

# THE ROSEBERY LOUNGE

## THE ROSEBERY LOUNGE BEER AFTERNOON TEA £70

### CHIRON

**Pale Ale, Thornbridge, England, 5.0%**  
*Hint of apricots and tangerines before a  
biscuity malt and hoppy finish*

### ROGUE HAZELNUT BROWN NECTAR

**Ale, USA, 5.6%**  
*Dark brown in color with a hazelnut aroma  
a rich nutty flavor and a smooth malty  
finish.*

### KRIEK BOON

**Fruit Beer, Lambiek, Belgium, 4.0%**  
*Very tart but slightly sweet beer with a  
deep, rich cherry flavour and a light, fizzing  
finish.*

### FINGER SANDWICHES

*Slow Roasted Chicken Coronation  
Finest Cotswold Eggs Mixed with White  
Asparagus and Black Truffle  
Confit Tuna with Black Olive  
and Pequillo Pepper  
Smoked Salmon Rillettes with Lime, Fennel  
and Kohlrabi Crème Fraiche  
Portland Crab, Crayfish, Mayonnaise,  
and Carrot  
Cucumber with Mint and Cream Cheese*

### FRESHLY BAKED RAISINS & PLAIN SCONES

*Accompanied by Devonshire clotted cream  
strawberry jam, rose petal jelly  
and homemade lemon curd*

### HAND-MADE PASTRIES

*Almond and Apricot Gateau  
Tiramisu Maragogype  
Banoffee Finger  
Raspberry Parfait  
Wild Strawberry Japanese Roll*

### PISTACHIO AND CHERRY CAKE PEACH BAKEWELL

*Pastry chef: Paul Thieblemont*

*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.*

*Although every care is taken during preparation all crab rolls/sandwiches may contain traces of shell.*