

# 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.





# THE ROSEBERRY

## SUMMER AFTERNOON TEA £63

### SPARKLING TEA PAIRING £16

A selection of three sparkling teas  
from Japan, India and China

Saicho Jasmine, Floral Green Tea, 200 ml  
Saicho Hojicha, Roasted Green Tea, 200 ml  
Saicho Darjeeling, Musky Black Tea, 200 ml

served with sandwiches  
served with scones  
served with pastries

## CHAMPAGNE AFTERNOON TEA 125 ml ACCOMPANIED BY

One glass of Ruinart Blanc de Blancs  
One glass of Ruinart Rosé  
One glass of 2008 Billecart - Salmon  
One glass of Krug "Grande Cuvée" Brut

supplement £16  
supplement £19  
supplement £25  
supplement £48

## ALSATIAN GRAND CRU WINE AFTERNOON TEA PAIRING £20

A selection of three wines from the  
Schlumberger Domaines, Alsace wine region

Riesling, Grand Cru Saering 2017, 75ml  
Gewürztraminer, Grand Cru Kessler 2016, 75ml  
Pinot Gris, Grand Cru Kitterle 2013, 75ml

served with sandwiches  
served with scones  
served with pastries

## BEER AFTERNOON TEA PAIRING £19

A selection of three beer varieties  
from Austria, England and Belgium

Stiegl Columbus, Pale Ale, 330 ml  
Market Porter, Rich Porter, 330 ml  
Delirium Red, 330 ml

served with sandwiches  
served with scones  
served with pastries

## SAKE AFTERNOON TEA PAIRING £21

A selection of three different sakes

Akitabare "Shunsetsu" Honjozo (Spring Snow), 50 ml  
Dewazakura "Oka" Ginjo (Cherry Bouquet), 50 ml  
Ume No Yado - Aragoshi Umeshu, 50 ml

served with sandwiches  
served with scones  
served with pastries

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  
with citrus dill cream, pickled radish, keta caviar on beetroot bread

Shrimp and Avocado Cocktail  
with tomato, iceberg lettuce, tobiko on wholemeal bread

Cured Roasted Hereford Beef  
with caramelised fig mayonnaise, horseradish,  
watercress on herb bread

Corn Fed Chicken and Parmigiano Reggiano  
with wholegrain mustard, tarragon, mayonnaise  
on brown bread

Cotswold Egg and Black Truffle  
with mayonnaise on white bread

Cornish Yarg Cream Cheese  
with mint, cucumber, lemon gel on white bread

## FRESHLY BAKED PLAIN AND RAISIN SCONES

accompanied by Devonshire clotted cream, Pembrokeshire strawberry jam,  
rose petal jelly and lemon curd

