

# 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 ROSEBERY

## CAVIAR

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

### 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

## SHARING PLATES

### Our Dumpling Selection *all served with Japanese dressing*

4 pieces 116 kcal £18 6 pieces 174 kcal £24

- Prawn Har Gau Dim Sum

- Chicken SiuMai

- Southern Prawn Dim Sum

- Vegan Kohlrabi Dumpling

### Tuna Tacos and Guacamole

Yellow fish tuna tartare, wakame, and sesame dressing in a Wonton shell

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

Served with barbecue soy sauce 302 kcal

£19

### 32 Hours Slow Cooked Marinated Teriyaki Short Rib

Served with crispy onions and sesame 366 kcal

£23

### Thai Papaya Salad Roulade (vg)

Mouli, nori rice paper served with ponzu sauce 250 kcal

£17

### Comté and Truffle Croque Monsieur (v)

Served with pommes paille 358 kcal

£19

## STARTERS & SOUPS

### Devon Crab Cakes with Avocado Salsa

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

£29

### Traditional Sliced Scottish Smoked Salmon

Pumpnickel bread with traditional garnish 343 kcal

£34

### White Bean and Truffle Condiment Soup (vg)

Served with vegetable crisps 298 kcal

£19

### Roasted Plum Tomato and Fennel Soup (vg)

Served with sourdough bread 200 kcal

£17

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

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## SALADS

<b>Rosebery Caesar Salad</b>	£27
Seasonal lettuce, anchovies, aged Parmesan cheese and croûtons 509 kcal	
with roasted corn-fed chicken 609 kcal	£35
with tiger prawns 596 kcal	£37
<b>Healthy Park Salad (vg)</b>	£28
Baked beetroot, kale, pickled carrot, rocket, radish, mooli, runner beans, green apple, mix seeds, and sweet mustard dressing 584 kcal	
<b>Burrata and Citrus Fennel Salad (v)</b>	£29
Smoked aubergine puree, cured cherry tomatoes, seasonal cress and roasted almonds 489 kcal	
<b>Poke Bowl</b>	
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

<b>24-days Aged Surrey Hereford Beef</b>	
Served with caramelized onion, sautéed broccolini, triple cooked chips, garlic butter and mustard jus	
Hereford Beef Filet paillard (200g) 791 kcal	£54
Hereford Beef Ribeye (280g) 785 kcal	£58
<b>Miso Glazed Fillet of Scottish Salmon</b>	£42
Pak choi, braised fennel, cured tomato, potato croutons and shitake broth 473 kcal	
<b>Smoked Brisket Sandwich</b>	£34
Spiced and smoke cured beef brisket, with cherry harissa, applewood cheddar, pickles and sourcroust	
Served on baguette with Dijon mustard and French fries 200 kcal	
<b>Corn-fed Chicken Breast and Confit Leg Croquette</b>	£38
Served with seasonal wild mushrooms, baby leek, creamy mashed potato, and port wine jus 647 kcal	
<b>Pan Roasted Wild Sea Bass</b>	£49
Green curry sauce, sautéed tender stem broccoli, seaweed salad, keta caviar and a side of jasmine Thai rice 475 kcal	
<b>Burrata and Black Truffle Tortelloni (v)</b>	£33
Spinach, parmesan sauce, sautéed wild mushrooms, roasted walnuts and confit cherry tomatoes 619 kcal	
<b>Thai Green Curry</b>	
Pea aubergine, bamboo shoot, 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
<b>Suffolk Rack of Lamb</b>	£49
Served with miso celeriac pure, baby carrot with crushed edamame, mini potato fondant and mint jus 619 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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# THE ROSEBERRY

## ROSEBERRY CLASSICS

- The Mandarin Burger** £30  
Hereford 21 days aged beef chuck, homemade ketchup, pickles, lettuce, tomato, beef tomato and confit onion, served with French fries 1024 kcal  
Add Cheddar 83 kca , Streaky Bacon 69 kcal , or Fried Egg 83 kcal each £3  
\*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 mayonnaise, 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
- 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
- The Mandarin Salmon Bagel** £28  
Dill cream cheese, pickled onion, rocket salad served with French fries 689 kcal

## DESSERTS

- The Coconut** £12  
Coconut mousse, mango & passion fruit compote, coconut sponge 440 kcal
- Banana Dulcey & Peanut Cake** £12  
Banana caramel, peanut almond sponge, dulcey ganache 803 kcal
- Chocolate & Caramel Delight** £12  
Jivara caramel ganache, flourless chocolate sponge, feuilletine crunch 642 kcal
- Yuzu and Opalys Tart** £12  
Yuzu curd, lime genoise, opalys whipped ganache 987 kcal
- Pistachio Forest Fruits Rocher** £12  
Pistachio mousse, mixed berries gel, pistachio joconde & praline 540 kcal
- Lemon & Poppy Seeds Cake** £38  
Lemon sponge, ivoire white chocolate ganache and almond chocolate dip 540 kcal
- Cherry & Pistachio Fan Cake** £38  
Seasonal cherry mousse with pistachios 540 kcal

The  
Mandarin  
Cake Shop

- 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, milk Tahitian vanilla sorbet 440 kcal
- Classic Apple Tatin** £18  
Served with salted caramel ice cream and Chantilly cream 803 kcal
- Almond Panna Cotta (vg)** £18  
Served with plum compote 642 kcal
- 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 540 kcal

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