

FOOD

BREAKFAST

5:30 AM - NOON

Daily Selection of Juices	£4 ⁵⁰	Boiled Burford Brown Eggs & Soldiers ^(V)	£7 ⁷⁵
Summer Smoothie ^{(G) (VE)}	£5 ²⁵	Avocado & Chilli on Toast ^(VE)	£10 ⁵⁰
Watermelon, Cantaloupe Melon & Lime		Welsh Rarebit Toastie with Tomato Compote	£10 ⁵⁰
Tropical Smoothie ^{(G) (VE)}	£5 ²⁵	Croque Monsieur with Dijon Mustard Mayonnaise	£11 ⁰⁰
Mango, Apricot, Pineapple, Fresh Ginger & Passion Fruit		Highland Scramble	£15 ⁵⁰
Crumpets, Teacake or Toast ^(V)	£4 ⁵⁰	<i>with</i> Golden Oscietra Caviar 10g	£50 ⁰⁰
All served with a selection of Fortnum's preserves or Marmite			
Fortnum's Breakfast Poke Bowl ^(V)	£7 ⁵⁰		
Mixed Berry Yoghurt with Seasonal Fruit			
Moyallon Bacon Sandwich	£8 ⁰⁰		

CAVIAR

SERVED WITH HOT BUTTERED TOAST

Golden Oscietra Caviar		Beluga 000 Caviar	
10g	£36 ⁰⁰	10g	£78 ⁰⁰
30g	£101 ⁰⁰	30g	£225 ⁰⁰
50g	£165 ⁰⁰	50g	£371 ⁰⁰
125g	£405 ⁰⁰	125g	£850 ⁰⁰
This rare egg is rich, creamy and has a beautiful light gold colour. It is often bigger than darker egg Oscietra.		Beluga graded 000 reaches the pinnacle of quality. Hand selected eggs are denoted by 0 for egg size, 0 colour & 0 flavour hence the 000.	

FISH & SHELLFISH

ALL DAY

Seasonal British Carlingford Oysters ^(G)		Fortnum's Smoked Fish Platter	£21 ⁵⁰
Three	£11 ⁵⁰	Lobster & Prawn Cocktail	£22 ⁰⁰
Six	£20 ⁰⁰	Hot Smoked Salmon with Quail Eggs, Pickled Red Onion & Salsa Verde ^(G)	£15 ⁷⁵
Twelve	£36 ⁰⁰	Seafood Platter	
Tuna Tartare Tacos with Soy & Mirin Dressing & Oscietra Caviar	£17 ⁵⁰	Half Lobster, 6 Oysters, 6 Prawns	£61 ⁵⁰
Fortnum's Cure Smoked Salmon with Crème Fraîche & Rye Bread	£15 ⁷⁵	Half Lobster, Dressed Crab, 6 Oysters, 6 Prawns	£70 ⁰⁰
Dressed Dorset Crab	£18 ⁷⁵		

SEASONAL PLATES

Using the best of British produce, our chefs will be offering a changing menu celebrating seasonal ingredients. Ask your waiter for today's plates.



At Fortnum's we continually review our supply chain and update our menus seasonally. We're proud to only use fish which is sourced sustainably.

SALADS & SAVOURY

ALL DAY

Welsh Rarebit Toastie with Tomato Compote	£10 ^{.50}	Appleby's Cheshire with Fortnum's Green Tomato Chutney	£11 ^{.50}
Laverstoke Buffalo Mozzarella with Heirloom Tomato & Basil Oil ^{(V) (G)}	£12 ^{.75}	Fortnum's Triple Cream Cheese with Toasted Walnut & Fortnum's Purbeck Honey ^{(N) (V)}	£12 ^{.50}
Goosnargh Chicken & Mango Salad with Sesame Dressing ^(G)	£16 ^{.75}	Jamon Maldonado Iberico ^(N) Cured for up to three years, this incredible Jamon has intense depth of flavour and melt-in-the-mouth texture.	£22 ^{.00}
Chicken Liver Parfait with Sauternes Jelly	£11 ^{.75}		

SIDE

Avocado & Chilli ^{(G) (VE)}	£4 ^{.75}	Castelfranco & Radish Salad with Lime & Yogurt Dressing ^(V)	£5 ^{.50}
Mixed Leaf Salad ^{(G) (VE)}	£5 ^{.00}	Courgette & Cornish Earlies Salad with Basil ^(G)	£6 ^{.50}

AFTERNOON TEA

3PM

CLASSIC AFTERNOON TEA FOR ONE £35^{.00}
CHAMPAGNE AFTERNOON TEA FOR ONE £45^{.00}

Served with a pot of Fortnum's Tea

The best way ever invented to while away an afternoon, Fortnum's has been serving up this most deliciously British of occasions since the 19th Century. Oh, and for those curious or unsure: it's scone like gone, not scone like stone.

FINGER SANDWICHES

Cucumber with Mint Cream Cheese
Rare Breed Hen's Egg Mayonnaise with Cress
Fortnum's Smoked Salmon with Tartare Sauce
Crab & Mango Bridge Roll

SCONES

Plain and Fruit Scones
Presented with Clotted Cream,
Fortnum's Strawberry Preserve & Lemon Curd

AFTERNOON TEA CAKES
Trio of Individual Pâtisseries

Vegetarian Option Available

SWEET

Strawberry Tart ^{(V) (N)}	£7 ^{.50}	Matcha Opera Cake with Bickfield Ice Cream ^{(V) (N)}	£7 ^{.50}
Coupe Peach Melba ^{(G) (V)}	£7 ^{.50}	Pink Champagne Jelly with Summer Berries ^(G)	£9 ^{.50}
Coupe Affogato ^{(G) (V)}	£7 ^{.50}		

V – Vegetarian • VE – Vegan • G – Made Without Gluten • N – Contains Nuts

Our products are made in an environment where allergens are present, resulting in a risk of cross contamination. For more information about specific allergen, please speak to a member of staff.

Please note that as we prepare everything in a central kitchen, we can't guarantee that allergens are kept separate from other food, and we are not able to take responsibility for any adverse reaction that may occur. All prices include Value Added Tax at the prevailing rate.

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

