

THE ROSEBERRY

Allow us to treat you like royalty as you explore the hotel, walking along marble corridors where Kings and Queens have trodden since 1902, before indulging in a bespoke afternoon tea.

Throughout the years our iconic hotel has had the honour of welcoming Her Majesty, along with other members of the Royal Family on multiple occasions, whether it was for a dance class, charity events or prestigious banquets.

Be part of history as Her Majesty Queen Elizabeth II celebrates 70 years on the throne. To mark her Platinum Jubilee, our chefs and pastry chefs have lovingly created an afternoon tea inspired by decadent dishes served at the Royal table, that we hope you will enjoy.

For further information on the hotel's exciting history please do visit our 'If Walls Could Talk' exhibition.





THE ROSEBERRY

QUEEN'S PLATINUM JUBILEE AFTERNOON TEA £90

Raise a glass of Bollinger Special Cuvée NV Champagne to Her Majesty - Champagne Bollinger has held a Royal Warrant since 1884, or enjoy with a non-alcoholic cocktail.

ROYAL TEA EXPERIENCE

Let us take you on a tea journey as we have carefully selected the blends below:

The English Rose

A fabulous blend reminiscent of morning strolls in a rose garden. Inspired by the Queen Elizabeth Rose, created by a rose breeder to mark the Queen's coronation in 1953. Our tea sommelier has combined the elegance of an English Breakfast tea with delicate rosebuds.

Darjeeling Second Flush

Believed to be one of the Queen's favourite afternoon teas, we have selected a sweet and floral Darjeeling with notes of dried fruits. From the Namring Garden in India, this organic blend is a perfect pairing to our signature scones.

Assam Second Flush

In its purest form, this deep, dark and robust Assam is a staple at Buckingham Palace. Enjoy it in its purest form or with a splash of milk, this tea is perfect to pair with a sweet treat.

Earl Grey

Finish your afternoon tea with this fragrant blend, beloved by royalty for its beautiful aromas of bergamot - a Mediterranean citrus grown in the south of Italy where Her Majesty celebrated her 25th birthday as a Princess.

BOLLINGER EXPERIENCE 125 ML

SUPPLEMENT £45

Upgrade your Queen's Platinum Jubilee Afternoon Tea experience with an additional pairing of Bollinger Champagne:

One glass Bollinger Rose NV

served with scones

One glass Bollinger La Grande Année 2014

served with pastries

HIGH TEA

SUPPLEMENT £20

Upgrade your Queen's Platinum Jubilee Afternoon Tea experience with an additional savoury course:

Lemon and poppy seed cake

Crab salad with avruga and keta caviar on seeded flatbread

Wigmore cheese, cherry tomato and basil tart

Asparagus and coconut panna cotta

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

A discretionary service charge of 12.5% will be added to your bill. Our wines ABV is between 6% and 16%.

Please feel free to ask us for more detailed information.

THE ROSEBERRY

SANDWICHES

Scottish Smoked Salmon Gravlax
with suedoise sauce on beetroot bread

Shrimp and Avocado Cocktail
on wholemeal bread

Roasted Hereford Beef
with golden beetroot, horseradish crème fraiche, micro greens,
on spinach and herb bread

Coronation Chicken
corn fed free-range chicken, English asparagus on a bridge roll

Clarence Court Burford Brown Egg
with black truffle on white bread

West Midland Sage Derby Cheese
with tomato on brown bread

THE QUEEN'S JAM PENNIES

an afternoon treat adored by royalty

FRESHLY BAKED PLAIN AND RAISIN SCONES

accompanied by Cornish clotted cream, Pembrokeshire strawberry jam,
rose petal jelly and traditional orange marmalade

HAND-MADE PASTRIES

The Kingdom Portrait
Vanilla shortbread sandwich, blackcurrant, blueberry jam

Royal Strawberry Tartlet
Rhubarb jelly, Chantilly cream

Her Majesty's Chocolate Delight
Inspired by the Queen's favourite cake - crushed biscuit,
Tainori chocolate ganache, raisins, rum

The Crown
Coconut macaron, raspberry

Traditional Battenberg Cake
Apricot compote

Croquembouche Profiterole
Toffee, cream

Executive Pastry Chef - Emmanuel Bonneau

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.

