



AFTERNOONTEA  
AWARDS  
2023

# THE ROSEBERRY

BEST  
TRADITIONAL  
AFTERNOON TEA

Allow us to treat you like royalty as you explore the hotel, walking along marble corridors where Kings and Queens have trodden since 1902, before indulging in a bespoke afternoon tea.

Throughout the years our iconic hotel has had the honour of welcoming members of the Royal Family on multiple occasions, whether it was for a dance class, charity events or prestigious banquets.

Be part of this special moment in British history and join us to celebrate The Coronation of His Majesty The King Charles III. To mark this remarkable event, our chefs have lovingly created an afternoon tea inspired by decadent dishes served at the Royal table, that we hope you will enjoy.

For further information on the hotel's exciting history, please do visit our 'If Walls Could Talk' exhibition.



# THE ROSEBERRY

## KING CHARLES III CORONATION AFTERNOON TEA

Raise a glass of Bollinger Special Cuvée NV Champagne to King Charles III - Champagne Bollinger has held a Royal Warrant since 1884.

**TRADITIONAL CORONATION AFTERNOON TEA £95**

**HIS MAJESTY KING CHARLES III SPECIAL HIGH TEA  
SUPPLEMENT £20**

Upgrade your Traditional Coronation Afternoon Tea with additional courses:

Lamb and Mushroom Pie  
Whiskey jus infused with mint

Old Winchester Scones with Tunworth Spread

Cherry Bakewell  
Takeaway Treat

### TIME FOR TEA WITH HIGHGROVE

In collaboration with the private residence of Their Majesties King Charles III and The Queen Consort - we offer a premium selection of teas which include:

**Highgrove Organic Prince of Wales Blend**

An exclusively royal blend of strong and robust Assam Tea and light yet flavourful Ceylon tea

**Highgrove Organic Earl Grey Tea**

A combination of Ceylon and China teas with a hint of bergamot, the most quintessentially British hot beverage

### BOLLINGER EXPERIENCE £45

Upgrade your Coronation Afternoon Tea with an additional pairing of Bollinger Champagne

Glass of Bollinger Rose NV, 125ml  
Glass of Bollinger PN TX 17, 125ml

served with scones  
served with pastries

### NON ALCOHOLIC PAIRING £19.50

A selection of three non alcoholic sparkling drinks from Germany, Japan and Austria

Noughty Alcohol Free Sparkling Wine, 200ml  
Noughty Rose Alcohol Free Sparkling Wine, 200ml  
Wachstum Konig Pear Juice, 200ml

served with sandwiches  
served with scones  
served with pastries

### SPARKLING TEA PAIRING £24.50

A selection of three sparkling teas from China, Japan and India  
Saicho Hojicha, Roasted Green Tea, 200ml served with sandwiches  
Saicho Darjeeling, Musky Black Tea, 200ml served with scones  
Saicho Jasmine, Floral Green Tea, 200ml served with pastries

### SAKE PAIRING £27

A selection of three different Japanese sakes

Akitabare "Shunsetsu" Honjozo (Spring Snow), 75ml served with sandwiches  
Dewazakura "Oka" Ginjo (Cherry Bouquet), 75ml served with scones  
Ume No Yado - Aragoshi Umeshu, 75ml served with pastries

Please note that all prices include VAT at the local stipulated rate.

A discretionary service charge of 15% will be added to your bill. Our wines ABV is between 6% and 16%.

Please feel free to ask us for more detailed information.

# THE ROSEBERRY

## SANDWICHES

Scottish smoked salmon and Cornish mackerel  
Dill citrus cream with pickled fennel on beetroot bread

Shrimp and avocado  
Cocktail sauce, tomato, iceberg lettuce and asparagus on mini brioche  
bun

The King's Coronation chicken  
Chicken breast, sautéed mushrooms, coriander and pineapple chutney on  
white/brown bread

Sussex Wagyu roasted beef  
Horseradish and chive emulsion, cucumber, mustard cress, on spinach and  
herb bread

Clarence Court Egg truffle sandwich  
Egg and black truffle on white bread

Applewood cheddar cheese  
Caramelized onion and granny smith apple with cashew nuts on brown

