

DESSERT

Lemon Tart (v)	8.00	English Strawberry Eton Mess (v, G)	9.25
Knickerbocker Glory	9.50	Coconut & Chocolate Coupe	8.00
<i>Vanilla & Strawberry Ice Cream, Pineapple & Raspberries, Raspberry Coulis, Italian Meringue (v, G)</i>		<i>Served with Hot Chocolate Sauce (VE, N)</i>	
Valrhona Chocolate Semi-Freddo	9.75		
<i>with Raspberries</i>			

COGNAC

VSOP	50ml	
Fortnum's Cognac, Folle Blanch VSOP	9.00	
Remy Martin VSOP	10.00	
XO		
Martell, Cordon Bleu	18.00	
Hennessy XO	25.00	
Remy Martin XO	30.00	

SWEET WINE & PORT

	75ml	
Fortnum's 10 Year Old Tawny Port	6.00	
Fortnum's Tokaji 5 Puttonyos, 2013	7.00	
Château Petit Guiraud, Sauternes, 2013	8.00	
Fortnum's Vintage Port, 2003	9.00	
Ramos Pintos Vintage Port, 1995	13.00	

ARMAGNAC

	50ml	
Baron de Sigognac 10yr	10.00	
Baron de Sigognac 20yr	15.00	

CALVADOS

	50ml	
Château du Breuil 8yr	12.00	
Château du Breuil 15yr	17.00	

TEA

An edit of our exceptional teas, Fortnum's speciality for centuries

Royal Exchange Blend	Green Sencha	5.95
Royal Blend	Jasmin pearl	
Fortmason	Moroccan Mint	
Breakfast Blend	Long Jing	
Countess Grey	Genmaicha	
Earl Grey Classic	Gunpowder	

COFFEE

*Available with **Soya** or **Almond Milk** on request*

Single Espresso / Macchiato	3.50
Americano / Cappuccino / Latte / Flat White	4.25
Café Mocha	6.00

V – Vegetarian VE – Vegan G – Made Without Gluten N – Contain 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. All prices include value added tax at the prevailing rate. A discretionary 12.5% Service charge will be added to all restaurant bills. All prices include Value Added Tax at the prevailing rate. 05/2018.

FORTNUM & MASON

EST 1707



BAR
AND
RESTAURANT