

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.



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

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 | Prawns 596 kcal £34 | £36

Poke Bowl (vg)

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

With Crispy Tofu (vg) 403 kcal | Cured Scottish Salmon 447 kcal £26 | £29

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

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

FESTIVE SPECIALS

Chervil Cured Scottish Salmon (gf) | £27

Trout roe, horseradish crème fraîche, chervil oil and yuzu kosho 317 kcal

Heirloom Beetroot Tart (v) | £21

Whipped sheep yoghurt, wood sorrel, hazelnut oil, phyllo tart 320 kcal

Gressingham Duck Salad | £28

Smoked duck breast, rillete, Castelfranco, soft egg, mustard dressing 609 kcal



Roasted Bronze Turkey with Chestnut & Sage Stuffin | £39

Roasted potato, Brussel sprouts, glazed carrots, parsnip purée, pigs in blankets, turkey jus, cranberry and bread sauce 850 kcal

Pumpkin & Ricotta Tortelloni (v) | £28

Butternut squash sauce, caramelised almonds and pecorino 652 kcal

Cornish Dover Sole | £65

Meunière sauce and watercress salad 598 kcal

Hereford Beef Rossini (gf) | £56

Beef fillet, potato rösti, foie gras, caramelised onion and truffle jus 1096 kcal



Pear & Chestnut Millefeuille | £17

Chestnut Diplomat cream, pear compote, candied chestnut

Traditional Apple Strudel | £17

Vanilla custard and spiced ice cream

Sticky Toffee Christmas Pudding | £17

Brandy caramel sauce, Tahiti vanilla ice cream

MAINS

Thai Green Curry 597 kcal

£29

Aubergine, bamboo shoots, courgettes, baby corn, Bok choi and coriander served with fragrant jasmine Thai rice

With Chicken 703 kcal | Prawn 752 kcal

£34 | £36

Smokin-Brothers Scottish Salmon Fillet (gf) 699 kcal

£39

Trout roe and caviar beurre blanc

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

SIDES

£7

Triple-cooked chips (vg) 171 kcal | Truffle and parmesan chips (v) 353 kcal

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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THE ROSEBERRY

DESSERTS

Sticky Toffee Pudding (v) 987 kcal	£18
Medjool dates moist cake with caramel sauce and milk ice cream	
Cookie & Cream (v) 440 kcal	£18
Warm chocolate chip cookie and milk Tahitian vanilla sorbet	
Tahitian Vanilla Creme Brulée (v) 548 kcal	£18
Oatmeal & raisin shortbread and poached orchard fruit	
Pineapple Cheesecake (v) 553 kcal	£18
Mango sorbet, pineapple confit and citrus caviar	
Cherry and Clementine Parfait (vg) 270 kcal	£18
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	
Guava and Strawberry Opéra (vg gf)	Individual £12 Large £38
Vanilla sponge, strawberry gel and guava 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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