## FRESHLY BAKED PLAIN AND RAISIN SCONES

Accompanied by Cornish clotted cream, strawberry jam,  
rose petal jelly and peach jam

## HAND-MADE PASTRIES

Pimm's Coronation  
Ice cream Lolly

The Crown  
Indulgence chocolate after eight mousse with mint gel and sponge cake

His Majesty's Delight  
Traditional British fruit cake infused with the king's favorite whiskey,  
Laphroaig 15 years

The King's Cypher  
Strawberry bavaois with elderflower

Royal Kilt Battenburg  
Orange marmalade and marzipan

Duchy Organic Apple Crumble  
Confit apple and whipped cream

Executive Pastry Chef - Emmanuel Bonneau

We shall be delighted to assist you with detailed allergen and calorie information regarding all dishes and drinks on our menus.

Adults need around 2000 kcal a day

Kindly note that our dishes are not produced in an entirely allergen free environment.

Kindly note that our crab sandwiches may contain traces of shell

# THE ROSEBERRY



## KING CHARLES III CORONATION GLUTEN FREE AFTERNOON TEA

Raise a glass of Bollinger Special Cuvée NV Champagne to King Charles III - Champagne  
Bollinger has held a Royal Warrant since 1884.

### TRADITIONAL CORONATION AFTERNOON TEA £95

### HIS MAJESTY KING CHARLES III SPECIAL HIGH TEA SUPPLEMENT £20

Upgrade your Traditional Coronation Afternoon Tea with additional courses:

Lamb and Mushroom Pie Whiskey jus infused with mint

Vegan scones with vegan cheese deep

Cherry and almond cake

Takeaway treat

### TIME FOR TEA WITH HIGHGROVE

In collaboration with the private residence of Their Majesties King Charles III and The Queen Consort - we offer a premium selection of teas which include:

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An exclusively royal blend of strong and robust Assam Tea  
and light yet flavourful Ceylon tea

#### Highgrove Organic Earl Grey Tea

A combination of Ceylon and China teas with a hint of bergamot,  
the most quintessentially British hot beverage

### BOLLINGER EXPERIENCE £45

Upgrade your Coronation Afternoon Tea with an  
additional pairing of Bollinger Champagne

Glass of Bollinger Rose NV, 125ml  
Glass of Bollinger PNTX 17, 125ml

served with scones  
served with pastries

### SPARKLING TEA PAIRING £24.50

A selection of three sparkling teas from China, Japan and India

Saicho Hojicha, Roasted Green Tea, 200ml  
Saicho Darjeeling, Musky Black Tea, 200ml  
Saicho Jasmine, Floral Green Tea, 200ml

served with sandwiches  
served with scones  
served with pastries

Please note that all prices include VAT at the local stipulated rate.

A discretionary service charge of 15% will be added to your bill. Our wines ABV is between 6% and 16%.

# THE ROSEBERY

## SANDWICHES

Scottish smoked salmon and Cornish mackerel  
Dill citrus cream with pickled fennel on gluten free bread

Shrimp and avocado

Cocktail sauce, tomato, iceberg lettuce and asparagus on gluten free bread

The King's Coronation chicken

Chicken breast, sautéed mushrooms, coriander and pineapple chutney on gluten free bread

Sussex Wagyu roasted beef

Horseradish and chive emulsion, cucumber, mustard cress, on gluten free bread

Clarence Court Egg truffle Sandwich

Egg and black truffle on gluten free bread

Applewood cheddar cheese

Caramelized onion and granny smith apple with cashew nuts gluten free bread

## FRESHLY BAKED PLAIN AND RAISIN SCONES

Accompanied by Cornish clotted cream, strawberry jam,  
rose petal jelly and peach jam

## HAND-MADE PASTRIES

Pimm's Coronation

Ice cream Lolly

The Crown

Indulgence chocolate after eight mousse with mint gel and sponge cake

His Majesty's Delight

Traditional British fruit cake infused with the king's favorite whiskey, Laphroaig 15 years

The King's Cypher

Strawberry bavaois with elderflower

Royal Kilt Battenburg

Orange marmalade and marzipan

Duchy Organic British Apple Crumble

Confit apple and whipped cream

Executive Pastry Chef - Emmanuel Bonneau



# THE ROSEBERRY

## KING CHARLES III CORONATION VEGETARIAN AFTERNOON TEA

Raise a glass of Bollinger Special Cuvée NV Champagne to King Charles III - Champagne  
Bollinger has held a Royal Warrant since 1884.

