



# 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 granddaughter-in-law, Catherine Princess of Wales, and her daughter-in-law, HM Queen Camilla.



To mark the Coronation of Their Majesties King Charles III and Queen Camilla, we're delighted to present a celebratory menu that's inspired by their continued championing of farmers who work in a sustainable way, and by their shared passion for exceptional seasonal ingredients.

*“The future of mankind can be assured only if we rediscover ways in which to live as a part of nature, not apart from her.”*

— His Majesty King Charles III



# Afternoon Tea

An essential part of Piccadilly visits for generations,  
Afternoon Tea at Fortnum's is without doubt  
our most delicious tradition.

And whether our elegant Tea Salon is your  
home-from-home or you are joining us for the first  
time for a treat or celebration, tea at Fortnum's  
is always a special occasion. Expect iconic teas,  
extraordinary cakes, still-warm scones and an array  
of freshly prepared sandwiches.

So, who's for tea?



Fortnum's has over 150 varieties of tea with our  
Royal Blend being one of the most famous blends.

Our team are renowned for blending bespoke  
teas to mark important occasions —  
and our Coronation Blend is their  
latest celebratory creation.

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 Coronation Champagne, Jacques Picard NV for £17.50  
or a Glass of our Organic Sparkling Tea 0% ABV for £7.50

## FINGER SANDWICHES

Cucumber with Minted Pea

Cotswold Legbar Egg Mayonnaise

Kames Bay Smoked Trout with Preserved Lemon and Dill Cream Cheese

Salt Beef with Kohlrabi and Tarragon-Horseradish Sour Cream Dressing

Woodland Wild Mushroom Éclair

## SCONES

Plain and Fruit Scones

Fortnum's Strawberry Preserve and Lemon Curd

*Served with Somerset Clotted Cream*

## PÂTISSERIES

Rose Éclair

Dark Chocolate and Raspberry Cup

Elderflower Jelly and Meadowsweet Cream Tartlet

Earl Grey Mousse with Bergamot Jelly

Black Cherry Mousse

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Served with a Pot of Fortnum's Tea

£78 per person



### Expert Tea Tasting

Enjoy a unique tasting with  
our Tearista at your table

£6 per person



### The Delphinium

A cocktail created to  
celebrate the Coronation of  
His Majesty The King

£15.50



# Savoury Afternoon Tea

At Fortnum & Mason, we've always recognised the importance of tea. Since our earliest days, we've known it's far more than just a humble thing to sip.

A cup of the good stuff can awaken, enliven, and restore. Brewed just right, tea can console, calm and soothe; even promote friendship and fellowship.



## A TWIST ON THE CLASSIC

Fortnum's founded the Scotch Egg in in 1738. Enjoy a modern-day twist on a classic using lamb from the Rhug Estate in Wales.

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A Glass of Fortnum's Coronation Champagne, Jacques Picard NV for £17.50  
or a Glass of our Organic Sparkling Tea 0% ABV for £7.50

## FINGER SANDWICHES

Cucumber with Minted Pea

Cotswold Legbar Egg Mayonnaise

Kames Bay Smoked Trout with Preserved Lemon and Dill Cream Cheese

Salt Beef with Kohlrabi and Tarragon-Horseradish Sour Cream Dressing

Woodland Wild Mushroom Éclair

## SAVOURY SCONES

Sun Dried Tomato Scone

Montgomery Cheddar and Spring Onion Scone

*Served with*

*Fortnum's Caramelised Onion Chutney*

*and Basil Cream Cheese*

## SAVOURY PÂTISSERIES

Native Coronation Lobster

Harbourne Blue Cheese Mousse with

London Honey Glaze and Savoury Popcorn

Basil and Pistachio Mousse with Elderflower Glaze

Welsh Lamb Scotch Egg with Wild Herb Aioli

Portland Crab with a Paprika Cracker

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Served with a Pot of Fortnum's Tea

£80 per person



Expert Tea Tasting

Enjoy a unique tasting with  
our Tearista at your table

£6 per person



The Delphinium

A cocktail created to  
celebrate the Coronation of  
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£15.50

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# High Tea

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.



