THE WINE BAR

FORTNUM & MASON
EST 1707

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OYSTERS
BRITISH ROCKS

BEST IN SEASON

Single £3.00
Trio £8.50
Half a Dozen £17.00
Dozen £32.00

Choose from:

Shallot Vinegar

Japanese Dressing

Tabasco Vinaigrette

Deep Fried Oyster with Creamed Spinach

Single £3.00
Trio £8.50
Half a Dozen £17.00

OYSTER FLIGHT £20.00

An expertly curated flight to compliment oysters

Fortnum's Pouilly Fumé,
Domaine Chatelain, Loire 2016

Fortnum's Sancerre, André Dezat,
Loire Valley 2016

Fortnum's Muscadet Sur Lie,
Pierre Luneau 2016

FOOD

BAR SNACKS

Cheese Straws (V)	£4.50
Padron Peppers, Sea Salt (VE)	£4.50
Crudités, Broad Bean Hummus (V)	£4.50
Roasted Mini Chorizo	£5.50
Rarebits	£7.50
Scotch Egg, Piccadilly Piccalilli	£9.50

TO SHARE All Served with Crispbread

Tzatziki with a Hint of Garlic & Balsamic Pearls	£7.00
Smoked Aubergine, Pomegranate (VE)	£7.50
Avocado, Lime & Coriander (VE)	£7.75
Ham Hock Rillette, Capers & Peas	£10.25

CAVIAR

Oscietra Caviar	30g	£80.00
Small grains, almost nutty taste	50g	£130.00
Beluga Caviar XX	30g	£209.00
Offers the Largest Eggs, Unique & Luxurious.	50g	£343.00

CHARCUTERIE

Parma Ham, Melon	£10.00
Maldonado Acorn-Fed Iberico Ham	£24.50
Charcuterie Platter	£25.50
Charcuterie & Cheese Platter	£27.50

CHEESE

Selection of Two	£10.00
Selection of Three	£14.50
Selection of Five	£22.00

MEDIUM PLATES

Braised Octopus Salad, Crispy Shallots (GF)	£11.00
Steak Tartare	£12.00
Burrata, Summer Bean Salad (V)	£12.50
Caeser Salad	£9.50
add Smoked Chicken	£13.00
Highgrove Burger	£14.00
add Roast Sweet Potato (V)	£3.75
Fortnum's Smoked Salmon, Crème Fraîche & Rye	£14.00
Dressed Dorset Crab	£15.00
Lobster Bridge Rolls	£16.50
British Picnic Platter, Pork Pie, Scotch Egg & British Cheese	£17.00
Trio of Salmon	£22.00

Fortnum's Smoked Salmon
Salmon Tartare
Hot Smoked Salmon Rillette

CHAMPAGNE OF THE MONTH WITH A TRIO OF SALMON

Deutz Classic
NV Champagne 125ml
&
Fortnum's Smoked Salmon
Salmon Tartare
Hot Smoked Salmon Rillette

£32.00

All products are prepared in an environment where nuts are used and may contain nuts or traces of nuts. Vintages are subject to change. Corkage Fee £15.00 excludes bottles on promotion and wines already listed on this menu. All prices include Value Added Tax at the prevailing rate.

FORTNUM & MASON ADD A DISCRETIONARY 12.5% SERVICE CHARGE TO RESTAURANT BILLS.

MEET OUR AUGUST

GROWER OF THE MONTH

DOMAINE BRUNO SORG

This top domaine, situated in Eguisheim, is the source of some of the finest, richest and most concentrated wines in Alsace. Superb Gewürztraminer and Pinot Gris, perhaps the finest Muscat in Alsace, as well as being home to fantastic Riesling.

The late Bruno and his son François realised a dream ten years ago with the final purchase of a plot of steep 'garrigue' in the heart of the Grand Cru Pfersigberg vineyard. Much hard work was necessary, in clearing the forest and then terracing the very steep slopes but the results speak for themselves.

This month we offer our guests the splendid Alsace Pinot Blanc – a fine, opulent white wine with ripe stone fruit aromas on the nose and a juicy and fragrant palate with a long silky finish; Pfersigberg Grand Cru Reisling – a clear and refreshing wine with great balance and supreme minerality; finally, the Pinot Noir, Alsace 2015 – a deliciously light and versatile red with a soft and gentle texture, it matches excellently with a feast of flavours.

