

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.

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

King's Beluga Caviar (Huso Huso)

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

30gr tin 79 kcal

£405

50gr tin 131 kcal

£725

King's Oscietra Caviar (Gueldenstaedtii Sturgeon)

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

30gr tin 79 kcal

£185

50gr tin 131 kcal

£295

King's Platinum Baerii Caviar (Gueldenstaedtii Baerii)

Baerii has a fresh, intensive ripeness with notes of almond and butter

30gr tin 79 kcal

£165

50gr tin 131 kcal

£245

Our caviars are served with blinis, egg white, egg yolk, capers, parsley, sour cream and onion 286 kcal

SHARING PLATES

Our Dumpling Selection *all served with Japanese dressing*

4 pieces 116 kcal £18

6 pieces 174 kcal £24

Prawn Har Gau - Vegetable Gyoza - Chicken SiuMai

Tuna Tacos and Guacamole

Tortilla shell, yellowfin tuna tartare, wakame and sesame dressing

4 pieces 314 kcal

£18

6 pieces 471 kcal

£24

Duck Rolls or Vegetable Spring Rolls (vg)

Aromatic duck and quinoa served with hoisin pear sauce

4 pieces 416 kcal

£18

6 pieces 624 kcal

£24

Korean Chicken

£19

Served with barbecue soy sauce 302 kcal

32 Hours Slow Cooked Marinated Teriyaki Short Rib

£23

Served with crispy onions and sesame 366 kcal

Thai Papaya Salad Roulade (vg)

£17

Mouli, nori rice paper served with ponzu sauce 250 kcal

Truffle Croquette (v)

£21

With Sommerset brie and red pepper sauce 418kcal

STARTERS & SOUPS

Roasted Plum Tomato and Fennel Soup (vg)

£17

Served with sourdough bread 200 kcal

Seasonal Asparagus Velouté (v)

£17

With crispy vegetables and basil oil 298kcal

Devon Crab Cakes with Avocado Salsa

£29

Asian papaya salad, pickled daikon and soy sesame dressing 518 kcal

Traditional Sliced Scottish Smoked Salmon

£34

Pumpnickel bread with traditional garnish 343 kcal

Prawn Cocktail and Avocado

£29

With iceberg lettuce, confit cherry tomato, soft quail eggs and salsa verde 498kcal

Vitello Tonnato

£32

Sliced roasted veal with ponzu tuna tartare, roasted pepper coulis, crispy capers, seasonal leaves and house dressing 298 kcal

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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SALADS

Rosebery Caesar Salad	£27
Seasonal lettuce, anchovies, aged Parmesan cheese and croûtons 509 kcal	
with Roasted Corn-fed Chicken 609 kcal	supplement £8
with Tiger Prawns 596 kcal	supplement £10
Healthy Park Salad (vg)	£28
Barley, kale, pickled carrots, avocado, green apple, seasonal mixed leaves, almond and house dressing 445kcal	
Burrata and Roasted Artichoke (v)	£29
Seasonal marinated Heritage tomatoes, basil pesto, pickled onion and balsamic pearls 489 kcal	
Poke Bowl	
Royal quinoa, avocado, pickled mooli, wakame, edamame, carrots, cucumber and Japanese dressing	
with Crispy Tofu (vg) 833 kcal	£28
with Cured Scottish Salmon 787 kcal	£30

CHEF'S SPECIALS

Baked Medallion of Scottish Salmon	£39
Served with roasted broccoli, cherry tomato, garlic butter, roast potato and salsa verde 499 kcal	
Cured and Smoked Brisket Sandwich	£34
Spiced smoked cured beef brisket, with cherry harissa, Applewood cheddar, pickles and tomato.	
Served on baguette, Musto mustard sauce and French fries 828 kcal	
Free-range Corn-fed Chicken Schnitzel	£36
Marinated corn-fed chicken leg with herb new potato, seasonal vegetables and chimichurri sauce 956 kcal	
Pan Roasted Wild Sea Bass	£49
Green curry sauce, sautéed tender stem broccoli, seaweed keta caviar and a side of jasmine Thai rice 475 kcal	
Thai Green Curry	
Aubergine, bamboo shoots, courgettes and coriander served with fragrant jasmine Thai rice	
with Vegetables (contains fish sauce) 250 kcal	£30
with Chicken 326 kcal	£36
with Tiger Prawns 306 kcal	£38
Mozzarella and Spinach Tortelloni (v)	£29
Home-made Italian passata, sautéed asparagus and basil pesto sauce 619 kcal	