*“Tea runs through Fortnum’s veins like white water through Darjeeling ravines.”*

– Tom Parker Bowles, Time for Tea Cook Book



*To start, may we suggest*

A Glass of Fortnum's Coronation Champagne, Jacques Picard NV for £17.50  
or a Glass of our Organic Sparkling Tea 0% ABV for £7.50

## A CHOICE OF

Victoria Lobster Omelette with Truffle  
Hafod Cheese Soufflé with Honey Vinaigrette  
Welsh Rarebit with Oven Dried Tomato and Charred Leeks  
Cornish Turbot, Asparagus and Wild Garlic Butter Sauce  
Crispy Hen's Egg with Pancetta and Pea Velouté  
Rhug Estate Lamb and Spring Green Risotto

## SCONES

Plain and Fruit Scones  
Fortnum's Strawberry Preserve and Lemon Curd  
*Served with Somerset Clotted Cream*

## PÂTISSERIES

Rose Éclair  
Dark Chocolate and Raspberry Cup  
Elderflower Jelly and Meadowsweet Cream Tartlet  
Earl Grey Mousse with Bergamot Jelly  
Black Cherry Mousse

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Served with a Pot of Fortnum's Tea  
£82 per person



### Expert Tea Tasting

Enjoy a unique tasting with  
our Tearista at your table

£6 per person



### The Delphinium

A cocktail created to  
celebrate the Coronation of  
His Majesty The King

£15.50



# Vegetarian Afternoon Tea

Before the short, stout, handle-and-spouted teapot of today, there was just a bowl; a simple clay Chinese vessel that was made to hold and infuse tea leaves in hot water, before it was poured through a hole or strainer. It took until the 16th century for the first actual teapot to appear, in Yixing, China: a town now famed for its teapots.



## A HIVE OF SWEET ACTIVITY

Did you know that the roof of our Piccadilly store is home to hives of Fortnum's own bees? The rare honey they make is highly-prized, and especially good as a natural sweetener for a cup of Fortnum's tea.



*To start, may we suggest*

A Glass of Fortnum's Coronation Champagne, Jacques Picard NV for £17.50  
or a Glass of our Organic Sparkling Tea 0% ABV for £7.50

## FINGER SANDWICHES

Cucumber with Minted Pea

Rachel Cheese and Fortnum's Pickle

Seitan with Sun Dried Tomato and Basil

Cotswold Legbar Egg Mayonnaise

Woodland Wild Mushroom Éclair

## SCONES

Plain and Fruit Scones

Fortnum's Strawberry Preserve and Lemon Curd

*Served with Somerset Clotted Cream*

## PÂTISSERIES

Rose Éclair

Dark Chocolate and Raspberry Cup

Elderflower Jelly and Meadowsweet Cream Tartlet

Earl Grey Mousse with Bergamot Jelly

Black Cherry Mousse

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Served with a Pot of Fortnum's Tea  
£78 per person



### Expert Tea Tasting

Enjoy a unique tasting with  
our Tearista at your table

£6 per person



### The Delphinium

A cocktail created to  
celebrate the Coronation of  
His Majesty The King

£15.50

# Afternoon Tea Made Without Gluten

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.



*To start, may we suggest*

A Glass of Fortnum's Coronation Champagne, Jacques Picard NV for £17.50  
or a Glass of our Organic Sparkling Tea 0% ABV for £7.50

## FINGER SANDWICHES

Cucumber with Minted Pea

Cotswold Legbar Egg Mayonnaise

Kames Bay Smoked Trout with Preserved Lemon and Dill Cream Cheese

Salt Beef with Kohlrabi and Tarragon-Horseradish Sour Cream Dressing

Woodland Wild Mushroom Tartlet

## SCONES

Plain and Fruit Scones

Fortnum's Strawberry Preserve and Lemon Curd

*Served with Somerset Clotted Cream*

## PÂTISSERIES

Lemon Verbena Loaf

Chocolate and Cherry Mousse

Passionfruit Cake with English Berry Preserve

Strawberry and Elderflower Cheesecake

Seasonal Berry Pavlova

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Served with a Pot of Fortnum's Tea  
£78 per person



### Expert Tea Tasting

Enjoy a unique tasting with  
our Tearista at your table

£6 per person



### The Delphinium

A cocktail created to  
celebrate the Coronation of  
His Majesty The King

£15.50



# 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 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.



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.