DOMAINE BRUNO SORG	175ml	750ml
Fortnum's Pinot Blanc, Alsace 2016	£8.75	£33.50
Pinot Noir, Alsace 2015	£11.50	£46.00
Fortnum's Pfersigberg Grand Cru Riesling, Alsace 2014	£14.00	£57.00
Flight - *Enjoy 125ml of each of the 3 wines*		£25.00

SEE OUR FULL EVENTS SCHEDULE AND BOOK TICKETS AT
FORTNUMANDMASON.COM/EVENTS

TAKE A FLIGHT

VENTURE ON A JOURNEY OF DISCOVERY WITH OUR EXPERTLY CURATED WINE FLIGHTS

Rediscover a classic or explore something new with three 125ml glasses designed to feed your curiosity as you uncover different wine regions, grape varieties and styles.

BORDEAUX BLANC £25.00

Fortnum's Bordeaux Blanc, Château Haut Rian 2016

Le 'G' de Château Guiraud 2016

'Alto de Cantenac Brown', Château Cantenac Brown 2016

ROSÉ DISCOVERY £28.00

Rosé, Massaya, Lebanon 2016

Chiaretto Rosé, Bardolino, Verona 2017

Provence Rosé 'Clos Mireille', Domaines Ott 2017

SUMMER FLIGHT £30.00

Premiere Cuvée, Hambledon Vineyard, Hampshire N.V

Etna Bianco, I Custodi, Sicily 2014

Fortnum's Sancerre Rosé, Andre Dezat, Loire 2017

TASTE OF BRITAIN £32.50

Brut Vintage, Laverstoke Park, Hampshire 2010

Pinot Gris, Stopham Vineyard, Sussex 2014

Pinot Noir Rosé, Camel Valley, Cornwall 2016

CHARDONNAY £35.00

Fortnum's Upper Yarra Valley Chardonnay, Mac Forbes, Australia 2015

Fortnum's Chablis Premier Cru 'Butteaux' Villes Vignes, Louis Michel, Bourgogne 2015

Fortnum's Meursault 'Les Narvaux', Vincent Girardin 2014

LOVE PINOT NOIR £37.00

Fortnum's Yarra Valley Pinot Noir, Mac Forbes 2015

Pinot Noir, Folk Machine, Potter Valley, California 2015

Vosne-Romanée, Domaine Berthaut, Bourgogne 2014

DEUTZ
CHAMPAGNE DEUTZ DEPUIS 1838
BRUT
BRUT
FONDÉ EN 1838
BRUT
Champagne
DEUTZ
BRUT CLASSIC

DEUTZ

CHAMPAGNE OF THE MONTH

DEUTZ

Founded in 1838 by William Deutz in the historic town of Ay, Deutz is once more garnering a reputation as one of the most exciting quality-focused Champagne producers on the market.

This is undoubtedly helped by Deutz being one of the few houses to use only the first pressing: the highest quality juice, and by marrying a very high 40% of the final blend with reserve wines.

This month we have the pleasure of bringing you three Champagnes from William Deutz.

Firstly, Deutz Classic - a bright & creamy Champagne with smoke-tinged, flavours of lemon meringue pie, biscuit and candied ginger. A spiced finish lingers on the palate; then there's Deutz Brut Vintage 2007 - created from one of the best years, the wines in this vintage are a blend of the finest crus, aged for a minimum 3 years on the lees to develop a rich bouquet and flavour; finally, Deutz Rosé - a vibrant backbone of acidity defines this harmonious rosé with a satin texture and subtle mix of blood orange, silvered almond and pink grapefruit zest.

DEUTZ	125ml	750ml
Brut Classic, Deutz N.V	£14.50	£68.00
Brut Rosé, Deutz N.V	£18.00	£96.50
Brut Vintage, Deutz 2007	£20.00	£111.00
Flight - *Enjoy 125ml of each of the 3 Champagnes*		£50.00

MEET ME AT FORTNUM'S

OUR SEASON HIGHLIGHTS

COMING SOON
10TH SEPTEMBER – 20TH OCTOBER
FORTNUM'S X FRANK 18

This autumn, Fortnum's X Frank makes a triumphant return with a formidable collection of works, many previously unseen, from the distinguished modern British artist, John Virtue.

In collaboration with eminent art collector, Frank Cohen and curated by Robert Upstone – former Head of Modern British Art at Tate; the exhibition will feature over 65 large-scale monochromatic works, beautifully arranged throughout the store.

VARIOUS DATES
DELICIOUS HISTORY TOURS

Take a storied trip – complete with tastings - through the 311 year history of Fortnum & Mason with our in–house archivist, Dr. Andrea Tanner.

