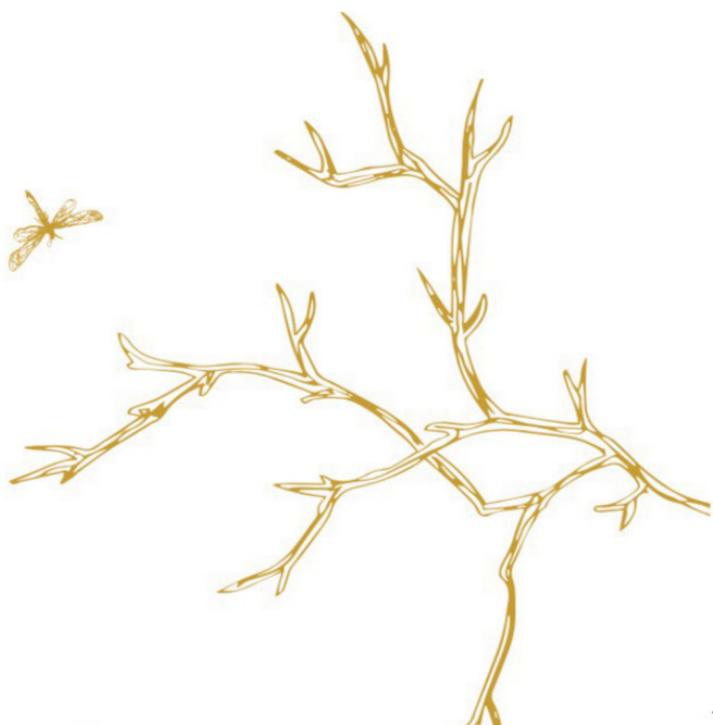


THE ROSEBERY

The Rosebery, named after Lord Rosebery, was once a stylish tea room in the early 1920s regularly frequented by the ambitious British Prime Minister and Liberal Statesman between 1889 and 1929. Ninety years later, following an extensive renovation, The Rosebery made a welcome return to its roots as the perfect Knightsbridge backdrop for Afternoon Tea and Champagne cocktails. The interior design captures the room's Victorian origins, blended with contemporary touches, and makes full use of the expansive space and height of the room and its abundance of natural light. A beautiful fireplace is a central feature, together with specially commissioned one-of-a-kind art pieces.



THE ROSEBERRY

AUTUMN AFTERNOON TEA £68

SPARKLING TEA PAIRING £18

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

Saicho Jasmine, Floral Green Tea, 200 ml	served with sandwiches
Saicho Hojicha, Roasted Green Tea, 200 ml	served with scones
Saicho Darjeeling, Musky Black Tea, 200 ml	served with pastries

CHAMPAGNE AFTERNOON TEA 125 ml

ACCOMPANIED BY

One glass of Ruinart Blanc de Blancs, 125ml	supplement £16
One glass of Ruinart Rosé, 125ml	supplement £19
One glass of 2008 Billecart - Salmon, 125ml	supplement £25
One glass of Krug "Grande Cuvée" Brut, 125ml	supplement £48

ALSATIAN GRAND CRU WINE AFTERNOON TEA PAIRING £21

A selection of three wines from the
Schlumberger Domaines, Alsace wine region

Riesling, Grand Cru Saering 2017, 75ml	served with sandwiches
Gewürztraminer, Grand Cru Kessler 2016, 75ml	served with scones
Pinot Gris, Grand Cru Kitterle 2013, 75ml	served with pastries

BEER AFTERNOON TEA PAIRING £20

A selection of three beer varieties
from Austria, England and Belgium

Stiegl Columbus, Pale Ale, 330 ml	served with sandwiches
Market Porter, Rich Porter, 330 ml	served with scones
Delirium Red, 330 ml	served with pastries

SAKE AFTERNOON TEA PAIRING £22

A selection of three different sakes

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

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

A discretionary service charge of 12.5% 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

with apple, fennel and dill remoulade, pickled celery and keta caviar on beetroot bread

