# Wine

## White

<table>
<thead>
<tr>
<th>Wine</th>
<th>Bottle Type</th>
<th>Price</th>
<th>Price</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fortnum’s Vinho Verde, Adega de Monção, Portugal, 2016</td>
<td>175ML GLASS / 500ML CARAFE / 750ML BOTTLE</td>
<td>£8.00</td>
<td>£21.25</td>
<td>£29.50</td>
</tr>
<tr>
<td>Fortnum’s Saint Veran, Drouhin, Bourgogne, France, 2016</td>
<td></td>
<td>£9.75</td>
<td>£25.50</td>
<td>£37.50</td>
</tr>
<tr>
<td>Dog Point Section 94, Sauvignon Blanc, Marlborough, New Zealand, 2014</td>
<td></td>
<td>£13.50</td>
<td>£36.50</td>
<td>£52.50</td>
</tr>
<tr>
<td>Alsace Gran Cru Riesling, Pfersigberg, 2014, France</td>
<td></td>
<td>£15.00</td>
<td>£40.00</td>
<td>£58.50</td>
</tr>
<tr>
<td>Tyrell’s Val 1, Semillon, Hunter Valley, Australia, 2010</td>
<td></td>
<td>£19.40</td>
<td>£52.50</td>
<td>£77.50</td>
</tr>
<tr>
<td>Chassagne Montrachet 1er Cru, Chenevottes, Philippe Colin, Bourgogne, France, 2013</td>
<td></td>
<td>£27.50</td>
<td>£75.00</td>
<td>£109.50</td>
</tr>
</tbody>
</table>

## Rosé

<table>
<thead>
<tr>
<th>Wine</th>
<th>Bottle Type</th>
<th>Price</th>
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<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fortnum’s Bardolino Chiaretto Rosé, Tantini, Italy, 2016</td>
<td>175ML GLASS / 500ML CARAFE / 750ML BOTTLE</td>
<td>£8.50</td>
<td>£24.00</td>
<td>£32.00</td>
</tr>
<tr>
<td>Chateau Miraval Rose, Provence, France, 2016</td>
<td></td>
<td>£12.50</td>
<td>£33.50</td>
<td>£47.50</td>
</tr>
<tr>
<td>Domaine Ott Clos Mireille, Cotes de Provence, 2016, France</td>
<td></td>
<td>£16.50</td>
<td>£45.00</td>
<td>£65.00</td>
</tr>
</tbody>
</table>

## Red

<table>
<thead>
<tr>
<th>Wine</th>
<th>Bottle Type</th>
<th>Price</th>
<th>Price</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fortnum’s Beaujolais, Dominique Piron, France, 2015</td>
<td>175ML GLASS / 500ML CARAFE / 750ML BOTTLE</td>
<td>£7.75</td>
<td>£21.25</td>
<td>£29.50</td>
</tr>
<tr>
<td>Fortnum’s Haut Medoc, Tours de Charmail, Bordeaux, France, 2012</td>
<td></td>
<td>£9.75</td>
<td>£25.50</td>
<td>£37.50</td>
</tr>
<tr>
<td>Fortnum’s Yarra Valley Pinot Noir, Mac Forbes, Australia, 2015</td>
<td></td>
<td>£13.25</td>
<td>£37.00</td>
<td>£54.50</td>
</tr>
<tr>
<td>Moppa Springs, Grenache and Shiraz, Rockford, Australia, 2013</td>
<td></td>
<td>£15.25</td>
<td>£42.00</td>
<td>£61.00</td>
</tr>
<tr>
<td>Vosne Romanee, Domaine Berthaut, Burgundy, France, 2014</td>
<td></td>
<td>£24.40</td>
<td>£61.10</td>
<td>£87.50</td>
</tr>
<tr>
<td>Domaine Vieux Telegraphe, Chateauneuf du Pape, France, 2012</td>
<td></td>
<td>£31.50</td>
<td>£84.50</td>
<td>£124.00</td>
</tr>
</tbody>
</table>
SWEET & FORTIFIED WINE
75ML

DESSERT

Sauternes, Chateau d’Yquem 1998  £52.50

PORT

Fortnum’s 10 Year Old Tawny  £9.00
Niepoort

Tawny Port 10 Years Old  £8.50

SHERRY

Fortnum’s Fino  £8.00
Bodegas Tradicion

MADEIRA

Fortnum’s Single Cask Malvasia Madeira, Barbeito 2002  £9.50

BEER & CIDER

Fortnum’s English Pilsner  £4.75

Fortnum’s English Ale  £5.25

Fortnum’s Devon Vintage Cider 2015  £5.25
SOFT DRINKS

Coke £4.00
Diet Coke

Lemonade £3.00
Tonic
Slimline Tonic
Soda

Still Water 330ml £2.75
Sparkling Water 330ml

Fortnum’s Fresh Lemonade £4.00
Daily Selection Of Juices £4.00

TEA

Fortnum’s Famous Blends £5.75
Explorer’s Blend
An intrepid combination of contrasting flavours and styles from the ‘four corners’ of the tea world, made up of Ceylon, Green Jasmine & Assam.
Breakfast Blend
Royal Blend
Classic World Tea
Darjeeling
Aromatic Black Teas
Earl Grey
Lapsang Souchong
Countess Grey
Flavoured Green Teas
Moroccan Mint
Jasmine

Infusions
Ginger & Sicilian Lemon
Elderflower, Strawberry & Rose
Camomile and Bee Pollen

COFFEE

Espresso / Double £3.25

Cappuccino £3.95

Tanzania Blackburn Estate Medium-Dark Roast £5.75

Jamaica Blue Mountain Medium Roast £7.75