£40pp

PRIVATE DINING
IN FORTNUM & MASON

Whatever the occasion, our Piccadilly home is at your disposal. Contact our Concierge at private dining@fortnumandmason. co.uk to start planning your private dining experience. For our full events schedule & to book FortnumandMason.com/events

THE BARBER
3RD FLOOR

An intimate and stylish spot, open 10am to 7pm, Monday to Saturday. The Barber at Fortnum & Mason represents the pinnacle of men's grooming. For services, prices and to book, visit 3rd.

SEE OUR FULL EVENTS SCHEDULE AND BOOK TICKETS AT

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THE EXCEPTIONALS

The arrival of the Coravin allows us to extract from the bottle without removing the cork, making our superlative fine wines available by the glass. This revolution in wine permits full access to our extensive cellars.

WHITE WINE	125ml	750ml
Querciabella Batàr, Tuscany 2014	£22.00	£110.00
Chassagne Montachet 1er Cru 'Maltroye', Heitz-Lochardet, Bourgogne 2014	£22.50	£115.00
Chardonnay, Hyde Vineyard, David Ramey, California 2014	£22.75	£119.00
Pouilly Fumé 'Baron de L', Château du Nozet, Loire 2014	£23.00	£124.00
Châteauneuf-du-Pape Blanc, Château de Beaucastel , Rhône 2015	£23.50	£127.00
Chardonnay 'Art Series', Leeuwin Estate, Margaret River 2011	£24.00	£130.00
Côte Rôtie Condrieu, Yves Gangloff 2016	£28.00	£155.00
Riesling Auslese, Dr. H. Thanisch Muller-Burggraef Bernkasteler, Mosel 2000	£45.00	£260.00

RED WINE		
Aloxe-Corton Grand Cru, Domaine Francois Gay, Bourgogne 2012	£17.00	£100.00
Chryseia, Prats & Symington, Douro, 2013	£22.00	£120.00
Châteauneuf-du-Pape, Domaine Vieux Telegraphe 2012	£22.50	£124.00
Château Rouget, Pomerol, Bordeaux 2010	£23.25	£128.00
'Basket Press' Shiraz, Rockford, Barossa 2010	£23.50	£130.00
Barolo, G.D. Vajra, Bricco Delle Viole, Piedmont 2013	£24.00	£135.00
Volnay 1er Cru 'Fremiet', Marquis d'Angerville, Bourgogne 2012	£26.00	£140.00
Côte Rôtie, Sereine Noire, Yves Gangloff 2014	£35.00	£168.00

AUGUST WINE LIST

CHAMPAGNE & SPARKLING

	125ml	750ml
Crémant d'Alsace, Domaine Bruno Sorg N.V	£10.00	£50.00
English Sparkling, Highgrove, Kent N.V	£12.00	£58.00
Fortnum's Blanc de Blancs Grand Cru, Hostomme, Champagne N.V	£13.00	£60.00
Cava, Blanc de Noirs, Juvé y Camps N.V	£13.50	£65.00
Classic Cuvée, Nyetimber, West Sussex N.V	£14.00	£66.50
Première Cuvée, Hambledon Vineyard, Hampshire N.V	£18.00	£96.50
Brut Vintage, Laverstoke Park, Hampshire 2010	£18.50	£98.50
Blanc de Blancs Vintage, Veuve Fourny, Champagne 2011	£19.00	£99.00
Millesime Brut Vintage, Charles Heidsieck, Champagne 2005	£25.00	£128.00
Les Folies de la Marquetterie', Taittinger N.V	£24.00	£130.00
Brut Nature, Louis Roederer, Champagne N.V	£26.00	£135.00
Blanc de Blancs, Pol Roger, Champagne 2009	£27.50	£160.00
La Grande Année, Bollinger, Champagne 2007	£28.50	£168.00
Blanc de Blancs Vintage, Billecart Salmon, Champagne 2004	£31.00	£175.00
Dom Pérignon, Champagne 2009	£40.00	£235.00
Blanc de Millenaires, Charles Heidsieck, Champagne 1995	£42.50	£250.00
Krug Grande Cuvée, Champagne N.V	£43.50	£255.00
Fortnum's Rosé, Billecart Salmon N.V	£14.50	£68.00
Rosé, Nyetimber, West Sussex N.V	£16.00	£85.00
Prestige Rosé, Taittinger, Champagne N.V	£19.50	£110.00
Blason Rosé, Perrier Jouët, Champagne N.V	£22.50	£114.00
Rosé, Ruinart, Champagne N.V	£22.50	£114.00