## CORONATION COCKTAIL

Delphinium	15.50
<i>The Delphinium – the Latin name for the larkspur flower – is a cocktail inspired by HM King Charles III and uses Darjeeling infused Fortnum's Amalthea Gin, honey sweetened vermouth and the citrus juice and peel from our juicing oranges, rescued from going to food waste.</i>	

## CHAMPAGNE COCKTAILS

Buckland	15.75
<i>Blackcurrant, Lemon Verbena, Blanc de Blancs</i>	
Amelia	15.75
<i>Apricot, Peach, Blanc de Blancs</i>	
The Pelican	15.75
<i>Orange Juice, Grapefruit Marmalade, Blanc de Blancs</i>	
Blanc Cassis	15.75
<i>English Cassis, Sparkling Tea 0% ABV</i>	

## TEA COCKTAILS

Earl Grey Negroni	14.50
<i>Fortnum's Amalthea Gin, Campari, Sweet Vermouth, blended and infused with Fortnum's Earl Grey Tea</i>	
G&Tea	12.50
<i>Fortnum's Amalthea Gin, Sparkling Tea 0% ABV</i>	
Cucumber Spritz	8
<i>Elderflower, Cucumber, Sparkling Tea 0% ABV</i>	
Everything Peachy	8
<i>Peach, Ginger Preserve, Sparkling Tea 0% ABV</i>	

## DISTILLED BY AMALTHEA...

A distillery in the heart of Fortnum's might sound like a myth, but the new still on our 3rd floor is very real indeed.

Named in honour of the goat who fed the infant Zeus, it's where we craft both our new house gins – our Amalthea London Dry Gin and Amalthea Pink Gin.

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## CHAMPAGNE & SPARKLING

	<i>Glass</i> 125ml	<i>Half</i> 37.5cl	<i>Bottle</i> 75cl	<i>Magnum</i> 1.5L
<b>FORTNUM'S CHAMPAGNE</b>				
Coronation Brut Selection, Jacques Picard NV	17.50		90	160
Brut Réserve, Louis Roederer NV	17.50		90	160
Rosé, Maison Bonnet NV	18.25		95	
Vintage, Louis Roederer 2018			99	
<b>MAISON RUINART</b>				
R de Ruinart Brut NV	20.50		110	
Ruinart Second Skin Rosé	24.25		130	
Ruinart Second Skin Blanc de Blancs			138	
<b>CUVÉE PRESTIGE</b>				
Dom Pérignon Vinatge 2013			320	
Krug Grande Cuvée MV		195	350	
<b>GRANDE MARQUE</b>				
Vertus 1er Cru, Veuve Fourny & Fils, Brut 2015			115	
Rosé Réserve, Charles Heidsieck NV			135	
Pol Roger Vintage 2016			140	
Perrier-Jouët, Blanc de Blancs NV			145	
Charles Heidsieck Millesime 2012			195	
<b>ENGLISH SPARKLING</b>				
Fortnum's Brut, Camel Valley NV	13		70	
Gusbourne Brut Rose Vintage 2018			75	
Nyetimber Cuvee Demi-Sec MV	17.75		95	
Gusbourne Blanc de Blancs Vintage 2016			115	
<b>FORTNUM'S SPARKLING TEA</b>				
Organic Sparkling Tea 0% ABV	7.50		39	
Organic Rosé Sparkling Tea 0% ABV	7.50		39	

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## WINES

	<i>Glass</i> 175ml	<i>Bottle</i> 75cl
<b>FORTNUM'S WHITE</b>		
Vinho Verde, Adega de Moncao, Portugal 2021	9	35
Rheinhessen Dry Riesling, Dr Koehler, Germany 2020	10	39
Saint Véran, Joseph Drouhin, France 2020	12.50	49
Chablis 1er Cru Secher Joseph Drouhin, France 2019	19.50	75

### **FORTNUM'S RED**

Beaujolais, Dominique Piron, France 2021	9	35
Fleurie, Dominique Piron, France 2021	11.50	45
Chianti Classico, Riecine, Italy 2020	14.50	55
Margaux, Brio de Cantenac Brown, France 2019	22	85

### **FORTNUM'S ROSÉ**

Côtes de Provence, Domaines Ott, France 2021	14.50	55
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	<i>Glass</i> 75ml	<i>Bottle</i> 50cl
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### **FORTNUM'S SWEET WINE**

Sauternes, Château Briatte, France 2019	6.75	40
Tokaji Aazu 5 Puttunyo, Pajzos, Hungary 2017	7.75	48

### **FORTNUM'S SHERRY & PORT**

Fino Sherry, Bodegas Tradición, Spain NV 75cl	6.75	40
Tawny Port 10 Year Old, Niepoort, Portugal NV	8.75	53