Kindly note that our crab sandwiches may contain traces of shell



THE ROSEBERRY

VEGETARIAN

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Earl Grey

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Lemon and poppy seed cake

Beetroot hummus and tartare with olive oil caviar on seeded flatbread

Wigmore cheese, cherry tomato and basil tart

Asparagus and coconut panna cotta

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THE ROSEBERRY

SANDWICHES

Avocado Guacamole
with tomato, sweetcorn, lime, coriander, red onion on beetroot bread

Grilled Mediterranean Vegetables
with hummus on brown bread

Cucumber Mint
with cream cheese on wholemeal bread

Semi-Dried Tomatoes
with basil pesto, rocket on white bread

Clarence Court Burford Brown Egg
with black truffle on white bread

West Midland Sage Derby Cheese
with tomato on brown bread

THE QUEEN'S JAM PENNIES
an afternoon treat adored by royalty

FRESHLY BAKED PLAIN AND RAISIN SCONES
accompanied by Cornish clotted cream, Pembrokeshire strawberry jam,
rose petal jelly and traditional orange marmalade

HAND-MADE PASTRIES

The Kingdom Portrait
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Rhubarb jelly, Chantilly cream

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Tainori chocolate, ganache, raisins

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Coconut macaron, raspberry

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VEGAN

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served with pastries

HIGH TEA

SUPPLEMENT £20

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Lemon and poppy seed cake

Beetroot hummus and tartare, olive oil caviar on seeded flatbread

Avocado, cherry tomato, basil, sunflower on bruschetta

Asparagus and coconut flan

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THE ROSEBERRY

SANDWICHES

Avocado Guacamole

with tomato, sweetcorn, lime, coriander, red onion on beetroot bread

Grilled Mediterranean Vegetables

with hummus on brown bread

Cucumber Mint

with cream cheese on wholemeal bread

Semi-Dried Tomatoes

with basil pesto, rocket on white bread

Scrambled Tofu

with black truffle on white bread

Vegan Cheddar Cheese

with diced tomato on brown bread

THE QUEEN'S JAM PENNIES

an afternoon treat adored by royalty

FRESHLY BAKED VEGAN SCONES

accompanied by soy whipped cream, Pembrokeshire strawberry jam, rose petal jelly and traditional orange marmalade

HAND-MADE PASTRIES

The Kingdom Portrait

Vanilla shortbread sandwich, blackcurrant, blueberry jam

Royal Strawberry Tartlet

Rhubarb jelly, Chantilly cream

Her Majesty's Chocolate Delight

Inspired by the Queen's favourite cake, crushed biscuit, Tainori chocolate ganache, raisins

The Crown

Coconut macaron, raspberry

Traditional Battenberg Cake

Apricot compote

Panna cotta

Toffee, cream

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THE ROSEBERRY

GLUTEN FREE

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One glass Bollinger La Grande Année 2014

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HIGH TEA

SUPPLEMENT £20

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Lemon and poppy seed cake

Crab salad with avruga and keta caviar

Wigmore cheese, cherry tomato and basil tart

Asparagus and coconut flan

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THE ROSEBERRY

SANDWICHES

Scottish Smoked Salmon Gravlax
with suedoise sauce on gluten free bread

Shrimp and Avocado Cocktail
on gluten free bread

Roasted Hereford Beef
with golden beetroot, horseradish crème fraiche, micro greens, on gluten free bread

Coronation Chicken
corn fed free-range chicken, English asparagus on gluten free bread

Clarence Court Burford Brown Egg
with black truffle on gluten free bread

West Midland Sage Derby Cheese
with tomato on gluten free bread

THE QUEEN'S JAM PENNIES

an afternoon treat adored by royalty

FRESHLY BAKED PLAIN AND RAISIN GLUTEN FREE SCONES

accompanied by Cornish clotted cream, Pembrokshire strawberry jam,
rose petal jelly and traditional orange marmalade

HAND-MADE PASTRIES

The Kingdom Portrait
Vanilla shortbread sandwich, blackcurrant, blueberry jam

Royal Strawberry Tartlet
Rhubarb jelly, Chantilly cream

Her Majesty's Chocolate Delight
Inspired by the Queen's favourite cake - crushed biscuit,
Tainori chocolate, ganache, raisins

The Crown
Coconut macaron, raspberry

Traditional Battenberg Cake
Apricot compote

Panna cotta
Toffee, cream

Executive Pastry Chef - Emmanuel Bonneau

THE ROSEBERRY

CHILDREN'S QUEEN'S PLATINUM JUBILEE AFTERNOON TEA £42

SANDWICHES

Turkey ham, cheddar cheese
Cream cheese, cucumber
Peanut butter, strawberry jam
Nutella, banana, biscuit