WHITE

	175ml	750ml
Fortnum's Vinho Verde, Adega de Moncao, 2016	£8.00	£29.50
Fortnum's Muscadet Sur Lie, Pierre Luneau	£8.00	£29.50
Bacchus, Camel Valley, Cornwall 2015	£8.50	£32.00
Torrontes 'Crios', Susana Balbo, Argentina 2017	£8.75	£33.50
Fortnum's Gavi 'Terrarossa', La Zerba, 2016	£9.00	£34.00
Dry Tokaji, Château Dereszla, Hungary 2015	£9.25	£35.00
Albarino, Lagar de Cervara, Rias Baixas 2016	£9.50	£36.00
Fortnum's Pouilly Fumé, Domaine Chatelain, Loire Valley 2016	£9.75	£37.50
Fortnum's Sancerre, André Dezat, Loire Valley 2016	£10.00	£38.00
Fortnums's Saint Veran, Drouhin, Bourgogne 2016	£10.25	£39.00
Fortnum's Chablis, Louis Michel, Bourgogne 2016	£10.25	£39.00
Pinot Gris, Stopham Vineyard, Sussex 2015	£10.50	£41.50
Fortnum's Marlborough Sauvignon Blanc, Isabel Estate 2016	£10.75	£42.00
Bordeaux Blanc, 'G de Château Guiraud' 2016	£11.50	£46.00
Lugana 'Ca Lojera', 2016	£12.00	£47.00
Pinot Blanc 'Skylark', Orsi Vineyard, Mendocino County 2016	£12.50	£50.00
Nossa Calcario Branco, Filipa Pato, Bairrada 2016	£13.25	£54.00
Fortnum's Chardonnay, Mac Forbes, Upper Yarra Valley 2016	£13.50	£55.00
'Tiara' Branco, Niepoort, Douro 2015	£14.00	£57.00
Etna Bianco, I Custodi, Sicily 2014	£14.25	£58.00
Frog's Leap Rutherford Sauvignon Blanc, Napa Valley, 2016	£14.75	£59.00
Chablis 1er Cru 'Mont de Milieu', Joseph Drouhin, Bourgogne 2014	£15.00	£60.00
Fortnum's Chablis Premier Cru 'Butteaux' Villes Vignes, Louis Michel, Bourgogne 2015	£15.50	£61.00
Soave Classico 'La Rocca', Pieropan, Veneto 2013	£16.00	£63.00
AltO de Cantenac Brown, Bordeaux Blanc 2016	£16.25	£64.00
Riesling, Polish Hill, Grosset, Clare Valley 2015	£17.25	£70.00
Chenin Blanc Dynamic Blend, Las Vino, Margaret River, 2015	£18.00	£74.00
Tyrell's Vat 1 Semillon, Hunter Valley, 2010	£19.00	£77.00
Fortnum's Meursault 'Les Narvaux', Vincent Girardin 2014	£20.50	£84.00
Saint Aubin 1er Cru En Remilly, Deux Montille, Bourgogne 2014	£22.25	£88.00
Puligny Montrachet, Jacques Carillon, Bourgogne 2015	£26.00	£95.00