### TRADITIONAL CORONATION AFTERNOON TEA £95

### HIS MAJESTY KING CHARLES III SPECIAL HIGH TEA

SUPPLEMENT £20

Upgrade your Traditional Coronation Afternoon Tea with additional courses:

Beetroot hummus and tartare with olive oil caviar and flat seeded bread

Wild mushrooms pie with vegan puff pastry

Vegan scones with vegan cheese deep

Cherry Bakewell tart

Takeaway treat

### TIME FOR TEA WITH HIGHGROVE

In collaboration with the private residence of Their Majesties King Charles III and The  
Queen Consort - we offer a premium selection of teas which include:

#### Highgrove Organic Prince of Wales Blend

An exclusively royal blend of strong and robust Assam Tea  
and light yet flavourful Ceylon tea

#### Highgrove Organic Earl Grey Tea

A combination of Ceylon and China teas with a hint of bergamot,  
the most quintessentially British hot beverage

### BOLLINGER EXPERIENCE £45

Upgrade your Coronation Afternoon Tea with an  
additional pairing of Bollinger Champagne

Glass of Bollinger Rose NV, 125ml

served with scones

Glass of Bollinger PN TX 17, 125ml

served with pastries

### SPARKLING TEA PAIRING £24.50

A selection of three sparkling teas from China, Japan and India

Saicho Hojicha, Roasted Green Tea, 200ml

served with sandwiches

Saicho Darjeeling, Musky Black Tea, 200ml

served with scones

Saicho Jasmine, Floral Green Tea, 200ml

served with pastries

Please note that all prices include VAT at the local stipulated rate.

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# THE ROSEBERRY

## SANDWICHES

### Avocado Guacamole

with tomato, sweetcorn, lime, coriander and red onion on beetroot bread

### Grilled Mediterranean Vegetables

with hummus on brown bread

### Wakame and Cucumber

with vegan mayonnaise on white/brown bread

### Semi-Dried Tomatoes

with basil pesto and rocket on white bread

### Finest Cotswold Egg and Black Truffle

with mayonnaise on white bread

### Applewood Cheddar Cheese

with caramelised onion and granny smith apple with cashew nuts on brown bread

## FRESHLY BAKED PLAIN AND RAISIN SCONES

Accompanied by Cornish clotted cream, strawberry jam,  
rose petal jelly and peach jam

## HAND-MADE PASTRIES

### Pimm's Coronation

Ice cream Lolly

### The Crown

Indulgence chocolate after eight mousse with mint gel and sponge cake

### His Majesty's Delight

Traditional British fruit cake infused with the king's favorite whiskey, Laphroaig 15 years

### The King's Cypher

Strawberry bavarois with elderflower

### Royal Kilt Battenburg

Orange marmalade and marzipan

### Duchy Organic British Apple Crumble

Confit apple and whipped cream

Executive Pastry Chef - Emmanuel Bonneau

We shall be delighted to assist you with detailed allergen and calorie information regarding all dishes and drinks on our menus.

Adults need around 2000 kcal a day.

Kindly note that our dishes are not produced in an entirely allergen free environment.





# THE ROSEBERRY

## KING CHARLES III CORONATION VEGAN AFTERNOON TEA

Raise a glass of Bollinger Special Cuvée NV Champagne to King Charles III - Champagne  
Bollinger has held a Royal Warrant since 1884.

