 703 kcal

### VEGETARIAN AFTERNOON TEA

Finger Sandwiches 528 kcal

Scones 450 kcal / Vegetarian Pâtisseries 637 kcal

### MADE WITHOUT GLUTEN AFTERNOON TEA

Finger Sandwiches 527 kcal

Scones 718 kcal / Pâtisseries 529 kcal

### CAKE TROLLEY

Battenberg 373 kcal

White Chocolate Cake 298 kcal

Lemon Tart 325 kcal

### DRINKS

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

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

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

Coca Cola / Diet Coke 139 / 1 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 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.