



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.



Oh-so-cosy and mellow,
Autumn season is here:
With abundant new flavours
And sweet reasons to cheer –
From fireside cocoa and
Walks through the leaves;
To fresh feasts and foraging
And the return of long sleeves.
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 our most delicious tradition.

Every bit as memorable and magical on your first trip as your
fiftieth, famous teas, extraordinary patisserie, warm scones and
exceptional sandwiches await.



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 **£18.50**
or a Glass of our Sparkling Tea 0% ABV for **£7.95**

FINGER SANDWICHES

Coronation Chicken

Cotswold Legbar Egg Mayonnaise

Kames Bay Smoked Trout with Chive Cream Cheese

Suffolk Cured Ham with English Mustard

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

Cherry Mousse

Dark Chocolate with Hazelnut Praline

Coconut Loaf

Treacle Tart

Served with

A Pot of Fortnum's Tea for **£82** per person



EXPERT TEA TASTING

Enjoy a unique tasting with
our Tearista at your table

£8 per person



SEASONAL COCKTAIL

King's Orchard with Apple
Vodka, Blackberry and Damson

£16.50



Savoury Afternoon Tea

Created to satisfy the palates of all who prefer savoury to sweet, this Afternoon Tea sees our talented chefs transform every aspect of our menu, including our patisserie, into decadent and decidedly savoury masterpieces.

Goat's Cheese and Chive scone, anyone?



To start, may we suggest

A Glass of Fortnum's Blanc de Blancs, Grand Cru, Hostomme NV for **£18.50**
or a Glass of our Sparkling Tea 0% ABV for **£7.95**

FINGER SANDWICHES

Coronation Chicken

Cotswold Legbar Egg Mayonnaise

Kames Bay Smoked Trout with Chive Cream Cheese

Suffolk Cured Ham with English Mustard

Cucumber with Lemon and Mint

SAVOURY SCONES

Roast Potato and Thyme

Goat's Cheese and Chive

Served with

Marmite Cream Cheese and Red Onion Marmalade

SAVOURY PÂTISSERIES

Portland Crab Tart

Pork and Sage Sausage Roll

Smoked Trout and Herb Roulade

Stilton and Walnut Cheesecake

Wild Mushroom Profiterole

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



SEASONAL COCKTAIL

King's Orchard with Apple
Vodka, Blackberry and Damson

£16.50



High Tea

A delicious twist on our traditional Afternoon Tea,
which swaps our elegant finger sandwiches for one of a
selection of decadent savoury dishes - including our delectable
Victoria Lobster Omelette and irresistible Halibut with
Champagne Velouté and Caviar.



To start, may we suggest

A Glass of Fortnum's Blanc de Blancs, Grand Cru, Hostomme NV for **£18.50**
or a Glass of our Sparkling Tea 0% ABV for **£7.95**

A CHOICE OF

Halibut, Champagne Velouté and Caviar
Victoria Lobster Omelette, Black Autumn Truffle
Cumbrian Beef Wellington, Shallot Purée, Red Wine Jus
Baked Diver Caught Scallop, Potato & Leek Cream
Wild Mushroom and Tarragon Vol au Vent

SCONES

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

PÂTISSERIES

Rose Éclair
Cherry Mousse
Dark Chocolate with Hazelnut Praline
Coconut Loaf
Treacle Tart

Served with

A Pot of Fortnum's Tea for **£86** per person



EXPERT TEA TASTING

Enjoy a unique tasting with
our Tearista at your table

£8 per person



SEASONAL COCKTAIL

King's Orchard with Apple
Vodka, Blackberry and Damson

£16.50

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 patisserie and (of course) tea, glorious tea.



