

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.

Pigeons hold a lofty position in the Queen's affections, and Her Majesty has been a famous fancier of racing pigeons for decades. A noble and noteworthy bird, indeed...

To start, may we suggest

A Glass of Fortnum's Platinum Jubilee Blanc de Blancs Extra Dry NV for £16.25 or a Glass of our Organic Sparkling Tea 0% ABV for £7.25

HORS D'OEUVRE

London Smoked Salmon Blini with Crème Fraîche

FINGER SANDWICHES

Coronation Chicken

Cotswold Legbar Egg Mayonnaise

Suffolk Cured Ham with English Mustard

Cucumber with Minted Pea Cream Cheese

SAVOURY SCONES

Jubilee Tea Scone
Served with Tea Infused Cream Cheese
Minted Pea Scone
Served with Platinum Beetroot Relish

SAVOURY PATISSERIES

Oeufs Drumkilbo

Duck Mousse Melba

London Smoked Trout Éclair

Mushroom and Whisky Pâté

Pea and Goats Curd Mousse with Elderflower Glaze

Served with a Pot of Fortnum's Tea £72.50 per person



Expert Tea Tasting
Enjoy a unique tasting with
ourTearista at your table

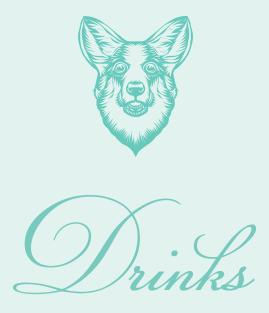
£6 per person



Jubilee Beacon Cocktail

Created to celebrate the Queen's Platinum Jubilee, made with her favourite tipples

£16.00



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.

There are few more iconic duos than Her Majesty and her corgis. Her first was named Dookie and since 1952, more than 30 have dozed in the cosy wicker beds of Buckingham Palace's 'Corgi Room'.

JUBILEE COCKTAILS

Jubilee Beacon 16.00

Created for the Platinum Jubilee and inspired by Her Majesty The Queen's favourite tipples, this cocktail blends Gin, Dubonnet and Royal Tokaji — the same wine presented to Her Majesty on the occasion of her Diamond Jubilee — in spectacular fashion.

Frappé 75 8.50

Named for the year in which Her Majesty first visited Hong Kong, we've swapped the traditional coffee base of a frappé for a velvety, ginger-infused blend of two China teas: our Black Tea with Peach and a rich Oolong.

Buckland

CHAMPAGNE COCKTAILS

14.50

Blackcurrant and Lemon Verbena	17.50
Amelia A balanced Bellini with Fortnum's Apricot Preserve	14.50
The Pelican A refreshing, simple twist on a Bucks Fizz	14.50
Study in Pink Rose Pouchong, Tarquin's Cornish Pastis, Lemon, Rosé Champagne	14.50
TEA COCKTAILS	
Earl Grey Negroni Fortnum's London Dry Gin, Campari, Sweet Vermouth, blended and infused with Fortnum's Earl Grey Tea	14.50
G&Tea Fortnum's London Dry Gin, Sparkling Tea 0% ABV	12.50
Cucumber Spritz Refreshing Elderflower, Cucumber, Sparkling Tea 0% ABV	8
Everything Peachy Peach, Ginger Preserve, Sparkling Tea 0% ABV	8

CHAMPAGNE & SPARKLING

	Glass I 25ml	Half 37.5cl		Magnum 1.5L
FORTNUM'S CHAMPAGNE				
Platinum Jubilee Blanc de Blancs Extra Dry NV	16.25		80	
Brut Réserve, Louis Roederer NV	16.25		80	130
Blanc de Blancs, Grand Cru, Hostomme NV		43		130
Brut Rosé, Billecart-Salmon NV	16.75	45	82	140
Brut Vintage, Louis Roederer 2015			85	
MAISON RUINART				
R de Ruinart NV	18	48	92	
Brut Rosé, Ruinart NV	22.50	65	110	
Blanc de Blancs, Ruinart NV	23.50		115	
CUVÉE PRESTIGE				
Dom Pérignon 2010			270	
Grande Cuvée, Krug NV		165	290	
GRANDE MARQUE				
Brut Vintage Ter Cru, Veuve Fourny 2013			110	
Rosé Réserve, Charles Heidsieck NV			125	
Brut Vintage, Pol Roger 2012			125	
Blanc de Blancs, Perrier-Jouët NV			130	
Blanc de Blanc Vintage, Louis Roederer 2013			150	
ENGLISH SPARKLING				
Fortnum's Brut Sparkling, Camel Valley, Cornwall NV	12		70	
Fortnum's Brut Vintage Rose, Gusbourne, Kent 2016			80	
Demi-Sec, Nyetimber, West Sussex NV	14.75		75	
Blanc de Blancs Vintage, Gusbourne, Kent 2016			105	
FORTNUM'S SPARKLING TEA				
Organic Sparkling Tea 0% ABV	7.25		38	
Organic Rosé Sparkling Tea 0% ABV	7.25		38	

