

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

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

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

Truffle Croquette (v)

With Sommerset brie and red pepper sauce 418kcal

£21

STARTERS & SOUPS

Roasted Plum Tomato and Fennel Soup (vg)

Served with sourdough bread 200 kcal

£17

Seasonal Asparagus Velouté (v)

With crispy vegetables and basil oil 298kcal

£17

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

Prawn Cocktail and Avocado

With iceberg lettuce, confit cherry tomato, soft quail eggs

and salsa verde 498kcal

£29

Vitello Tonnato

Sliced roasted veal with ponzu tuna tartare, roasted pepper coulis,

crispy capers, seasonal leaves and house dressing 298 kcal

£32

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} with Tiger Prawns ^{596 kcal}	supplement £8 supplement £10
Healthy Park Salad (vg)	£28
Barley, kale, pickled carrots, avocado, green apple, seasonal mixed leaves, almonds and house dressing ^{445kcal}	
Burrata and Roasted Artichoke (v)	£29
Seasonal marinated Heritage tomatoes, basil pesto, pickled onion, balsamic pearls and olive powder ^{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, roasted 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 Tomato Tortelloni (v)	£29
Home-made Italian passata, sautéed asparagus, Parmesan cream and basil pesto ^{619 kcal}	

FROM THE GRILL

24-days Aged Surrey Hereford Beef Fillet whole or paillard (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}	
All the meat items from the grill will be accompanied with caramelised onion, sauteéd broccoli, triple cooked chips and garlic butter	
Cornish Dover Sole (550-600g)	£68
Served with meunière sauce on or off the bone ^{598 kcal} Accompanied with herb new potato and sauteéd broccoli sauteéd 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 <small>1024 kcal</small>	
Add Red Leicester <small>83 kcal</small> , Streaky Bacon <small>69 kcal</small> or Fried Egg <small>83 kcal</small>	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 <small>1153 kcal</small>	
*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 <small>810 kcal</small>	
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 <small>753 kcal</small>	
Add Vegan Cheese <small>40 kcal</small>	£3
Vegan Sliders (vg)	£24
Plant based burger, homemade ketchup, pickles, lettuce, beef tomato and confit onion, served with French fries <small>1024 kcal</small>	
Add Vegan Cheese <small>40 kcal</small>	£3

MANDARIN CAKE SHOP

The Raspberry & Chocolate Horseshoe	£12
Shortbread filled with raspberry & chocolate ganache	
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	
Guava and Strawberry Opéra (vg, gf)	Individual £12 Large £38
Vanilla sponge, strawberry gel and guava gel	
Tropical Delice	£12
Mango mousse, mango custard, coconut dacquoise and lemon verbena gel	
Fresh British Strawberries & Cream	£14
Strawberries and Chantilly cream	
Vanilla and Salted Caramel Mille-feuille	£38
Caramelised puff pastry layers and salted caramel	
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 <small>1193 kcal</small>	
Cookies and Cream	£18
Warm chocolate chip cookie and milk Tahitian vanilla sorbet <small>440 kcal</small>	
Exotic Rice Pudding	£18
Fresh mango, caramelised cashew nuts and mango sorbet <small>778 kcal</small>	
Strawberry Cheesecake	£18
Pickled strawberry compôte, white balsamic gel and milk ice cream <small>804 kcal</small>	
Sticky Toffee Pudding (v)	£18
Medjool dates with caramel sauce and vanilla ice cream <small>987 kcal</small>	
Tahitian Vanilla Crème Brûlée	£18
Sablé with mixed berries <small>987 kcal</small>	
Peach & Olive Oil Cake	£18
Yoghurt foam, peach caramel, sesame crunch and peach sorbet <small>679 kcal</small>	