To start, may we suggest

A Glass of Fortnum's Blanc de Blancs, Grand Cru, Hostomme NV for **£18.50**
or a Glass of our Sparkling Tea 0% ABV for **£7.95**

FINGER SANDWICHES

Cucumber with Lemon and Mint

Cotswold Legbar Egg Mayonnaise

Mature Cheddar and Fortnum's Pickle

Courgette with Sun-Dried Tomato

Artichoke with Basil Pesto

SCONES

Plain and Fruit Scones

Fortnum's Strawberry Preserve or Orange Curd

Served with

Somerset Clotted Cream

PÂTISSERIES

Rose Éclair

Coconut Loaf

Chocolate Orange Mousse

Cherry Cheesecake

Treacle Tart

Served with

A Pot of Fortnum's Tea for **£82** per person



EXPERT TEA TASTING

Enjoy a unique tasting with
our Tearista at your table

£8 per person



SEASONAL COCKTAIL

King's Orchard with Apple
Vodka, Blackberry and Damson

£16.50



Afternoon Tea Made Without Gluten

Made without gluten but no less extraordinary for its absence, this expertly crafted Afternoon Tea is a delicious reminder that our most enduring tradition is designed to be enjoyed by everyone. Pass the scones and the Orange Curd, and let the teatime indulgence begin!



To start, may we suggest

A Glass of Fortnum's Blanc de Blancs, Grand Cru, Hostomme NV for **£18.50**
or a Glass of our Sparkling Tea 0% ABV for **£7.95**

FINGER SANDWICHES

Coronation Chicken

Cotswold Legbar Egg Mayonnaise

Kames Bay Smoked Trout with Chive Cream Cheese

Suffolk Cured Ham with English Mustard

Cucumber with Lemon and Mint

SCONES

Plain and Fruit Scones

Fortnum's Strawberry Preserve or Orange Curd

Served with

Somerset Clotted Cream

PÂTISSERIES

Coconut Loaf

Blackcurrant Mousse

Apple and Blackberry Canelé

Chocolate Orange Mousse

Cherry Cheesecake

Served with

A Pot of Fortnum's Tea for **£82** per person



EXPERT TEA TASTING

Enjoy a unique tasting with
our Tearista at your table

£8 per person



SEASONAL COCKTAIL

King's Orchard with Apple
Vodka, Blackberry and Damson

£16.50



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.





COCKTAILS

King's Orchard	16.50
<i>Apple Vodka, Blackberry and Damson</i>	
Earl Grey Negroni	15.50
<i>Fortnum's Amalthea Gin, Campari, Sweet Vermouth, blended and infused with Fortnum's Earl Grey Tea</i>	
G&Tea	15.50
<i>Fortnum's Amalthea Gin, Sparkling Tea</i>	

CHAMPAGNE COCKTAILS

Amelia	17.50
<i>Apricot, Peach, Blanc de Blancs</i>	
The Pelican	17.50
<i>Orange Juice, Grapefruit Marmalade, Blanc de Blancs</i>	
Blanc Cassis	17.50
<i>English Cassis, Sparkling Tea 0% ABV</i>	

SPRITZERS

Cucumber Spritz 0% ABV	8.50
<i>Elderflower, Cucumber, Sparkling Tea</i>	
Everything Peachy 0% ABV	8.50
<i>Peach Purée, Sparkling Tea</i>	
Lannock Spritz 0% ABV	8.50
<i>Botivo, Elderflower, Soda water</i>	

CHAMPAGNE & SPARKLING

	Glass 125ml	Half 375ml	Bottle 750ml	Magnum 1.5l
FORTNUM'S CHAMPAGNE				
Blanc de Blancs, Grand Cru NV, Hostomme	18.50	55	99	180
Brut Rosé NV by Maison Bonnet	19.75	57	105	
Brut 2019 by Louis Roederer	22.50		120	
MAISON RUINART				
R de Ruinart Brut NV	26.25		139	
Blanc de Blancs NV			185	
Rosé NV			192	
CUVÉE PRESTIGE				
Dom Pérignon 2015			375	
Krug Grande Cuvée, MV		225	425	
CHAMPAGNE				
Veuve Fourny & Fils Brut, Vertus 1er Cru, 2013			135	
Charles Heidsieck, Rosé Réserve NV			155	
Perrier-Jouët, Blanc de Blancs NV			185	
Pol Roger 2018			195	
NYETIMBER				
Cuvée Demi-Sec MV	17.95		95	
Blanc de Blancs 2016			125	
1086 Prestige Cuvée 2013			235	
ENGLISH SPARKLING				
Fortnum's Brut NV by Camel Valley	15		80	
Brut Rosé 2019 by Gusbourne			85	
Blanc de Blancs 2019 by Gusbourne			120	
FORTNUM'S SPARKLING TEA, 0% ABV				
Sparkling Tea	7.95		42	
Rosé Sparkling Tea	7.95		42	



