

FITZ'S

BRASSERIE

Welcomes you to
AFTERNOON TEA
AT KIMPTON FITZROY LONDON

Step into the storied heart of Bloomsbury, where the ritual of afternoon tea found its modern form.

In the 19th century, Anna, Duchess of Bedford, reimagined the hours between lunch and dinner, transforming them into a graceful interlude of tea, conversation, and indulgence.

At Fitz's Brasserie, nestled within Kimpton Fitzroy London, we pay homage to this elegant tradition in surroundings that echo the grandeur of a bygone era, with a spirit distinctly our own.

This is a time to pause. To reconnect. To linger over fine teas, exquisite patisserie, and the gentle hum of good company.



AFTERNOON TEA

Crafted by our team of passionate pastry chefs,
savoured by you

Enjoy a selection of finger sandwiches,
buttermilk scones, alongside pastries and cakes.
Complimented by your choice of tea or coffee.

with a glass of Spiced Mulled Wine	£75
with a glass of Veuve Clicquot Brut, NV	£75
with a glass of Veuve Clicquot Rosé, NV	£80
with a glass of Dom Pérignon, 2013	£110
with a glass of Wild Idol Sparkling Brut, NA	£75

with a signature Afternoon Tea cocktail £75

Pink 75

MalfiRosaGin, Lemon, Veuve Cliquot Rosé

Champagne Paloma

Olmecca Altos Tequila, Lime, Grapefruit Soda, Veuve
Cliquot Brut

West Coast to East Coast

Havana 3YR Old Rum, Lime, Miami Vice Syrup, Veuve
Cliquot Rosé

ADDITIONAL GLASS

Veuve Clicquot Brut, NV	£24
Veuve Clicquot Rosé, NV	£27
Chapel Down Brut Sparkling Rosé, NV	£21
Moët & Chandon Brut Impérial, NV	£18
Moët & Chandon Rosé Impérial, NV	£21
Wild Idol Sparkling Brut, NA	£16



CLASSIC AFTERNOON TEA

SANDWICHES

Roast free-range turkey
Chestnutstuffing, cranberrybutter,
onion bread

Scottish smoked salmon
Yuzu & dill crème fraîche,
brown bread

Truffled Burford brown egg (v)
Mayonnaise, cress,
wholemeal bread

English cucumber (v)(ve)**
Chive cream cheese,
white bread

For more information on allergens or dietary requirements, please speak to one of the team. (v) Suitable for vegetarians, (ve) Suitable for vegans, (n) Contains nuts. Adults need around 2000 kcal a day.

Prices include VAT. A discretionary service charge of 12.5% will be added to your bill. Allergies and intolerances: we welcome enquiries from guests who wish to know whether items contain particular ingredients. Before placing your order please inform a member of the team if anyone in your party has a food allergy.

SCONES

Served with Devon clotted cream, hand-crafted strawberry & cranberry jam, homemade orange curd

Christmas pudding scone

Irish buttermilk scone

SWEETS

Caramelia & marshmallow Santa hat (n)

Soft cream cheese, caramelia insert,
buttery sable base, festive marshmallow

Chestnut gâteau religieuse (n)

Chestnut pastry cream, golden choux pastry,
smooth crème pâtissière

Hazelnut & praline Christmas tree (n)

Rich dark chocolate ganache, layered hazelnut
praline, hazelnut nibs, crisp puffed quinoa base

Pear mousse & mascarpone Chantilly delice (n)

Spiced poached pear mousse, conference pear centre,
sable base, mascarpone Chantilly





GLUTEN FREE AFTERNOON TEA

SANDWICHES

Roast free-range turkey
Chestnutstuffing, cranberrybutter,
onion bread

Scottish smoked salmon
Yuzu & dill crème fraîche,
brown bread

Truffled Burford brown egg (v)
Mayonnaise, cress,
wholemeal bread

English cucumber (v)(ve)**
Chive cream cheese,
white bread

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SCONES

Served with Devon clotted cream, hand-crafted strawberry & cranberry jam, homemade orange curd

Christmas pudding scone

Irish buttermilk scone

SWEETS

Hazelnut & praline Christmas tree (n)
Rich dark chocolate ganache, layered hazelnut
praline, hazelnut nibs, crisp puffed quinoa base

Pear mousse & mascarpone Chantilly delice (n)
Spiced poached pear mousse, confit pear centre,
sable base, mascarpone Chantilly

Salted caramel delice, cocoa nib tuile (n)
Oat & date base, dark chocolate glaze, sticky
medjool date caramel layer, cocoa nib tuile

Fig & chestnut cream tart (n)
Delicate zero-allergen tart shell, silky chestnut
pastry cream, beautifully glazed figs





VEGAN AFTERNOON TEA

SANDWICHES

Coronation chickpea (n)
Coriander, toasted cashews,
onion bread

Humus, pickled vegetable
Avocado, sprouting grains,
rye bread

Falafel roasted red pepper
Grilled aubergine,
wholemeal bread

English cucumber
Vegan chive cream cheese,
white bread

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Prices include VAT. A discretionary service charge of 12.5% will be added to your bill. Allergies and intolerances: we welcome enquiries from guests who wish to know whether items contain particular ingredients. Before placing your order please inform a member of the team if anyone in your party has a food allergy.

SCONES

Vegan orange whipped butter cream, hand-crafted strawberry
& cranberry jam

Coconut, yogurt

Apricot, cranberry, golden raisin

SWEETS

Hazelnut & praline Christmas tree (n)
Rich dark chocolate ganache, layered hazelnut
praline, hazelnut nibs, crisp puffed quinoa base

Pear mousse & mascarpone Chantilly delice (n)
Spiced poached pear mousse, confit pear centre,
sable base, mascarpone Chantilly

Salted caramel delice, cocoa nib tuile (n)
Oat & date base, dark chocolate glaze, sticky
medjool date caramel layer, cocoa nib tuile

Fig & chestnut cream tart (n)
Delicate zero-allergen tart shell, silky chestnut
pastry cream, glazed figs



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