Curried Crayfish

with curry mayonnaise, green tomatoes and coriander on wholemeal bread

Slow Cooked Cured Beef Brisket

with sweet and sour spread, cucumber and lamb lettuce on herb bread

Corn Fed Chicken and Parmigiano Reggiano

with wholegrain mustard, tarragon, mayonnaise on brown bread

Cotswold Egg and Black Truffle

with mayonnaise on white bread

Taleggio Cream Cheese and Poached Pear

with caramelised walnuts on white bread

FRESHLY BAKED PLAIN AND RAISIN SCONES

accompanied by Devonshire clotted cream, Pembrokeshire strawberry jam, rose petal jelly and wild plum jam

HAND-MADE PASTRIES

Honey Cake

Pain d'épices, mascarpone

Jasmine and Clementine

Crème brûlée, clementine confit, Tainori chocolate mousse

Mandarin Autumn FAN

Hazelnut sable, caramelised pear, vanilla mousse, Jivara 40% ganache

Black Sesame and Orange Sphere

Black sesame praline, yogurt cream, cocoa sable

Plum and Tonka Tart

Plum compote, white chocolate creméux

Passion Fruit Profiterole

Milk chocolate Chantilly, passion fruit curd, feuilletine

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

VEGETARIAN AUTUMN AFTERNOON TEA £68

SPARKLING TEA PAIRING £18

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

Saicho Jasmine, Floral Green Tea, 200ml	served with sandwiches
Saicho Hojicha, Roasted Green Tea, 200ml	served with scones
Saicho Darjeeling, Musky Black Tea, 200ml	served with pastries

CHAMPAGNE AFTERNOON TEA

One glass of Ruinart Blanc de Blancs, 125ml	supplement £16
One glass of Ruinart Rosé, 125ml	supplement £19
One glass of 2008 Billecart - Salmon, 125ml	supplement £25
One glass of Krug "Grande Cuvée" Brut, 125ml	supplement £48

ALSATIAN GRAND CRU WINE AFTERNOON TEA PAIRING £21

A selection of three wines from the Schlumberger Domaines, Alsace wine region

Riesling, Grand Cru Saering 2017, 75ml	served with sandwiches
Gewürztraminer, Grand Cru Kessler 2016, 75ml	served with scones
Pinot Gris, Grand Cru Kitterle 2013, 75ml	served with pastries

BEER AFTERNOON TEA PAIRING £20

A selection of three beer varieties from Austria, England and Belgium

Stiegl Columbus, Pale Ale, 330 ml	served with sandwiches
Market Porter, Rich Porter, 330 ml	served with scones
Delirium Red, 330 ml	served with pastries

SAKE AFTERNOON TEA PAIRING £22

A selection of three different sakes

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

THE ROSEBERRY

SANDWICHES

Avocado Guacamole

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

Grilled Mediterranean Vegetables

with hummus on brown bread

Wakame and Daikon

with Siracha spread, chives on half and half bread

Sun-Dried Tomatoes

with basil pesto, rocket on white bread

Cotswold Egg and Black Truffle

with mayonnaise on white bread

Taleggio Cream Cheese and Poached Pear

with caramelised walnuts on white bread

FRESHLY BAKED PLAIN AND RAISIN SCONES

accompanied by Devonshire clotted cream, Pembrokeshire strawberry jam, rose petal jelly and wild plum jam

HAND-MADE PASTRIES

Honey Cake

Pain d'épices, mascarpone

Jasmine and Clementine

Crème brûlée, clementine confit, Millot chocolate mousse

Mandarin Autumn FAN

Hazelnut sable, caramelised pear, vanilla mousse, Amatika ganache

Black Sesame and Orange Sphere

Black sesame praline, yogurt mousse served on a cocoa sable

Plum and Tonka Tart

Plum compote, vegan white chocolate crémeux

Passion Fruit Profiterole

Milk chocolate Chantilly, passion fruit curd, feuilletine

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



VEGAN AUTUMN AFTERNOON TEA £68

SPARKLING TEA PAIRING £18

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

Saicho Jasmine, Floral Green Tea, 200ml	served with sandwiches
Saicho Hojicha, Roasted Green Tea, 200ml	served with scones
Saicho Darjeeling, Musky Black Tea, 200ml	served with pastries

