

THE ROSEBERRY LOUNGE

THE ROSEBERRY LOUNGE SAKE AFTERNOON TEA £75

FINGER SANDWICHES

Akitabare "Shunsetsu" Honjozo (Spring Snow)
*Languishingly dry with rarefied flavor notes
that impart a decolasse elegance.*

*Slow Roasted Chicken Coronation
Finest Cotswold Eggs Mixed with White
Asparagus and Black Truffle
Confit Tuna with Black Olive
and Pequillo Pepper
Smoked Salmon Rillettes with Lime, Fennel
and Kohlrabi Crème Fraîche
Portland Crab, Crayfish, Mayonnaise,
and Carrot
Cucumber with Mint and Cream Cheese*

Dewazakura "Oka" Ginjo (Cherry Bouquet)
*Delightful, flowery bouquet with a touch of
pear and melon.*

FRESHLY BAKED RAISINS & PLAIN SCONES

*Accompanied by Devonshire clotted cream
strawberry jam, rose petal jelly
and homemade lemon curd*

**Ume No Yado - Aragoshi Umeshu あらごし
梅酒**

*Sake based plum wine with rich fruity
flavour from its blended pulp. This plum
wine promises you a refreshing taste
and texture. Ideal to pair with dessert.*

HAND-MADE PASTRIES

*Almond and Apricot Gateau
Tiramisu Maragogyne
Banoffee Finger
Raspberry Parfait
Wild Strawberry Japanese Roll*

PISTACHIO AND CHERRY CAKE PEACH BAKEWELL

Pastry chef: Paul Thieblemont

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.

Although every care is taken during preparation all crab rolls/sandwiches may contain traces of shell.