**TRADITIONAL CORONATION AFTERNOON TEA £95**

**HIS MAJESTY KING CHARLES III SPECIAL HIGH TEA**

**SUPPLEMENT £20**

Upgrade your Traditional Coronation Afternoon Tea with additional courses:

Beetroot hummus and tartare with olive oil caviar and flat seeded bread

Wild mushrooms pie with vegan puff pastry

Vegan scones with vegan cheese deep

Cherry and almond cake

Takeaway treat

**TIME FOR TEA WITH HIGHGROVE**

In collaboration with the private residence of Their Majesties King Charles III and The  
Queen Consort - we offer a premium selection of teas which include:

**Highgrove Organic Prince of Wales Blend**

An exclusively royal blend of strong and robust Assam Tea  
and light yet flavourful Ceylon tea

**Highgrove Organic Earl Grey Tea**

A combination of Ceylon and China teas with a hint of bergamot,  
the most quintessentially British hot beverage

**BOLLINGER EXPERIENCE £45**

Upgrade your Coronation Afternoon Tea with an  
additional pairing of Bollinger Champagne

Glass of Bollinger Rose NV, 125ml

served with scones

Glass of Bollinger PN TX 17, 125ml

served with pastries

**SPARKLING TEA PAIRING £24.50**

A selection of three sparkling teas from China, Japan and India

Saicho Hojicha, Roasted Green Tea, 200ml

served with sandwiches

Saicho Darjeeling, Musky Black Tea, 200ml

served with scones

Saicho Jasmine, Floral Green Tea, 200ml

served with pastries

Please note that all prices include VAT at the local stipulated rate.

A discretionary service charge of 15% will be added to your bill.



# THE ROSEBERRY

## SANDWICHES

### Avocado Guacamole

with tomato, sweetcorn, lime, coriander and red onion on beetroot bread

### Grilled Mediterranean Vegetables

with hummus on Norfolk multigrain bread

### Wakame and Cucumber

with vegan mayonnaise on white bread

### Semi-Dried Tomatoes

with basil pesto and rocket on white bread

### Tofu and Caramelized Onion

with granny smith apple and cashew nuts on brown bread

### Marinated Artichokes

with black olive tapenade and roasted peppers on wholemeal white bread

## FRESHLY BAKED VEGAN PLAIN AND RAISIN SCONES

Accompanied by vegan cream, strawberry jam,  
rose petal jelly and peach jam

## HAND-MADE PASTRIES

### Pimm's Coronation

Ice cream Lolly

### The Crown

Indulgence chocolate after eight mousse with mint gel and sponge cake

### His Majesty's Delight

Traditional British fruit cake infused with the king's favorite whiskey, Laphroaig 15 years

### The King's Cypher

Strawberry bavarois with elderflower

### Royal Kilt Battenburg

Orange marmalade and marzipan

### Duchy Organic British Apple Crumble

Confit apple and whipped cream

Executive Pastry Chef - Emmanuel Bonneau

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Adults need around 2000 kcal a day.

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# THE ROSEBERY

ALL OUR TEAS ARE SUSTAINABLY SELECTED AND  
BREWED IN A TRADITIONAL EASTERN WAY ENSURING WE GIVE THE  
TEA LEAVES TIME TO RELEASE THEIR TRUE FLAVOUR

## WHITE TEA

### Apricot White

Canton Tea  
Mango, Peach & Rose  
Fruity, Floral  
(Fujian, China)

### Flowering Tea £2.00 supplement

Mei Leaf  
Floral, Delicate  
(Taimu, Fujian, China)

### Silver Needles

Canton Tea  
Floral, Velvety, Sweet  
(Jingu, Yunnan, China)

### Moonlight

Mei Leaf  
Sweet, Honey, Vanilla, Hay  
(Jinggu, Yunna, China)

### Sticky Rice (Limited Edition) £4.00 supplement

Canton Tea  
Vegetal, Rice  
(Laos, China)

## GREEN TEA

### Kabuse Sencha

Canton Tea  
Sweet, Creamy, Grassy  
(Wazuka, Kyoto, Japan)

### Organic Genmaicha

Canton Tea  
Grassy Sencha, Toasted Brown Rice  
(Wazuka, Japan)

### Exotic Green

Canton Tea  
Sweet, Fruity, Aromatic  
(Fujian, China)

### Organic Dragonwell

Canton Tea  
Floral, Mild Chestnut  
(Long Jing, Zhejiang, China)

### Jasmine Pearls

Canton Tea  
Sweet, Floral  
(Yunnan and Guangxi, China)

### Hojicha

Mei Leaf  
Roasted, Woody, Hay  
(Shizuoka, Japan)

### Matcha £10.00 supplement

Mei Leaf  
Traditionally brewed  
Full-bodied, Sweet, Vegetal  
(Uji, Japan)

We shall be delighted to assist you with detailed allergen and calorie information regarding all dishes and drinks on our menus.