CHAMPAGNE AFTERNOON TEA

One glass of Ruinart Blanc de Blancs, 125ml	supplement £16
One glass of Ruinart Rosé, 125ml	supplement £19
One glass of 2008 Billecart - Salmon, 125ml	supplement £25
One glass of Krug "Grande Cuvée" Brut, 125ml	supplement £48

ALSATIAN GRAND CRU WINE AFTERNOON TEA PAIRING £21

A selection of three wines from the Schlumberger Domaines, Alsace wine region

Riesling, Grand Cru Saering 2017, 75ml	served with sandwiches
Gewürztraminer, Grand Cru Kessler 2016, 75ml	served with scones
Pinot Gris, Grand Cru Kitterle 2013, 75ml	served with pastries

BEER AFTERNOON TEA PAIRING £20

A selection of three beer varieties from Austria, England and Belgium

Stiegl Columbus, Pale Ale, 330 ml	served with sandwiches
Market Porter, Rich Porter, 330 ml	served with scones
Delirium Red, 330 ml	served with pastries

SAKE AFTERNOON TEA PAIRING £22

A selection of three different sakes

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

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 Daikon

with Siracha spread, chives on half and half bread

Sun-Dried Tomatoes

with basil pesto, rocket on white bread

Scrambled Tofu

with black truffle on white bread

Vegan Cheddar Cheese

with tomato on brown bread

FRESHLY BAKED VEGAN SCONES

accompanied by vegan cream, Pembrokeshire strawberry jam, rose petal jelly and wild plum jam

HAND-MADE PASTRIES

Honey Cake

Pain d'épices, vegan cream cheese

Jasmine and Clementine

Crème brûlée, clementine confit, Millot chocolate mousse

Mandarin Autumn FAN

Hazelnut sable, caramelised pear, vanilla mousse, Amatika ganache

Black Sesame and Orange Sphere

Black sesame praline, yogurt cream served on a cocoa sable

Plum and Tonka Tart

Plum compote, vegan white chocolate crémeux

Passion Fruit Profiterole

Milk chocolate Chantilly, passion fruit curd, feuilletine

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



GLUTEN-FREE AUTUMN AFTERNOON TEA £68

SPARKLING TEA PAIRING £18

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

Saicho Jasmine, Floral Green Tea, 200ml

served with sandwiches

Saicho Hojicha, Roasted Green Tea, 200ml

served with scones

Saicho Darjeeling, Musky Black Tea, 200ml

served with pastries

CHAMPAGNE AFTERNOON TEA

One glass of Ruinart Blanc de Blancs, 125ml

supplement £16

One glass of Ruinart Rosé, 125ml

supplement £19

One glass of 2008 Billecart - Salmon, 125ml

supplement £25

One glass of Krug "Grande Cuvée" Brut, 125ml

supplement £48

ALSATIAN GRAND CRU WINE AFTERNOON TEA PAIRING £21

A selection of three wines from the Schlumberger Domaines, Alsace wine region

Riesling, Grand Cru Saering 2017, 75ml

served with sandwiches

Gewürztraminer, Grand Cru Kessler 2016, 75ml

served with scones

Pinot Gris, Grand Cru Kitterle 2013, 75ml

served with pastries

SAKE AFTERNOON TEA PAIRING £22

A selection of three different sakes

Akitabare "Shunsetsu" Honjozo (Spring Snow), 75 ml

served with sandwiches

Dewazakura "Oka" Ginjo (Cherry Bouquet), 75 ml

served with scones

Ume No Yado - Aragoshi Umeshu, 75 ml

served with pastries

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

A discretionary service charge of 12.5% will be added to your bill. Our wines ABV is between 6% and 16%.

