

CHAMPAGNE,
COCKTAILS
& SPIRITS

FORTNUM & MASON

CHAMPAGNE

125ML GLASS/375ML & 750ML BOTTLES

Fortnum's Blanc de Blancs Grand Cru, Hostomme NV	£14.75	£42.00	£75.00
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Our Blanc de Blancs Champagne comes from Laurent Hostomme's own vineyards located within the Grand Cru region of Chouilly. It is extremely elegant, offering light floral notes and a refreshing acidity.

Fortnum's Brut Rosé, Billecart Salmon NV	£15.75	£45.00	£80.00
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This Champagne is a blend of Pinot Noir, Chardonnay and Pinot Meunier created using the 'Rosé d'assemblage' method to obtain maximum elegance and finesse. The Fortnum & Mason Brut Rosé has been aged in Mareuil-sur-Ay and released at its optimum maturity.

Ruinart 'R' de Ruinart NV	£18.00	£92.00
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Fortnum's Blanc de Noirs Grand Cru, Paul Dethune NV	£20.50	£105.00
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Ruinart Rosé NV	£22.50	£65.00	£110.00
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Ruinart Blanc de Blancs NV	£23.50	£68.00	£115.00
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Perrier-Jouët Blanc de Blancs NV	£130.00
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Krug Grande Cuvée NV	£290.00
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Krug Grande Cuvée is the archetype of Krug's philosophy of craftsmanship and savoir faire, a blend of around 120 wines from ten or more different vintages. This Champagne's exceptional finesse is the result of a stay of at least another six years in the cellars. Over 20 years are needed to craft each bottle of Krug Grande Cuvée.

Vintages are subject to change. All prices include Value Added Tax at the prevailing rate.

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

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

COCKTAILS

- Tea-5 Martini** £12.50
A classic dry gin martini prepared using our bespoke Tea-5 bitters unique to this bar. These bitters highlight the jasmine, angelica, green tea and floral notes of our Explorer's Blend Tea.
- Marigold Spritz** £14.00
Fortnum's X Conker Distillery Cold Brew Tea Liqueur made with Countess Grey Tea is blended with aromatic bitters and topped with Fortnum's Blanc de Blancs Champagne for a complex and intricate drink.
- Amilia** £14.00
Apricot & Peach enhanced by Fortnum's Blanc de Blancs giving this Bellini twist a rich finish.
- Venetian Temptation 0% ABV** with Fortnum's Sparkling Tea £8.00
At Fortnum's we are in the business of shaking things up, and our newest revolutionary brew is no different. Fortnum's Sparkling Tea is a blend of eight rare and delicious teas that have never been combined in one tittle before. This complex tea is layered with Peach puree to create a unique depth of flavour and remarkable texture that works wonderfully in this mocktail.
- Smoking Hedgerow** £12.50
Blackberries from the hedgerow and the intoxicating smokiness of the finest Lapsang Souchong tea blend perfectly with tequila.
- Rose of Mary** £12.50
The quintessential, aromatic, British garden gin cocktail. Refreshingly herbal and served long.
- Spin on Gin** £12.50
Like a Negroni but better. Lighter, but somehow more complex. The bitterness is found naturally in the Grapefruit Marmalade allowing this to perfectly complement the soft Fortnum's gin and the delicate sweetness of Lillet.
- The Countess** £12.50
Delicate Earl Grey infused with subtle orange blossom expertly turned into a cordial which makes this gimlet twist subtle and uplifting.
- Intercontinental Sour** £12.50
The best ingredients from across the globe including apricots, rum and lemons.
- Bloody Mary** £12.50
A classic Bloody Mary with a dash of Fortnum's Hot Horseradish.
- Model T** £12.50
Ford gin, raspberry, mint & champagne are mixed together resulting in a refreshing and fruity tittle.
- Black Tot** £12.50
Named after the naval rum ration ended, this coffee cocktail is made using dark rum, cardamon, cream, lime infused amaro and freshly brewed coffee.

SPIRITS

50ML

WHISKY

Fortnum's English Single Malt Whisky £10^{.50}

Chivas Regal 18yr £14^{.00}

Bruichladdich Port Charlotte Islay Barley £15^{.50}

The Balvenie "DoubleWood" 12yr £16^{.50}

Aberlour A Bunadh £18^{.00}

Highland Park 18yr £18^{.50}

Glenmorangie Signet £24^{.50}

BOURBON

Hudson Baby Bourbon £11^{.00}

Booker's Bourbon £14^{.50}

COGNAC

Remy Martin VSOP £9^{.50}

Frapin VSOP £22^{.50}

Hennessy XO £39^{.50}

VODKA

Fortnum's English Barley Vodka £8^{.50}

Chase English Potato Vodka £10^{.50}

GIN

Fortnum's London Dry Gin £8^{.50}

Chase GB Gin £9^{.50}

Cotswold Dry Gin £10^{.00}

RUM

Mount Gay Black Label £9^{.00}

Fortnum's London White Rum £9^{.50}

Havana Club Seleccion de Maestros £13^{.50}