Should you wish to purchase these signature teas, please ask any of The Rosebery team members for more information.

# THE ROSEBERRY

## BLACK TEA

Prince of Wales Blend  
Highgrove Tea  
Round, Malty  
(Blend of Assam and Ceylon Teas)

Breakfast Blend  
Canton Tea  
Malty, Fig, Cocoa  
(Kenya, Rwanda, India, China)

Blend 1843  
Canton Tea  
Light, Honey, Malty  
(Yunnan, Anhui, Fujian; China)

## BLACK TEA - Scented

Earl Grey  
Highgrove Tea  
Natural bergamot oil  
Fruity, Lemony, Citric, Malty  
(Blend of Ceylon and China Teas)

Mango Black  
Canton Tea  
Mango, Marigold Petals  
Caramel, Malt  
(Yunnan, China)

Lychee Rose Noir  
Canton Tea  
Lychee Fruit Essence, Rose Petals  
Sweet, Floral  
(Yunnan, China)

## BLACK TEA - Single Estate

Ancient Haze  
Mei Leaf  
Muscatel, Orange, Citrus, Sweet  
(Fengqing, Yunnan, China)

Darjeeling Second Flush  
Canton Tea  
Fruity, Nutty  
(Namring Garden, India)

Assam Second Flush  
Canton Tea  
Malty, Caramel  
(Assam, India)

Lapsang Souchong  
Canton Tea  
Smoked Leaves Over Pine Wood  
Wood Smoke, Fruit Cake, Leather  
(Tong Mu Village, Fujian, China)

## BLACK TEA - Caffeine Free

English Breakfast Decaffeinated  
Canton Tea  
Oak, Caramel  
(Uva District, Sri Lanka)

All of the above are included in The Rosebery Afternoon Tea.

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# THE ROSEBERRY

## OOLONG TEA

Alishan  
Mei Leaf  
Milky, Grassy  
(Alishan, Taiwan)

Mi Lan Xiang (Dan Cong)  
Canton Tea  
Honey, Orchid, Fruity, Mineral  
(Guangdong, China)

Da Hong Pao £8.50 supplement  
Canton Tea  
Mineral, Sweet, Honey, Grassy  
(Fujian, China)

## PU-ERH TEA

Mini Tuo Cha 2012  
Canton Tea  
Raw (Sheng); Tobacco, Bold, Earthy  
(De Hong, Yunnan, China)

Black Yunnan Tuo 96  
Mei Leaf  
Cooked (Shu), Woody, Coffee, Smoked  
(Fengqing, Yunnan, China)

## TISANES - Caffeine Free

Revitazest  
Lemongrass, Dry Ginger, Orange peel

Mandarin Garden  
Osmanthus, Chrysanthemum, Rose and Lavender

Berry Hibiscus,  
Rosebuds, Chamomile,  
Lemon Verbena, Peppermint,  
Fresh Mint, Fresh Ginger

## BARISTA SPECIALS

Matcha Latte £2 supplement  
Matcha Tea with Almond Milk

Mandarin Karak Tea £2 supplement  
Black Tea, Cinnamon, Chilli Flakes, Star Anise, Cloves,  
Black Pepper, Cardamon, Condensed Milk

