

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. Some ninety years later, Spring 2014 sees The Rosebery make 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

COLD PLATES

Seafood

Cured salmon, dill crème fraiche, pickled cucumber and soda bread crisps £9.50

Asian tuna tartare with guacamole, wakame and seeded crispy bread £12.00

Meat

Charcuterie selection, olives and pickles £9.50

Chicken, mushroom and foie gras terrine with truffle cream and apples £12.00

Vegetarian

Garden pot with lentil hummus, olive dust served with vegetables crudités and flat bread £8.50

Tomato gazpacho with focaccia olive bread £9.50

HOT PLATES

Seafood

Cod fritter with smoked harissa mayonnaise and seaweed dust £12.00

Prawn Har gau dim sum with fish and lime sauce, coriander and chilli £14.00

Meat

Aromatic duck rolls with quinoa and hoisin sauce £14.00

12 hrs slow cooked marinated teriyaki short rib with crispy onions £16.00

Vegetarian

Olive Ascalone, Gordal olives, filled with shitake mushroom and lemon mayonnaise £9.50

Charred asparagus and broccolini mixed with anticucho dressing and yoghurt, lime and herb sauce £7.50

FRIES / TRIPLE COOKED CHIPS

Sweet chilli and coriander mayonnaise £6.00

Truffle emulsion £6.00

Yoghurt lemon and herbs £6.00

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STARTERS AND SALADS

Traditional leek, green pea and watercress soup £13.00
Goat's cheese crumble and pesto grissini

Caesar salad £19.00
Romaine lettuce, anchovies,
aged Parmesan and sourdough croûtons

with cornfed chicken supplement £5.00

with sautéed prawns supplement £8.00

Poke bowl
Soba noodles, avocado, pickled mooli, wakame, edamame,
carrots, cucumber and Japanese dressing

with crispy tofu £23.00

with cured Scottish salmon £25.00

Traditional Greek salad £19.00

Feta cheese, tomatoes, cucumber, peppers, extra virgin olive oil
with oregano and Kalamata olives

CHEF'S SPECIALS

The Burger £19.00

7oz Hereford beef chuck, confit onion,
homemade ketchup, lettuce, gherkin,
beef tomato on a brioche bun, served with French fries

Please note all burgers are now cooked medium well or well done to meet government
guidelines

add cheddar cheese, streaky bacon or fried egg

supplement £2.00 each

Club sandwich £23.00

Your choice of white or brown toast, served with
French fries

Traditional

Corn-fed chicken breast, streaky bacon,
fried egg, lettuce, beef tomato and mayonnaise

Vegan

"Dal tikki patty", sliced tomato, avocado, Romaine lettuce,
pickled onion, cucumber and vegan mayonnaise

Thai green curry

Aubergine, courgette, bamboo shoot, lemongrass, kaffir lime,
ginger, coconut milk with fragrant Thai rice

with vegetables £28.00

with corn-fed chicken £32.00

24 day dry aged Hereford ribeye (250g) £39.00

Confit shallot, wild mushroom, spinach, thick cut chips and red
wine sauce

Asparagus ricotta tortelloni £21.00

Confit cherry tomatoes, aged Parmesan cheese, basil and rocket
with lemon thyme cream sauce

Pan seared wild sea bass £37.00

Vegetable ragout, potatoes with baby gem, peas, mint and
white wine sauce

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.

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TREAT

Strawberry trifle (vg)	£11.00
Strawberry coulis, vanilla chantilly and apricot tea infusion	
Sticky toffee pudding	£11.00
Warm caramel sauce and vanilla ice cream	
Rhubarb and almond cheesecake	£11.00
White chocolate cheesecake with poached rhubarb and almond milk ice cream	
Fresh fruit plate	£14.00
Homemade ice cream and sorbet	£4.00 per scoop
Ice cream selection	
Vanilla , chocolate and pistachio	
Sorbet selection (vg)	
Mango, lemon, strawberry and guava	

CHEESE

Cheese plate	£19.00
Selection of artisan cheeses, served with caramelised onion and apple chutney, grapes and crackers	