FORTNUM’S WINES

	Glass 175ml	Bottle 750ml
WHITE		
Vinho Verde, Adega de Moncao, Portugal 2023	9.75	37
Dry Riesling, Weingut Neiss, Pfalz, Germany 2024	11.50	43
Saint Véran, Joseph Drouhin, Burgundy, France 2021	14.25	54
Chablis, Domaine Louis Michel, Burgundy, France 2023	19.50	75

RED		
Beaujolais, Dominique Piron, France 2023	9.75	37
Fortnum's Dao Tinto, Quinta de Baixo, Portugal 2020	12.75	50
Chianti Classico, Riecine, Italy 2022	15.25	57
Margaux, Brio de Cantenac Brown, France 2021	23.50	90

ROSÉ		
English Rosé, Folc, England 2023	14.25	50
Côtes de Provence, Domaines Ott, France 2024	15.25	55

	Glass 75ml	Bottle 500ml
SWEET WINE		
Sauternes, Château Briatte, France 2021	7.75	40
Tokaji Aszú 5 Puttonyos, Pajzos, Hungary 2017	9.75	50

FORTNUM’S SHERRY & PORT		
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. 202508



HOT BEVERAGES

FORTNUM'S 181 BLEND COFFEE

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

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>	

SEASONAL INFUSIONS

Pomegranate & Rose	5.95
Apricot, Honey & Lavender	5.95



CHRISTMAS PARTY BOOKINGS, NOW OPEN



Whether you're planning an intimate festive dinner or a Christmas party for up to 400 guests, exceptional food, drink, and service await when you celebrate the season at Fortnum's. Discover our extraordinary spaces and talk to our dedicated event planning team today.



Scan the QR code to view our private dining brochure:



EVENTS AT FORTNUM'S

From masterclasses and supper clubs to tastings and demonstrations with some of the leading names in global food and drink, Fortnum's is home to a year-round calendar of events, each designed to surprise and delight. So, to be the first to hear about our upcoming events, exclusive experiences and much more besides, sign up to our newsletter today.



Scan the QR code to subscribe:



TAKE HOME OUR TEAWARE

Thinking of taking a teapot home today? The beautiful teaware we use here in our Diamond Jubilee Tea Salon is available to purchase from our 1st Floor.



KCAL INFORMATION

Discover the kcal content of the items on our menu.

CLASSIC AFTERNOON TEA

Finger Sandwiches 616 kcal

Scones 450 kcal / Pâtisseries ^(N) 590 kcal

HIGH TEA

Halibut, Champagne Velouté and Caviar ^(N) 480 kcal

Victoria Lobster Omelette, Black Autumn Truffle 368 kcal

Cumbrian Beef Wellington, Shallot Purée, Red Wine Jus 292 kcal

Baked Diver-Caught Scallop, Potato and Leek Cream 323 kcal

Wild Mushroom and Tarragon Vol au Vent 684 kcal

Scones 450 kcal / Pâtisseries ^(N) 590 kcal

SAVOURY AFTERNOON TEA

Finger Sandwiches 616 kcal

Savoury Scones, Condiments 679 kcal / Savoury Pâtisseries ^(N) 542 kcal

VEGETARIAN AFTERNOON TEA

Finger Sandwiches 559 kcal

Scones 450 kcal / Vegetarian Pâtisseries 564 kcal

MADE WITHOUT GLUTEN AFTERNOON TEA

Finger Sandwiches 551 kcal

Scones 567 kcal / Pâtisseries 537 kcal

Macaron ^(N) 89 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 Iced Tea / Mango & Yuzu 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 / 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