THE ROSEBERRY

SANDWICHES

Scottish Smoked Salmon
with apple, fennel and dill remoulade, pickled celery and keta caviar
on gluten free bread

Curried Crayfish
with curry mayonnaise, green tomatoes and corriander
on gluten free bread

Slow Cooked Cured Beef Brisket
with sweet and sour spread, cucumber and lamb lettuce
on gluten free bread

Corn Fed Chicken and Parmigiano Reggiano
with wholegrain mustard, tarragon, mayonnaise
on gluten free bread

Cotswold Egg and Black Truffle
with mayonnaise on gluten free bread

Taleggio Cream Cheese and Poached Pear
with caramelised walnuts on gluten free bread

FRESHLY BAKED PLAIN AND RAISIN GLUTEN FREE SCONES

accompanied by Devonshire clotted cream, Pembrokeshire strawberry jam,
rose petal jelly and wild plum jam

HAND-MADE PASTRIES

Honey Cake
Pain d'épices, mascarpone

Jasmine and Clementine
Crème brûlée, clementine confit, Milot chocolate mousse

Mandarin Autumn FAN
Hazelnut sable, caramelised pear, vanilla mousse, Amatika ganache

Black Sesame and Orange Sphere
Black sesame praline, yogurt cream served on a cocoa sable

Plum and Tonka Tart
Plum compote, vegan white chocolate crémeux

Passion Fruit Profiterole
Milk chocolate Chantilly, passion fruit curd, feuilletine

Executive Pastry Chef - Emmanuel Bonneau

THE ROSEBERRY

CHILDREN'S AUTUMN AFTERNOON TEA £42

SANDWICHES

Turkey ham, cheddar cheese
Cream cheese, cucumber
Peanut butter, grape jam
Nutella, banana, cookies

PLAIN AND RAISIN SCONES

Cornish clotted cream, rose petal jelly,
Pembrokeshire strawberry jam
and wild plum jam

HAND-MADE PASTRIES

Mandarin Teddy Bear
Hazelnut sable, caramelised pear, vanilla

Fresh Fruit Tart
Plum compote, white chocolate crèmeux,
fresh fruits

Chocolate and Passion fruit Cupcake
Passion fruit curd, chocolate ganache

Honey Cake Popsicle
Honey and spice biscuit, cream cheese, chocolate
roasted hazelnuts



HOT DRINKS

Earl Grey
Rooibos
Chamomile
Chocolate Noir Tea
Mango Black Tea
Decaffeinated Breakfast Tea
Hot Chocolate



Please note that all calorie counts for all our menu items are available upon request.

Please let us know if you have any specific dietary requirements and we shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus. Kindly note that our dishes are not produced in an entirely allergen free environment.



THE ROSEBERY

OUR TEAS ARE BREWED IN A TRADITIONAL EASTERN WAY, ENSURING WE GIVE
THE TEA LEAVES TIME TO RELEASE THEIR TRUE FLAVOURS

WHITE TEA

Apricot White
Canton Tea
Mango, peach & rose
Fruity, floral
(Fujian, China)

Silver Needles
Canton Tea
Floral, velvety, sweet
(Jinggu, Yunnan, China)

Moonlight
Mei Leaf
Sweet, honey, vanilla, hay
(Jinggu, Yunnan, China)

Sticky Rice £4.00 supplement
Canton Tea
Silver Needles
(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)

Organic Dragonwell
Canton Tea
Floral, mild chestnut
(Long Jing, Zhejiang, China)

Jasmine Pearls
Canton Tea
Sweet, floral
(Yunnan and Guangxi, China)

Matcha £10.00 supplement
Mei Leaf
Traditionally brewed
Full-bodied, sweet, vegetal
(Uji, Japan)

THE ROSEBERRY

BLACK TEA

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
Canton Tea
Natural bergamot oil
Fruity, lemony, citric, malty
(China, India, Italy)

