

Vegetarian Afternoon Tea

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.



A favourite flower of Her Majesty, Lily of the Valley featured prominently in the Queen's wedding bouquet. Doubtless inspired, Catherine, Duchess of Cambridge, followed suit some 64 years later.



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

Crushed Avocado and Chilli on a Seeded Cracker

FINGER SANDWICHES

Coronation Tofu

Cotswold Legbar Egg Mayonnaise

Seitan with Watercress and Horseradish

Cucumber with Minted Pea Cream Cheese

SCONES

Plain and Fruit Scones

Fortnum's Strawberry Preserve and Lemon Curd

Served with Somerset Clotted Cream

PATISSERIES

Our delicious patisseries are inspired by seasonal ingredients,
each one honed to perfection over time by our chefs.

Served with a Pot of Fortnum's Tea
£70 per person



Expert Tea Tasting

Enjoy a unique tasting with
our Tearista at your table

£6 per person



Jubilee Beacon Cocktail

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

£16.00

Vegan Afternoon Tea

A detailed line drawing of a tea plant branch, showing several large, pointed leaves and clusters of small, bell-shaped flowers. The illustration is positioned to the left of the word 'Tea' in the title.

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



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FINGER SANDWICHES

Coronation Tofu

Egg Mayonnaise

Seitan with Watercress and Horseradish

Cucumber with Minted Pea Cream Cheese

SCONES

Plain Scones

Fortnum's Strawberry and Wild Blueberry Preserves

Served with Cream Cheese

PATISSERIES

Mango and Turmeric Mousse

Strawberry Pavlova

Lemon Sponge with Redcurrant Jam

Raspberry and Chocolate Dome

Pineapple Cheesecake

VEGAN

Served with a Pot of Fortnum's Tea
£70 per person



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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.



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'.

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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.

CHAMPAGNE COCKTAILS

- Buckland 14.50
Blackcurrant and Lemon Verbena
- Amelia 14.50
A balanced Bellini with Fortnum's Apricot Preserve
- The Pelican 14.50
A refreshing, simple twist on a Bucks Fizz
- Study in Pink 14.50
Rose Pouchong, Tarquin's Cornish Pastis, Lemon, Rosé Champagne

TEA COCKTAILS

- Earl Grey Negroni 14.50
Fortnum's London Dry Gin, Campari, Sweet Vermouth, blended and infused with Fortnum's Earl Grey Tea
- G&Tea 12.50
Fortnum's London Dry Gin, Sparkling Tea 0% ABV
- Cucumber Spritz 8
Refreshing Elderflower, Cucumber, Sparkling Tea 0% ABV
- Everything Peachy 8
Peach, Ginger Preserve, Sparkling Tea 0% ABV

CHAMPAGNE & SPARKLING

	<i>Glass</i> 125ml	<i>Half</i> 37.5cl	<i>Bottle</i> 75cl	<i>Magnum</i> 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 1er 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

	<i>Glass 175ml</i>	<i>Bottle 75cl</i>
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 1er 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
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	<i>Glass 75ml</i>	<i>Bottle 50cl</i>
FORTNUM'S SWEET WINE		
Sauternes, Château Briatte, France 2017	5.50	32
Tokaji Azzu 5 Puttunynos, 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

English Pilsner, Westerham Brewery 4.75
4.9% ABV 330ml

Devon Vintage Cider 5.75
6.5% ABV 500ml

MINERALS & SOFT DRINKS

	330ml	750ml
Mineral Water, Still or Sparkling	2.95	4.75

	Glass	Jug
Countess Grey Iced Tea	4.95	13.50
<i>Countess Grey Tea, Fortnum's Orange Blossom Honey</i>		

Strawberry Iced Tea	4.95	13.50
<i>Strawberry Black Tea, Fortnum's Orange Blossom Honey</i>		

Fortnum's Fresh Lemonade	4.95	13.50
<i>Fresh Lemon Juice, Sparkling Water & Sugar Syrup</i>		

Fresh Orange Juice	4.50	
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Coca Cola, Diet Coke	5	
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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
<i>Fortnum's Ultimate 85% Colombian Dark Chocolate</i>	



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