AUGUST WINE LIST

RED

	175ml	750ml
Fortnum's Beaujolais, Dominque Piron 2015	£7.75	£29.50
Fortnum's Dao Tinto, Niepoort 2015	£8.00	£30.00
Côtes-du-Roussillon Villages 'Les Vignes de Bila-Haut Rouge', Chapoutier, Rhône 2016	£8.25	£32.00
Fortnum's Bourgueil, Maison Audebert, Loire 2014	£8.50	£34.00
Fortnum's Rioja Crianza, Bodegas La Encina, 2013	£8.75	£37.00
Fortnum's Barossa Valley Shiraz, Dan Standish, 2015	£9.00	£37.50
Fortnum's Chianti Classico, Riecine, Toscana 2015	£10.00	£40.00
Bourgueil, Clos Senechal, Francois Audebert, Loire 2014	£10.75	£43.00
Fortnum's Priorat, Alvaro Palacios, 2016	£11.00	£44.00
Morgon, Cote de Py, Dominique Piron 2016	£11.25	£44.50
Rosso di Montalcino, Argiano, Toscana 2016	£11.75	£45.00
Lagar de Baixo, Bairrada, Portugal 2014	£12.00	£46.00
Fortnum's Saint Emilion, Château Faurie de Souchard, Bordeaux 2012	£12.25	£47.50
Santenay 1er Cru 'Les Gravieres', Girardin, Bourgogne 2015	£12.50	£48.00
Ayni Malbec, Chakana, Mendoza, 2015	£12.75	£52.00
Mencia, Dominio do Bibei Lalama, Ribeira Sacra 2013	£13.00	£53.00
Fortnum's Pinot Noir, Mac Forbes, Upper Yarra Valley 2015	£13.25	£54.50
Vino Nobile di Montepulciano, Tenuta Valdipiatta, Tuscany 2013	£13.50	£56.00
Fortnum's Châteauneuf-du-Pape, Andre Brunel 2014	£14.00	£57.00
Cabernet Franc, Warwick Estate, Stellenbosch 2014	£14.75	£59.00
Shiraz, Grenache 'Moppa Springs', Rockford, Barossa 2016	£15.25	£61.00
Pinot Noir, Folk Machine, Potter Valley, California 2015	£15.75	£63.00
Quimera, Achaval Ferrer, Mendoza 2013	£16.00	£65.00
Gigondas, Domaine Les Pallieres, "Les Racines", Rhône 2013	£16.25	£67.00
Rubicon, Meerlust, Stellenbosch 2014	£16.50	£68.00
Fortnum's Margaux, Château Cantenac Brown, Bordeaux 2014	£16.75	£69.00
'Lower East' Southern [Rhône] Blend, Gramercy Cellars, Washington 2012	£17.00	£70.00
Pinot Noir, Hamilton Russell, Hermanus 2016	£17.25	£71.00
Villa de Corullon Bierzo, Descendientes de J Palacios, 2014	£19.00	£75.00
Saint Joseph 'Lieu Dit', Guigal, Rhône, 2014	£19.75	£77.00
Brunello di Montalcino, Argiano, Tuscany 2013	£20.00	£81.00
Château La Cruzelle, Lalande de Pomerol, Bordeaux 2012	£22.00	£83.00
Barolo, Massolino, Serralunga d'Alba, Piedmont 2013	£23.50	£85.50
Vosne Romanée, Domaine Berthaut, Bourgogne 2014	£24.00	£87.50
Nuits St Georges Vieilles Vignes, Robert Chevillon, Bourgogne 2015	£26.00	£90.00

ROSÉ

	175ml	750ml
Fortnum's Bardolino Chiaretto Rosé, Tantini, 2017	£8.50	£32.00
Sancerre Rosé, André Dezat, Loire 2017	£9.00	£34.00
Rosé, Massaya, Lebanon 2016	£10.00	£42.00
Provence Rosé 'Clos Mireille', Domaines Ott 2017	£16.00	£65.00

SHERRY

	100ml	Bottle
Fino 'Tio Pepe', Gonzalez Byass	£6.75	£34.00
Amontillado 'Los Arcos', Lustau	£8.00	£35.00
Fortnum's Oloroso VORS, Bodegas Tradiciòn	£14.00	£46.00
Fortnum's 20 Year Old Pedro Ximenez VOS, Bodegas Tradiciòn	£18.00	£54.00
Olorosso 'Cuco', Barbadillo	£20.00	£60.00

PORT

Fortnum's Dry White Port, Niepoort	£7.00	£38.00
Fortnum's 10 Year Old Tawny Port, Niepoor	£8.50	£42.00
Fortnum's Late Bottled Vintage Port, Niepoort 2012	£8.00	£44.00

SWEET WINES

Fortnum's Sauternes, Château Briatte 2012	£6.75	£32.00
Fortnum's Tokaji 5 Puttunyos, Château Megyer 2013	£8.00	£40.00
Vin Santo, Isole e Olena 2007	£15.00	£80.00
Château Rieussec, Sauternes 2011	£30.00	£135.00
Chateau d'Yquem, Sauternes 1999	by half bottle only £200.00	

THE

WINE BAR

We welcome reservations of up to 16 guests,
subject to availability.

For private dining or wine tasting experiences
in The Crypt, or enquiries regarding our Wine Club,
please speak to our Reservations & Private Dining team.

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PRIVATE.DINING@FORTNUMANDMASON.CO.UK

Plastic straws are a growing danger to the safety of our oceans – so Fortnum's now uses only plant-based and paper straws in our seven restaurants and bars. Find out more at fortnumandmason.com/information/straws