Lychee Rose Noir
Canton Tea
Lychee fruit essence, rose petals
Sweet, floral
(Yunnan, China)

Choco Vanilla
Canton Tea
Cocoa nibs, vanilla
Medjool date, malt
(India, China, Madagascar, Peru)

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)

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

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



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 £5.50 supplement
Canton Tea

Mineral, sweet, honey, grassy
(Fujian, China)

Duck Sh*t Oolong £5.50 supplement
Mei Leaf

Cherry, butter, raspberry
(Ya Shi, Guangdong, 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)

BLACK TEA - Caffeine Free

English Breakfast Decaffeinated
Canton Tea

Oak, caramel
(Uva District, Sri Lanka)

TISANES - Caffeine Free

Revitazest

Lemongrass, dry ginger, orange peel

Mandarin Garden

Osmanthus, chrysanthemum, rose, jasmine and lavender

Rooibos, 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

Rooibos Latte £2 supplement
Rooibos, vanilla with oat milk

Hot Chocolate
Valrhona chocolate

THE ROSEBERRY

CHAMPAGNE

	Glass 125 ml	Bottle 750 ml
Moët & Chandon, Brut Impérial	£19.50	£105.00
NV Ruinart Blanc de Blancs Brut	£24.50	£135.00
2009 Billecart - Salmon	£35.00	£210.00
NV Simmonet-Febvre Crémant Blanc Brut		£70.00
NV CH Prosecco Superiore DOCG Della Vite Valdobbiadene		£80.00
Palmer & Co Brut Réserve Brut		£90.00
Taittinger Brut Réserve		£125.00
Louis Roederer Cuvée 242		£135.00
Bollinger Special Cuvée Brut		£150.00
MV Krug "Grande Cuvée" Brut		£290.00
NV Ruinart Rosé Brut	£25.00	£145.00
NV Billecart – Salmon Brut Rosé		£165.00
2012 Dom Pérignon		£355.00

WINE

	Glass 125 ml	Bottle 750 ml
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WHITE WINE

2017 Riesling, Grand Cru "Saering", Domaines Schlumberger Alsace, France	£14.00	£75.00
2021 Chenin Blanc, The Winery of Good Hope Stellenbosch, South Africa	£14.00	£75.00
2019 Sauvignon Blanc, Ata Rangi Martinborough, New Zealand	£16.50	£85.00
2019 Chablis, Moreau-Naudet Burgundy, France	£19.50	£105.00
2019 Chassagne-Montrachet, Bertrand Bachelet Burgundy, France	£29.00	£145.00

ROSÉ WINE

2021 Whispering Angel, Caves d'Esclans Côtes de Provence, France	£15.00	£75.00
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RED WINE

2015 Merlot & Cabernet Sauvignon 'Clarendelle' 'Inspired by Haut Brion' Bordeaux, France	£17.00	£90.00
2021 Shiraz-Yangarra Estate "PF" South Australia	£19.00	£105.00
2018 Malbec - Vina Cobos Bramare Uco Valley, Argentina	£24.50	£125.00
2018 Barolo DOCG, Mauro Molino Piedmond, Italy	£27.00	£162.00
2015 Pinot Noir - Pommard Ferrand & Laurent Pillot Burgundy, France	£29.00	£175.00
2016 Chateau Lacoste Borie Pauillac Bordeaux, France	£35.00	£195.00

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

A discretionary service charge of 12.5% 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

SOFT DRINKS



Fruit Juice	£11.00
Freshly Pressed Juice	£13.00
Coca-Cola	£6.50
Coke Zero	£8.00
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 330 ml / 750 ml	£5.00 / £7.00
San Pellegrino 250 ml / 750 ml	£5.00 / £8.00
Still	
Nordaq Fresh 330 ml / 750 ml	£5.00 / £7.00
Evian 330 ml / 750 ml	£6.00 / £8.00

BEERS

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