## HAND-MADE PASTRIES

The Pink Daisy  
Yuzu cheesecake, almond streusel

Matcha Opera  
Forest fruits jam, extra virgin olive oil, diplomat cream

Summer FAN  
Lavender and yogurt mousse, white chocolate Chantilly cream

Tropical Tart  
Confit pineapple, rosemary, coconut bavarois

Chocolate and Banana  
Tainori 64% dark chocolate cake, caramelised banana

Exotic Popsicle  
Mango, passionfruit

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 SUMMER AFTERNOON TEA £63

### SPARKLING TEA PAIRING £16

A selection of three aromatic sparkling teas from Japan, India and China

Saicho Jasmine, Floral Green Tea, 200ml

served with sandwiches

Saicho Hojicha, Roasted Green Tea, 200ml

served with scones

Saicho Darjeeling, Musky Black Tea, 200ml

served with pastries

## CHAMPAGNE AFTERNOON TEA 125 ml ACCOMPANIED BY

One glass of Ruinart Blanc de Blancs

supplement £16

One glass of Ruinart Rosé

supplement £19

One glass of 2008 Billecart - Salmon

supplement £25

One glass of Krug "Grande Cuvée" Brut

supplement £48

## ALSATIAN GRAND CRU WINE AFTERNOON TEA PAIRING £20

A selection of three wines from the Schlumberger Domaines, Alsace wine region

Riesling, Grand Cru Saering 2017, 75ml

served with sandwiches

Gewürztraminer, Grand Cru Kessler 2016, 75ml

served with scones

Pinot Gris, Grand Cru Kitterle 2013, 75ml

served with pastries

## BEER AFTERNOON TEA PAIRING £19

A selection of three beer varieties from Austria, England and Belgium

Stiegl Columbus, Pale Ale, 330 ml

served with sandwiches

Market Porter, Rich Porter, 330 ml

served with scones

Delirium Red, 330 ml

served with pastries

## SAKE AFTERNOON TEA PAIRING £21

A selection of three different sakes

Akitabare "Shunsetsu" Honjozo (Spring Snow), 50 ml

served with sandwiches

Dewazakura "Oka" Ginjo (Cherry Bouquet), 50 ml

served with scones

Ume No Yado - Aragoshi Umeshu, 50 ml

served with pastries

# THE ROSEBERRY

## SANDWICHES

### Avocado Guacamole

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

### Grilled Mediterranean Vegetables

with hummus on brown bread

### Wakame and Daikon

with Siracha spread, chives on wholemeal bread

### Sun-Dried Tomatoes

with basil pesto, rocket on white bread

### Cotswold Egg and Black Truffle

with mayonnaise on white bread

### Cornish Yarg Cream Cheese

with mint, cucumber, lemon gel on white bread

## FRESHLY BAKED PLAIN AND RAISIN SCONES

accompanied by Devonshire clotted cream, Pembrokeshire strawberry jam,  
rose petal jelly and lemon curd

## HAND-MADE PASTRIES

### The Pink Daisy

Yuzu cheesecake, almond streusel

### Matcha Opera

Forest fruits, extra virgin olive oil, diplomat cream

### Summer FAN

Lavender and yogurt mousse, white chocolate, Chantilly cream

### Tropical Tart

Confit pineapple, rosemary, coconut bavaois

### Chocolate and Banana

Tainori 64% dark chocolate cake, caramelised banana

### Exotic Popsicle

Mango, Passionfruit

Executive Pastry Chef - Emmanuel Bonneau

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# THE ROSEBERRY

## VEGAN SUMMER AFTERNOON TEA £63

### SPARKLING TEA PAIRING £16

A selection of three aromatic sparkling teas from Japan, India and China

Saicho Jasmine, Floral Green Tea, 200ml  
Saicho Hojicha, Roasted Green Tea, 200ml  
Saicho Darjeeling, Musky Black Tea, 200ml

served with sandwiches  
served with scones  
served with pastries

### CHAMPAGNE AFTERNOON TEA 125 ml ACCOMPANIED BY

One glass of Ruinart Blanc de Blancs  
One glass of Ruinart Rosé  
One glass of 2008 Billecart - Salmon  
One glass of Krug "Grande Cuvée" Brut

supplement £16  
supplement £19  
supplement £25  
supplement £48

## ALSATIAN GRAND CRU WINE AFTERNOON TEA PAIRING £20

A selection of three wines from the Schlumberger Domaines, Alsace wine region

Riesling, Grand Cru Saering 2017, 75ml  
Gewürztraminer, Grand Cru Kessler 2016, 75ml  
Pinot Gris, Grand Cru Kitterle 2013, 75ml

served with sandwiches  
served with scones  
served with pastries

## BEER AFTERNOON TEA PAIRING £19

A selection of three beer varieties from Austria, England and Belgium

Stiegl Columbus, Pale Ale, 330 ml  
Market Porter, Rich Porter, 330 ml  
Delirium Red, 330 ml

served with sandwiches  
served with scones  
served with pastries

## SAKE AFTERNOON TEA PAIRING £21

A selection of three different sakes

Akitabare "Shunsetsu" Honjozo (Spring Snow), 50 ml  
Dewazakura "Oka" Ginjo (Cherry Bouquet), 50 ml  
Ume No Yado - Aragoshi Umeshu, 50 ml

served with sandwiches  
served with scones  
served with pastries

# THE ROSEBERRY

## SANDWICHES

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

**Grilled Mediterranean Vegetables**  
with hummus on brown bread

**Wakame and Daikon**  
with Siracha spread, chives on wholemeal bread

**Sun-Dried Tomatoes**  
with basil pesto, rocket on white bread

**Scrambled Tofu**  
with black truffle on white bread

**Vegan Cheddar Cheese**  
with tomato on brown bread

## FRESHLY BAKED VEGAN SCONES

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

## HAND-MADE PASTRIES

**The Pink Daisy**  
Yuzu cheesecake, almond streusel

**Matcha Opera**  
Forest fruits, extra virgin olive oil, diplomat cream

**Summer FAN**  
Lavender and yogurt mousse, white chocolate, Chantilly cream

**Tropical Tart**  
Confit pineapple, rosemary, coconut bavaois

**Chocolate and Banana**  
Amatika vegan chocolate cake, caramelised banana

**Exotic Popsicle**  
Mango, passionfruit

Executive Pastry Chef - Emmanuel Bonneau

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# THE ROSEBERRY

## GLUTEN-FREE SUMMER AFTERNOON TEA £63

### SPARKLING TEA PAIRING £16

A selection of three aromatic sparkling teas from Japan, India and China

Saicho Jasmine, Floral Green Tea, 200ml  
Saicho Hojicha, Roasted Green Tea, 200ml  
Saicho Darjeeling, Musky Black Tea, 200ml

