

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 award-winning Afternoon Tea. 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.

Our ingredients are sourced from the finest suppliers across the British Isles: Hereford beef from Sussex, fish and shellfish from Devon and Cornwall and fruits, berries and vegetables from the gardens of Kent and Cambridge. Our other products are sourced from sustainably approved companies meaning they are socially responsible, have minimal environmental impact and are financially beneficial for everyone involved.



THE ROSEBERRY

CAVIAR

With egg mimosa, chives, shallots and crème fraîche

King's Beluga Caviar 79 kcal | 131 kcal 30gr £390 | 50gr £695

Considered the king of caviar, Beluga is creamy, with notes of walnuts and sea salt

King's Oscietra Caviar 79 kcal | 131 kcal 30gr £175 | 50gr £285

Produced after 8 years, Oscietra has an earthy and vegetable flavour

SHARING PLATES

Dumpling Selection 314 kcal | 471 kcal 4 pieces £18 | 6 pieces £24

Prawn Har Gau - Vegetable Gyoza - Chicken Siu Mai

Tuna Tacos 314 kcal | 471 kcal 4 pieces £18 | 6 pieces £24

Tortilla shell, yellowfin tuna tartare, guacamole, wakame and sesame dressing

Duck or Vegetable Spring Rolls (vg) 416 kcal | 624 kcal 4 pieces £18 | 6 pieces £24

Hoisin pear sauce

Cornish Crab Cakes 348 kcal 4 pieces £21

Yuzu and espelette aioli

Truffle Croquette (v) 549 kcal 6 pieces £21

Sommerset brie

STARTERS & SOUPS

Crown Prince Squash Soup (vg | gf) 298 kcal £16

Caramelised pumpkin seed and organic British hemp oil

Scottish Lobster Cocktail & Avocado 402 kcal £33

Citrus and smoked pepper emulsion, trout caviar, pickled apple and cresses

Chervil Cured Scottish Salmon (gf) 317 kcal £27

Trout roe, horseradish crème fraîche, chervil oil and yuzu kosho

Heirloom Beetroot Tart (v) 320 kcal £21

Whipped sheep yoghurt, wood sorrel, hazelnut oil, phyllo tart and seasonal leaves

Heritage Carrot Salad (vg | gf) 279 kcal £19

Salt baked and pickled carrots, ras el hanout and sunflower seeds

Rosebery Caesar Salad 509 kcal £26

Cantabrian anchovy, seasonal lettuce, brioche crouton, Parmesan cheese and Caesar dressing

With Corn-fed Chicken 609 kcal £34

With Prawns 596 kcal £36

Gressingham Duck Salad 609 kcal £28

Smoked duck breast, rilette, Castelfranco, frisée, soft egg and mustard dressing

Poke Bowl (vg)

Royal quinoa, avocado, pickled vegetables, wakame, edamame, carrots, cucumber and Japanese dressing

With Crispy Tofu (vg) 403 kcal £26

With Cured Scottish Salmon 447 kcal £29

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

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

v - vegetarian vg - vegan gf - gluten-free

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SANDWICHES

All sandwiches are served with French fries or seasonal salad

Dal Tikki Wrap (vg) 753 kcal	£26
Lentil patty, avocado, lettuce, pickled onion, cucumber and vegan mayonnaise on wheat tortilla	
Scottish Lobster Roll 753 kcal	£34
Lobster mayonnaise, brioche roll and trout roe	
Add Oscietra Caviar	£8
Club Sando 751 kcal	£28
Breaded chicken, Hokkaido brioche, iceberg lettuce, egg and bacon crumble	
The Mandarin Burger 1024 kcal	£29
Hereford 21-days-aged double beef patty, burger sauce, smoked pickles, lettuce, beef tomato and confit onion, served on brioche bread	
Add Red Leicester 83 kcal, Streaky Bacon 69 kcal or Fried Egg 83 kcal	£2 (each)
Mandarin Truffle Burger 1153 kcal	£46
Hereford 21-days-aged double beef patty, truffle mayonnaise, Sommerset brie, grated fresh truffle, iceberg lettuce and confit onion	

MAINS

Thai Green Curry	
Aubergine, bamboo shoots, courgettes, baby corn, Bok choi and coriander served with fragrant jasmine Thai rice	
With Chicken 703 kcal	£34
With Prawn 752 kcal	£36
With Vegetables (vg) 597 kcal	£29
Pumpkin & Ricotta Tortelloni (v) 652 kcal	£28
Served with butternut squash sauce, caramelised almonds and pecorino	
Smokin-Brothers Scottish Salmon Fillet (gf) 699 kcal	£39
Trout roe and caviar beurre blanc	
Cornish Dover Sole 598 kcal	£65
Meuniere sauce and watercress salad	
Spatchcock Corn-fed Baby Chicken (gf) 703 kcal	£36
Marinated with lemon and garlic	
Dorset Grass-Fed Lamb Shepherd's Pie (gf) 853 kcal	£37
Slow cooked lamb shank and root vegetables	
Dry Aged Grass-Fed Hereford Beef Rib Eye 796 kcal Fillet (gf) 785 kcal	£54
Bone marrow, garlic cream, roasted onion and red wine jus	
Hereford Beef Fillet Rossini (gf) 1096 kcal	£56
Potato rösti, foie gras, caramelised onion and truffle jus	

SIDES

Triple-cooked chips (vg) 171 kcal Truffle and parmesan chips (v) 353 kcal	£7
Mash potatoes (v) 423 kcal Grilled tender stem with garlic & lemon (vg) 153 kcal	
Honey & thyme roasted carrots (vg) 198 kcal Steamed vegetables (vg) 63 kcal	
Seasonal Salad (vg) 26 kcal	

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.

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DESSERTS

£18

Sticky Toffee Pudding (v) 987 kcal

Medjool dates moist cake with caramel sauce and milk ice cream

Cookie & Cream (v) 440 kcal

Warm chocolate chip cookie and milk Tahitian vanilla sorbet

Tahitian Vanilla Creme Brulée (v) 548 kcal

Oatmeal & raisin shortbread and poached orchard fruit

Pear & Chestnut Millefeuille 987kcal

Chestnut diplomat cream, pear compote and candied chestnut

Pineapple Cheesecake (v) 553 kcal

Mango sorbet, pineapple confit and citrus caviar

Cherry and Clementine Parfait (vg) 270 kcal

Yuzu chocolate, berries and tea meringue

Cheese (v) 1193 kcal

£21

Selection of artisan cheeses, served with artisan chutney, grapes and crackers

HOMEMADE ICE CREAMS & SORBETS

£5 per scoop

Ice Cream Selection (v | gf)

Vanilla (108kcal), Chocolate (154kcal) and Pistachio (157kcal)

Sorbet Selection (vg | gf)

Strawberry (163kcal), Mango (118kcal), and Lemon (126kcal)



The Blueberry

£12

Blueberry mousse, chocolate sponge and yuzu curd

Pistachio Paris-Brest

£12

Pistachio diplomat cream and pistachio praline

Coffee and Cashew Tart

£12

Coffee crème brûlée, chocolate sponge, cocoa caviar and cashew praliné

Mango and Pineapple Opéra (vg | gf)

Individual £12 Large £38

Vanilla sponge, mango gel and pineapple gel

Tropical Delice

Individual £12 Large £38

Mango mousse, mango custard, coconut dacquoise and lemon verbena gel

Vanilla and Salted Caramel Mille-feuille

£38

Caramelised puff pastry layers and salted caramel

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