FROM THE GRILL

24-days Aged Surrey Hereford Beef Fillet whole or butterfly (200g)	£56
Served with red wine sauce 791 kcal	
24-days Aged Surrey Hereford Beef Ribeye (250g)	£58
Served with red wine sauce 785 kcal	
Dorset Grass-fed Lamb Cutlets	£49
Served with mint jus 785 kcal	
Cornish Dover Sole (550-600g)	£68
Served with meunière sauce on or off the bone 598 kcal	

All the items from the grill will be accompanied with caramelised onion, sautéed broccoli, triple cooked chips and garlic butter

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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ROSEBERRY CLASSICS

The Mandarin Burger	£30
Hereford 21-days-aged double beef patty, homemade burger sauce, smoked pickles, lettuce, beef tomato and confit onion with French fries 1024 kcal	
Add Red Leicester 83 kcal, Streaky Bacon 69 kcal or Fried Egg 83 kcal	Each £3
Mandarin Truffle Burger	£48
Hereford 21-days-aged double beef patty, truffle mayo, Sommerset brie, grated fresh truffle, lettuce, beef tomato and confit onion with truffle French fries 1153 kcal	
*Please note our burgers are served medium-well as standard to meet Westminster council guidelines	
Traditional Club Sandwich	£30
Corn-fed chicken breast, streaky bacon, fried egg, lettuce, beef tomato and club sauce, on your choice of white or brown toast, served with French fries 810 kcal	
Vegan Club Sandwich (vg)	£27
"Dal tikki", sliced tomato, avocado, romaine lettuce, pickled onion, cucumber and vegan mayonnaise on your choice of white or brown toast, served with French fries 753 kcal	
Add Vegan Cheese 40 kcal	£3
Vegan Sliders (vg)	£24
Plant based burger, homemade ketchup, pickles, lettuce, beef tomato and confion onion, served with French fries 1024 kcal	
Add Vegan Cheese 40 kcal	£3

MANDARIN CAKE SHOP

The Mandarin	£12
Jivara milk chocolate mousse and mandarin jelly	
Pistachio Opéra (vg, gf)	£12
Pistachio sponge, pistachio crèmeux and berries jelly	
Caramel Cheesecake	Individual £12 Large £38
Baked cheesecake, salted caramel and caramelised nuts	
Chocolate Éclair	£12
Éclair filled with chocolate pastry cream and Caraïbe ganache	
White Chocolate, Lime and Fennel Tart	Individual £12 Large £38
Almond and lime cream, fennel gel and Opalys 30% white chocolate ganache	
Praline & Dark Chocolate Acorn	£38
Millot chocolate, hazelnut praline and caramelised nuts	
Jivara & Mandarin Fan Cake	£38
Milk chocolate and mandarin mousse, mandarin jelly and orange genoise	

DESSERTS

Cheese Plate (v)	£21
Selection of artisan cheeses, served with homemade chutney, grapes and crackers 1193 kcal	
Cookies and Cream	£18
Warm chocolate chip cookie and milk Tahitian vanilla sorbet 440 kcal	
Exotic Rice Pudding	£18
Fresh mango, caramelised cashew nuts and mango sorbet 778kcal	
Citrus "Garden"	£18
Orange veil, macadamia crumble and mandarin sorbet 701kcal	
Sticky Toffee Pudding (v)	£18
Medjool dates with caramel sauce and vanilla ice cream 987 kcal	
Tahitian Vanilla Crème Brulée	£18
Sable' with mixed berries 987 kcal	
Peach & Olive Oil Cake	£18
Yoghurt foam, peach consommé, sesame crunch and peach sorbet	

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