THE QUEEN'S JAM PENNIES

an afternoon treat adored by royalty

PLAIN AND RAISIN SCONES

Cornish clotted cream, rose petal jelly,
strawberry jam and orange marmalade

HAND-MADE PASTRIES

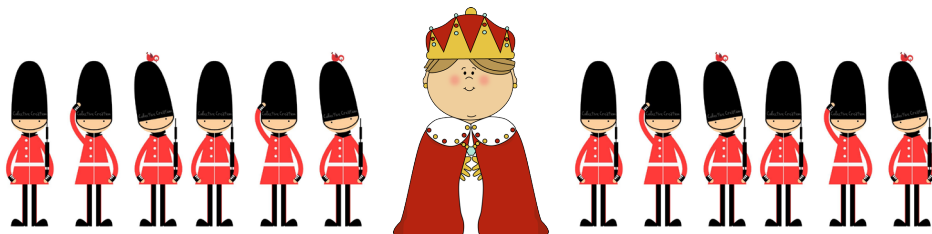
The Crown
Coconut, raspberry
Rocher
Milk chocolate, hazelnut
Strawberry Tartlet
Chantilly cream
Union Jack Flag
Vanilla cupcake

HOT DRINKS

Earl Grey
Rooibos
Chamomile
Chocolate Noir Tea
Mango Black Tea
Decaffeinated Breakfast Tea
Hot Chocolate



Please note that all calorie counts for all our menu items are available upon request.
Please let us know if you have any specific dietary requirements and we shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus. Kindly note that our dishes are not produced in an entirely allergen free environment.





THE ROSEBERRY

OUR TEAS ARE BREWED IN A TRADITIONAL EASTERN WAY, ENSURING WE
GIVE THE TEA LEAVES TIME TO RELEASE THEIR TRUE FLAVOURS

WHITE TEA

Apricot White
Canton Tea
Mango, peach & rose
Fruity, floral
(Fujian, China)

Silver Needles
Canton Tea
Floral, velvety, sweet
(Jinggu, Yunnan, China)

Moonlight
Mei Leaf
Sweet, honey, vanilla, hay
(Jinggu, Yunnan, China)

Sticky Rice £4.00 supplement
Canton Tea
Silver Needles
(Laos, China)

GREEN TEA

Kabuse Sencha
Canton Tea
Sweet, creamy, grassy
(Wazuka, Kyoto, Japan)

Organic Genmaicha
Canton Tea
Grassy sencha, toasted brown rice
(Wazuka, Japan)

Organic Dragonwell
Canton Tea
Floral, mild chesnut
(Long Jing, Zhejiang, China)

Jasmine Pearls
Canton Tea
Sweet, floral
(Yunnan and Guangxi, China)

Matcha £10.00 supplement
Mei Leaf
Traditionally brewed
Full-bodied, sweet, vegetal
(Uji, Japan)

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Should you wish to purchase these signature teas, please ask any of The Rosebery
team members for more information.

THE ROSEBERRY

FINE TEAS

BLACK TEA

Breakfast Blend
Canton Tea
Malty, fig, cocoa
(Kenya, Rwanda, India, China)

Blend 1843
Canton Tea
Light, honey, malty
(Yunnan, Anhui, Fujian; China)

BLACK TEA - Scented

Earl Grey
Canton Tea
Natural bergamot oil
Fruity, lemony, citric, malty
(China, India, Italy)

Mango Black
Canton Tea
Mango, marigold petals
Caramel, malt
(Yunnan, China)

Lychee Rose Noir
Canton Tea
Lychee fruit essence, rose petals
Sweet, floral
(Yunnan, China)

Choco Vanilla
Canton Tea
Cocoa nibs, vanilla
Medjool date, malt
(India, China, Madagascar, Peru)

Lemon Black
Canton Tea
Sweet, mint, malty
(Assam, India, Portugal)

BLACK TEA - Single Estate

Ancient Haze
Mei Leaf
Muscatel, orange, citrus, sweet
(Fengqing, Yunnan, China)

Darjeeling Second Flush
Canton Tea
Fruity, nutty
(Namring Garden, India)

Assam Second Flush
Canton Tea
Malty, caramel
(Assam, India)

Lapsang Souchong
Canton Tea
Smoked leaves over pine wood
Wood smoke, fruit cake, leather
(Tong Mu Village, Fujian, China)

All of the above are included in The Rosebery Afternoon Tea.

