

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.

<i>with a glass of Veuve Clicquot Brut, NV</i>	£75
<i>with a glass of Veuve Clicquot Rosé, NV</i>	£80
<i>with a glass of Dom Pérignon, 2013</i>	£110
<i>with a glass of Wild Idol Sparkling Brut, NA</i>	£75

with a signature Afternoon Tea cocktail £75

Pink 75

Malfi Rosa Gin, 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

Scottish smoked salmon

Yuzu and dill crème fraîche,
brown bread

Roast chicken

Tarragon mayonnaise,
onion bread

Truffled Burford brown egg

Mayonnaise, cress,
wholemeal bread

English cucumber

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, homemade strawberry jam.

Irish buttermilk

Wholemeal

SWEETS

Banana, dulcify & caramelised pecan tart

Silky banana confit piped with dulcify cremeux and banana Chantilly, set on an almond sable and finished with caramelized pecans.

Exotic fruit pavlova

A crispy vanilla meringue filled with tropical fruit compote, cremeux, ganache and finished with colourful tropical fruits.

Guanaja chocolate and crème brûlée mousse cake

Guanaja chocolate mousse with a smooth vanilla cream brulee core and dark chocolate glaze.

Sherry Truffle

A shot glass layered with sherry jelly and berries, vanilla sponge, chocolate pastry cream, Chantilly and topped with chocolate shavings.





GLUTEN FREE AFTERNOON TEA

SANDWICHES

Scottish smoked salmon

Yuzu and dill crème fraîche,
brown bread

Roast chicken

Tarragon mayonnaise,
onion bread

Truffled Burford brown egg

Mayonnaise, cress,
wholemeal bread

English cucumber

Chive cream cheese,
white bread

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SCONES

Served with homemade orange whipped butter and rose & strawberry jam.

Irish buttermilk

Mixed fruit

SWEETS

Pear mousse & mascarpone Chantilly cream

Pear insert, vegan pear mousse, transparent pear glaze, sable base, mascarpone Chantilly cream.

Tropical panna cotta

A shot glass layered with tropical fruit jelly and vanilla panna cotta, topped with colourful tropical fresh fruits.

Seasonal fruit tart

Buttery golden base, vegan pastry cream, glazed mixed seasonal fruits.

Glazed brownie

Dark chocolate brownie topped with glazed chocolate custard.





VEGAN AFTERNOON TEA

SANDWICHES

Coronation chickpea

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,

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SCONES

Served with homemade orange whipped butter and rose & strawberry jam.

Vegan buttermilk

Mixed fruit

SWEETS

Pear mousse & mascarpone Chantilly cream

Pear insert, vegan pear mousse, transparent pear glaze, sable base, mascarpone Chantilly cream.

Tropical panna cotta

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