Hot Chocolate  
Valrhona Chocolate

# THE ROSEBERRY

## CHAMPAGNE

	Glass 125ml	Bottle 750ml
Moët & Chandon, Brut Impérial	£21.00	£105.00
Bollinger Special Cuvée Brut	£27.00	£150.00
NV Ruinart Blanc de Blancs Brut	£27.00	£160.00
2015 Roebuck Estates Blanc De Noirs	£28.00	£170.00
NV Bollinger Rosé Brut	£29.00	£155.00
Bollinger PN TX 17 Blanc De Noirs	£45.00	£250.00
MV Krug "Grande Cuvée" Brut	£48.00	£290.00
NV Simmonet-Febvre Crémant Blanc Brut		£70.00
NV CH Prosecco Superiore DOCG Della Vite		£80.00
Palmer & Co Brut Réserve Brut		£90.00
Taittinger Brut Réserve		£125.00
Louis Roederer Cuvée 243		£135.00
NV Billecart – Salmon Brut Rosé		£165.00
2013 Dom Pérignon		£355.00

## WINE

### WHITE WINE

	Glass 125ml	Carafe 375ml	Bottle 750ml
2021 Albariño 'Vineyard Select', Bodegones del Sur Canelones, Uruguay	£14.00	£40.00	£75.00
2021 Gavi di Gavi, Folli & Benato Piedmont, Italy	£16.50	£49.00	£85.00
2021 Chablis, Weingier Burgundy, France	£19.50	£55.00	£105.00
2021 Riesling 'Vom Schwarzen Schiefer', Gottelmann Nahe, Germany	£20.00	£60.00	£120.00
2019 Sauvignon Blanc, 'Ried Klausen', Neumeister Styria, Austria	£25.00	£75.00	£150.00
2019 Pouilly Fuissé Premier Cru, Domaine Barraud Burgundy, France	£29.00	£84.00	£175.00

### ROSÉ WINE

2021 Whispering Angel, Caves d'Esclans Provence, France	£15.00	£40.00	£75.00
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### RED WINE

2020 Bordeaux blend - 'Malpère Tradition' Domaine Girard Languedoc, France	£17.00	£50.00	£90.00
2020 Rioja Sierra de Tolono Tempranillo Rioja, Spain	£19.00	£55.00	£105.00
2019 Malbec, 'Hermandad', Familia Falasco Uco Valley, Argentina	£24.50	£68.00	£125.00
2019 Barolo DOCG, Mauro Molino Piedmont, Italy	£27.00	£81.00	£162.00
2017 Pommard Domaine Fernand & Laurent Pillot Burgundy, France	£29.00	£90.00	£175.00
2018 Cabernet blend - Blackbird 'Arise' Napa Valley, USA	£32.00	£96.00	£195.00
2016 Pavillon de Léoville Poyferré Bordeaux, France	£35.00	£105.00	£210.00

Please note that all prices include VAT at the local stipulated rate.

A discretionary service charge of 15% will be added to your bill. Our wines ABV is between 6% and 16%.

Please feel free to ask us for more detailed information.

# THE ROSEBERY

## BEERS

Stiegl Columbus Pale Ale, Austria, 330ml	£8.50
Samuel Smith's Organic Lager Lager, England, 355ml	£9.00
Market Porter Rich Porter, England, 330ml	£9.50
Delirium Red Fruit Beer, Belgium, 330ml	£12.50

## ALCOHOL FREE

### SPARKLING WINE

	125ml	375ml
Noughty Sparkling Chardonnay	£10.00	£55.00
Noughty Sparkling Rosé	£10.00	£55.00

## JUICES

Fruit Juice	£11.00
Freshly Pressed Juice (Orange, Grapefruit, Carrot)	£13.00
Wachstum Konig Pear Juice (Austria)	£14.00
Wachstum Konig Quince Juice (Austria)	£14.00
Freshly Pressed Juice (Pomegranate)	£16.00

## SOFT DRINKS

Coca-Cola	£6.50
Coke Zero	£6.50
Diet Coke	£6.50
Lemonade	£6.00
Soda Water	£6.00
Tonic Water	£6.00
Slimline Tonic	£6.00
Ginger Ale	£6.00
Ginger Beer	£6.00
Red Bull	£7.00

## WATER

### SPARKLING

Nordaq Fresh, 330ml / 750ml	£5.00 / £7.00
San Pellegrino, 250ml / 750ml	£5.00 / £8.00

### STILL

Nordaq Fresh, 330ml / 750ml	£5.00 / £7.00
Evian, 330ml / 750ml	£6.00 / £8.00