served with sandwiches  
served with scones  
served with pastries

### CHAMPAGNE AFTERNOON TEA 125 ml ACCOMPANIED BY

One glass of Ruinart Blanc de Blancs  
One glass of Ruinart Rosé  
One glass of 2008 Billecart - Salmon  
One glass of Krug "Grande Cuvée" Brut

supplement £16  
supplement £19  
supplement £25  
supplement £48

### ALSATIAN GRAND CRU WINE AFTERNOON TEA PAIRING £20

A selection of three wines from the Schlumberger Domaines, Alsace wine region

Riesling, Grand Cru Saering 2017, 75ml  
Gewürztraminer, Grand Cru Kessler 2016, 75ml  
Pinot Gris, Grand Cru Kitterle 2013, 75ml

served with sandwiches  
served with scones  
served with pastries

### SAKE AFTERNOON TEA PAIRING £21

A selection of three different sakes

Akitabare "Shunsetsu" Honjozo (Spring Snow), 50 ml  
Dewazakura "Oka" Ginjo (Cherry Bouquet), 50 ml  
Ume No Yado - Aragoshi Umeshu, 50 ml

served with sandwiches  
served with scones  
served with pastries

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%.



# THE ROSEBERRY

## SANDWICHES

Scottish Smoked Salmon  
with citrus dill cream, pickled radish, keta caviar on gluten free bread

Shrimp and Avocado Cocktail  
with tomato, iceberg lettuce, tobiko on gluten free bread

Cured Roasted Hereford Beef  
with caramelised fig mayonnaise, horseradish, watercress on gluten free bread

Corn Fed Chicken and Parmigiano Reggiano  
with wholegrain mustard, tarragon and mayonnaise on gluten free bread

Cotswold Egg and Black Truffle  
with mayonnaise on gluten free bread

Cornish Yarg Cream Cheese  
with mint, cucumber, lemon gel on gluten free bread

## FRESHLY BAKED PLAIN AND RAISIN GLUTEN FREE SCONES

accompanied by Devonshire clotted cream, Pembrokeshire strawberry jam, rose petal jelly and lemon curd

## HAND-MADE PASTRIES

The Pink Daisy  
Yuzu cheesecake, almond streusel

Matcha Opera  
Forest fruits, extra virgin olive oil, diplomat cream

Summer FAN  
Lavender and yogurt mousse, white chocolate, Chantilly cream

Tropical Tart  
Confit pineapple, rosemary, coconut bavaois

Chocolate and Banana  
Amatika chocolate cake, caramelised banana

Exotic Popsicle  
Mango, passionfruit

Executive Pastry Chef - Emmanuel Bonneau

# THE ROSEBERRY

## CHILDREN'S SUMMER AFTERNOON TEA £42

### SANDWICHES

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

### PLAIN AND RAISIN SCONES

Cornish clotted cream, rose petal jelly,  
Pembrokeshire strawberry jam and lemon curd

### HAND-MADE PASTRIES

The Pink Daisy  
Yuzu cheesecake, almond streusel  
Tropical Tart  
Confit pineapple, rosemary, coconut bavaois  
Chocolate and Banana  
Caramelised banana, dark chocolate cake  
Strawberries and Cream  
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 chestnut  
(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)

We shall be delighted to assist you with detailed allergen and calorie information regarding all dishes and drinks on our menus.

Should you wish to purchase these signature teas, please ask any of The Roseberry  
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.

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



# 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
2012 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
2021 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

2021 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
2021 Shiraz-Yangarra Estate "PF" South Australia	£19.00	£105.00
2018 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
2019 Ayni Malbec, Chakana Mendoza, Argentina	£24.50	£125.00

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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

## 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 £5.00 / £7.00

San Pellegrino 250 ml / 750 ml £5.00 / £8.00

### Still

Nordaq Fresh 330 ml / 750 ml £5.00 / £7.00

Evian 330 ml / 750 ml £6.00 / £8.00

## 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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