WINES

	Glass 175ml	Bottle 75cl
FORTNUM'S WHITE		
Vinho Verde, Adega de Moncao, Portugal 2020	8	30
Rheinhessen Dry Riesling, Dr Koehler, Germany 2020	9	34
Marlborough Sauvignon Blanc, Isabel Estate, New Zealand 2021	11.50	44
Chablis Ier Cru 'Butteaux' Vieille Vignes, Louis Michel, France 2019	15.75	60
FORTNUM'S RED		
Beaujolais, Dominique Piron, France 2020	8	30
Bourgogne Rouge, Joseph Drouhin, France 2019	11	42
Chianti Classico, Riecine, Italy 2019	12.75	49
Margaux, Brio de Cantenac Brown, France 2018	21	80
FORTNUM'S ROSÉ		
Provence Rosé, Ott, France 2020	12	46
	Glass 75ml	Bottle 50cl
FORTNUM'S SWEET WINE		
Sauternes, Château Briatte, France 2017	5.50	32
Tokaji Azsu 5 Puttunyos, Pajzos, Hungary 2016	6.75	40
FORTNUM'S SHERRY & PORT		
Fino Sherry, Bodegas Tradición, 75cl Bottle	4	36
Tawny Port 10 Year Old, Niepoort	7.25	43

FORTNUM'S BEER & CIDER

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English Pilsner, Westerham Brewery 4.9% ABV 330ml	4.75
Devon Vintage Cider	5.75

MINERALS & SOFT DRINKS

Mineral Water, Still or Sparkling	330ml 2.95	750ml 4.75
	Glass	Jug
Countess Grey Iced Tea Countess Grey Tea, Fortnum's Orange Blossom Honey	4.95	13.50
Strawberry Iced Tea Strawberry Black Tea, Fortnum's Orange Blossom Honey	4.95	13.50
Fortnum's Fresh Lemonade Fresh Lemon Juice, Sparkling Water & Sugar Syrup	4.95	13.50
Fresh Orange Juice	4.50	
Coca Cola, Diet Coke	5	

HOT BEVERAGES

FORTNUM'S 181 BLEND COFFEE

Single / Double Espresso / Macchiato	3.50 / 3.95 / 3.95
Americano / Cappuccino / Caffè Latte / Flat White	4.25

HOT CHOCOLATE

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



CELEBRATIONS, JUBILATIONS & PRIVATE DINING

Whether it's a milestone birthday, a wedding ceremony or reception, or a Jubilee get together, 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
020 7734 8040



KCAL INFORMATION

Discover the Kcal content of the items on our menu

CLASSIC AFTERNOON TEA

Blini 88 kcal / Finger Sandwiches 744 kcal Scones 418 kcal / Patisseries 675 kcal

SAVOURY AFTERNOON TEA

Blini 88 kcal / Finger Sandwiches 744 kcal
Savoury Scones 400 kcal / Savoury Patisseries 352 kcal

HIGH TEA

Blini 88 kcal

Classic Scotch Egg 421 kcal

Victoria Lobster Omelette with Truffle 314 kcal

Welsh Rarebit with Oven Dried Tomato and Caramelised Shallot 564 kcal

Poached Lemon Sole with Champagne Cream Sauce 201 kcal

Cumbrian Beef Fillet with Pommes Duchesse 221 kcal

Cave Aged Cheddar Souffle with Watercress 262 kcal

Scones 418 kcal / Patisseries 675 kcal

VEGETARIAN AFTERNOON TEA

Seeded Cracker 126 kcal / Finger Sandwiches 661 kcal Scones 418 kcal / Patisseries 555 kcal

CAKE TROLLEY

Battenberg 222 kcal

Charlotte 399 kcal

Chocolate Tart 377 kcal

Lemon and Poppy Seed 388 kcal

DRINKS

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

Countess Grey / Strawberry Iced Tea 30 / 41 kcal

Fortnum's Fresh Lemonade / Fresh Orange Juice 44 / 73 kcal

Coca Cola / Diet Coke 135 / 3 kcal

Single Espresso / Double Espresso/ Macchiato 12 / 12 / 44 kcal

Americano / Cappuccino / Caffè Latte / Flat White 14 / 173 / 173 / 136 kcal

Dark Hot Chocolate 414 kcal

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