

A detailed illustration of a tea branch with several large, multi-petaled flowers and several green leaves. The branch enters from the right side of the frame and extends towards the center.

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...



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 pâtisseries, 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 **£19.50**
or a Glass of our Sparkling Tea 0% ABV for **£8.50**

FINGER SANDWICHES

Egg Mayonnaise

Coronation Chicken

Kames Bay Smoked Trout with Dill Cream Cheese

Suffolk 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

Orange Mousse

Dark Chocolate with Hazelnut Praline

Coconut 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



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 **£19.50**
or a Glass of our Sparkling Tea 0% ABV for **£8.50**

FINGER SANDWICHES

Egg Mayonnaise

Coronation Chicken

Kames Bay Smoked Trout with Dill Cream Cheese

Suffolk 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

Lobster Cocktail 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 **£85** 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



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 **£19.50**
or a Glass of our Sparkling Tea 0% ABV for **£8.50**

A CHOICE OF

Halibut, Champagne Velouté and Caviar
Victoria Lobster Omelette, Black Winter Truffle
Twice Baked Mature Cheddar Soufflé with Parmesan Sauce
Cumbrian Beef Wellington, Shallot Purée, Red Wine Jus
Baked Diver Caught Scallop, Potato & Leek Cream

SCONES

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

PÂTISSERIES

Rose Éclair
Orange 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



AMELIA COCKTAIL

Apricot, Peach,
Blanc de Blancs

£19.50

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 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



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 **£19.50**
or a Glass of our Sparkling Tea 0% ABV for **£8.50**

FINGER SANDWICHES

Egg Mayonnaise

Coronation Chicken

Kames Bay Smoked Trout with Dill Cream Cheese

Suffolk 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

Cherry Cheesecake

Blackcurrant Mousse

Chocolate and Mandarin Crèmeux

Apple and Cinnamon Canelé

Sticky Toffee Loaf

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
FORTNUM'S CHAMPAGNE				
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	
MAISON RUINART				
R de Ruinart Brut NV	26.25		139	
Blanc de Blancs NV			190	
Rosé NV			195	
CUVÉE PRESTIGE				
Dom Pérignon 2015			375	
Krug Grande Cuvée, MV		225	425	
CHAMPAGNE				
Veuve Fourny Blanc de Blancs, 2016			135	
Charles Heidsieck, Rosé Réserve NV			155	
Perrier-Jouët, Blanc de Blancs NV			185	
Pol Roger 2018			237	
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			150	
FORTNUM'S SPARKLING TEA, 0% ABV				
Sparkling Tea	8.50		45	
Rosé Sparkling Tea	8.50		45	



FORTNUM'S WINES

	Glass 175ml	Bottle 750ml
WHITE		
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
RED		
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
ROSÉ		
English Rosé, Folc, England 2024	13.25	50
Côtes de Provence, Domaines Ott, France 2024	15.75	60
SWEET WINE		
	Glass 75ml	Bottle 500ml
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. 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 <i>Countess Grey Tea, Fortnum's Blossom Honey</i>	5.95	15.25
Peach Iced Tea <i>Black Peach Tea, Fortnum's Blossom Honey</i>	5.95	15.25
Ceylon Iced Tea <i>Ceylon OP Tea, Fortnum's Blossom Honey</i>	5.95	15.25

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 <i>Fresh Lemon Juice, Sparkling Water & Sugar Syrup</i>	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

Fortnum's Ultimate 85% Colombian Dark Chocolate

Milk Hot Chocolate 5.95

Fortnum's Ultimate 41% Colombian Milk Chocolate



EVENTS AT FORTNUM'S

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

Visit 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 below.



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.



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 four to 400 guests, talk to a member of staff today to find out more.

Private.Dining@fortnumandmason.co.uk

020 7734 8040

Friends of FORTNUM'S

THE BEGINNING OF A BEAUTIFUL FRIENDSHIP

£100 PER YEAR MEMBERSHIP | UK CUSTOMERS ONLY

Created for all our foodie friends (that's you) to enjoy even more of your Fortnum's favourites, all year round. Become a *Friend of Fortnum's* and enjoy a special welcome parcel containing a handpicked selection of our most loved products, free delivery, complimentary drinks in all our restaurants and bars, and much more besides. A year of joyful Membership benefits await.



Psst...



Shall we make this official?

SCAN THE QR CODE TO FIND OUT MORE

As we begin a new year, why not delight someone special with a year of joyful moments, treats and experiences – all wrapped up in a *Friends of Fortnum's* Membership?

KCAL INFORMATION

Discover the kcal content of the items on our menu.

CLASSIC AFTERNOON TEA

Finger Sandwiches 625 kcal

Scones 450 kcal / Pâtisseries ^(N) 609 kcal

HIGH TEA

Halibut, Champagne Velouté and Caviar ^(N) 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 ^(N) 609 kcal

SAVOURY AFTERNOON TEA

Finger Sandwiches 625 kcal

Savoury Scones, Condiments 680 kcal / Savoury Pâtisseries ^(N) 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