## FORTNUM'S BEER & CIDER

English Pilsner, Westerham Brewery <i>4.9% ABV 330ml</i>	5.50
Devon Vintage Cider, South Hams Brewery <i>6.5% ABV 500ml</i>	6.75

## MINERALS & SOFT DRINKS

	330ml	750ml
Mineral Water, Still or Sparkling	3.50	5.50
Countess Grey Iced Tea <i>Countess Grey Tea, Fortnum's Orange Blossom Honey</i>	4.95	13.50
Strawberry Iced Tea <i>Strawberry Black Tea, Fortnum's Orange Blossom Honey</i>	4.95	13.50
Fortnum's Fresh Lemonade <i>Fresh Lemon Juice, Sparkling Water &amp; Sugar Syrup</i>	4.95	13.50
Fresh Orange Juice	4.75	
Coca Cola, Diet Coke	5	
Punchy Blood Orange, Bitters and Cardamom	5	





## HOT BEVERAGES

### FORTNUM'S 181 BLEND COFFEE

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

### HOT CHOCOLATE

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



Our exceptional 85% Dark Hot Chocolate is made with single origin Colombian Chocolate - for a richer, darker taste - all natural cocoa butter, making it deliciously vegan.

## CELEBRATIONS, 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 4 to 400 guests, talk to a member of staff today to find out more.

[Private.Dining@fortnumandmason.co.uk](mailto:Private.Dining@fortnumandmason.co.uk)

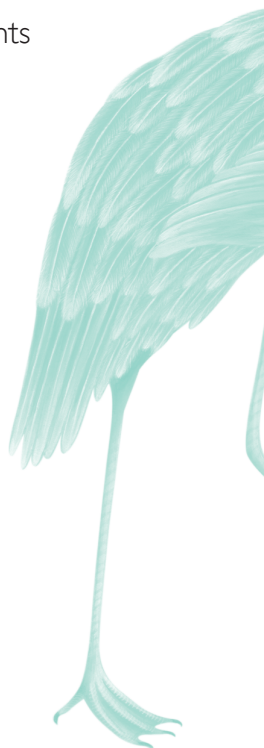
020 7734 8040



## JOIN US IN OUR NEW FOOD & DRINK STUDIO

Grab an apron and join us in our new 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 new 3rd floor, and to view a full schedule of events in our Food & Drink Studio.





**FORTNUM & MASON**  
EST 1707

# CELEBRATE ROYALLY

THE CORONATION OF HM THE KING  
AND HM THE QUEEN CONSORT  
6TH MAY 2023

An historic moment in British history.  
A joyful occasion, for people and communities to  
unite in a spirit of celebration. An unforgettable  
ceremony, where reflections on the past and  
hopes for the future combine.

Fortnum & Mason is delighted to mark the  
Coronation of His Majesty King Charles III,  
the 13th British monarch it's been our pleasure  
to serve since 1707, with a collection of  
celebratory things to eat, drink and keep.

Featuring extraordinary designs by three  
exceptional British artists, search 'Coronation'  
at [FORTNUMANDMASON.COM](https://www.fortnumandmason.com)  
to view the Collection.



## KCAL INFORMATION

Discover the kcal content of the items on our menu

### CLASSIC AFTERNOON TEA

Finger Sandwiches 561 kcal

Scones 419 kcal / Pâtisseries 686 kcal

### SAVOURY AFTERNOON TEA

Finger Sandwiches 561 kcal

Savoury Scones 388 kcal / Savoury Pâtisseries 612 kcal

### HIGH TEA

Victoria Lobster Omelette with Truffle 319 kcal

Hafod Cheese Soufflé with Honey Vinaigrette 295 kcal

Welsh Rarebit with Oven Dried Tomato and Charred Leeks 564 kcal

Cornish Turbot, Asparagus and Wild Garlic Butter Sauce 255 kcal

Crispy Hen's Egg with Pancetta and Pea Velouté 433 kcal

Rhug Estate Lamb and Spring Green Risotto 679 kcal

Scones 419 kcal / Pâtisseries 686 kcal

### VEGETARIAN AFTERNOON TEA

Finger Sandwiches 698 kcal

Scones 419 kcal / Pâtisseries 687 kcal

### MADE WITHOUT GLUTEN AFTERNOON TEA

Finger Sandwiches 552 kcal

Scones 89 kcal / Pâtisseries 626 kcal

### CAKE TROLLEY

Battenberg 298 kcal

Honey and Chamomile 517 kcal

Berry 432 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 per glass

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