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THE ROSEBERRY

OOLONG TEA

Alishan
Mei Leaf
Milky, grassy
(Alishan, Taiwan)

Mi Lan Xiang (Dan Cong)
Canton Tea
Honey, orchid, fruity, mineral
(Guangdong, China)

Da Hong Pao
Canton Tea
Mineral, sweet, honey, grassy
(Fujian, China)

Oriental Beauty £5.50 supplement
Mei Leaf
Sweet, fruity
(Nantou, Taiwan)

PU-ERH TEA

Mini Tuo Cha 2012
Canton Tea
Raw (Sheng); tobacco, bold, earthy
(De Hong, Yunnan, China)

Black Yunnan Tuo 96
Mei Leaf
Cooked (shu), woody, coffee, smoked
(Fengqing, Yunnan, China)

BLACK TEA - Caffeine Free

English Breakfast Decaffeinated
Canton Tea
Oak, caramel
(Uva District, Sri Lanka)

TISANES - Caffeine Free

Revitazest
Lemongrass, dry ginger, orange peel

Mandarin Garden
Osmanthus, chrysanthemum, rose, jasmine and lavender

Rosebuds

Chamomile

Lemon Verbena

Peppermint

Fresh Mint

Fresh Ginger

BARISTA SPECIALS

Matcha Latte - £2 supplement
Matcha tea with almond milk

Mandarin Karak Tea - £2 supplement
Black tea, cinnamon, chilli flakes, star anise, cloves,
black pepper, cardamon, condensed milk

Hot Chocolate
Valrhona chocolate

THE ROSEBERRY

CHAMPAGNE

	Glass 125 ml	Bottle 750 ml
Moët & Chandon, Brut Impérial	£19.50	£105.00
NV Ruinart Blanc de Blancs Brut	£24.50	£135.00
2009 Billecart - Salmon	£35.00	£210.00
NV Simmonet-Febvre Crémant Blanc Brut		£70.00
NV CH Prosecco Superiore DOCG Della Vite Valdobbiadene		£80.00
Palmer & Co Brut Réserve Brut		£90.00
Taittinger Brut Réserve		£125.00
Louis Roederer Cuvée 242		£135.00
Bollinger Special Cuvée Brut		£150.00
MV Krug "Grande Cuvée" Brut		£290.00
NV Ruinart Rosé Brut	£25.00	£145.00
NV Billecart – Salmon Brut Rosé		£165.00
2010 Dom Pérignon		£355.00

WINE

WHITE WINE

	Glass 125 ml	Bottle 750 ml
2017 Riesling, Grand Cru "Saering", Domaines Schlumberger Alsace, France	£14.00	£75.00
2020 Chenin Blanc, The Winery of Good Hope Stellenbosch, South Africa	£14.00	£75.00
2019 Sauvignon Blanc, Ata Rangi Martinborough, New Zealand	£16.50	£85.00
2019 Chablis, Moreau-Naudet Burgundy, France	£19.50	£105.00
2019 Chassagne-Montrachet, Domaine Ferrand & Laurent Pillot Burgundy, France	£29.00	£145.00

ROSÉ WINE

2020 Whispering Angel, Caves d'Esclans Côtes de Provence, France	£15.00	£75.00
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RED WINE

2015 Merlot & Cabernet Sauvignon 'Clarendelle' 'Inspired by Haut Brion' Bordeaux, France	£17.00	£90.00
2019 Shiraz-Yangarra Estate "PF" South Australia	£19.00	£105.00
2017 Pinot Noir-Nuits-St-Georges, Daniel Rion & Fils Burgundy, France	£29.00	£150.00
2015 Grand Puy Lacoste Pauillac Bordeaux, France	£35.00	£175.00
2014 Tempranillo, CS, Graciano - "Dalmau" Marques de Murrieta, Rioja, Spain	£40.00	£200.00

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THE ROSEBERRY

SOFT DRINKS

FRUIT JUICE £11.00

FRESHLY PRESSED JUICE £13.00

SOFT DRINKS

Coca-Cola £6.50

Coke Zero £8.00

Diet Coke £6.50

Lemonade £6.00

Soda Water £6.00

Tonic Water £6.00

Slimline Tonic £6.00

Ginger Ale £6.00

Ginger Beer £6.00

Red Bull £7.00

WATER

Sparkling

Nordaq Fresh 330 ml / 750 ml £4.00 / £6.00

San Pellegrino 250 ml / 750 ml £4.00 / £7.00

Still

Nordaq Fresh 330 ml / 750 ml £4.00 / £6.00

Evian 330 ml / 750 ml £5.00 / £7.00

BEERS

Stiegl Columbus

Pale Ale, Austria, 330 ml £8.50

Samuel Smith's Organic Lager

Lager, England, 355 ml £9.00

Market Porter

Rich Porter, England, 330ml £9.50

Delirium Red

Fruit Beer, Belgium, 330 ml £12.50

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