

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

WIMBLEDON AFTERNOON TEA £63

MANDARIN PIMM'S £18

Celebrate the Championships with a quintessentially
British summer cocktail

SPARKLING TEA PAIRING £14

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

Saicho Jasmine, Floral Green Tea, 200 ml	served with sandwiches
Saicho Hojicha, Roasted Green Tea, 200 ml	served with scones
Saicho Darjeeling, Musky Black Tea, 200 ml	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" Honjoso (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

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 with Parmigiano Reggiano
with wholegrain mustard, tarragon, mayonnaise
on brown bread

Cotswold Egg & 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, strawberry jam,
rose petal jelly and lemon curd

HAND-MADE PASTRIES

New Balls
Yuzu cheesecake, almond crumble

Game, Set, Match-a
Opera matcha sponge, vanilla diplomat, blackcurrant jelly

Fantastic Wimbledon
Yoghurt, lavender gel

Tropical Deuce
Confit pineapple, rosemary, coconut mousse

Tie Break
Tainori 64% dark chocolate cake, caramelised banana

Strawberries and Cream
Profiterole filled with hibiscus coulis, Chantilly 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

GLUTEN-FREE WIMBLEDON AFTERNOON TEA £63



MANDARIN PIMM'S £18

Celebrate the Championships with a quintessentially British summer cocktail

SPARKLING TEA PAIRING £14

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 with Parmigiano Reggiano

with wholegrain mustard, tarragon, mayonnaise on gluten free bread

Cotswold Egg & 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

New Balls

Yuzu cheesecake, almond crumble

Game, Set, Match-a

Opera matcha sponge, vanilla diplomat, blackcurrant jelly

Fantastic Wimbledon

Yoghurt, lavender gel

Tropical Deuce

Confit pineapple, rosemary, coconut mousse

Tie Break

Millot 70% dark chocolate cake, caramelised banana

Strawberries and Cream

Vanilla panna cotta, hibiscus gel



THE ROSEBERRY

VEGETARIAN WIMBLEDON AFTERNOON TEA £63



MANDARIN PIMM'S £18

Celebrate the Championships with a quintessentially British summer cocktail

SPARKLING TEA PAIRING £14

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

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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

Wakame and Daikon

with Sriracha spread, chives on wholemeal bread

Sun-Dried Tomatoes

with basil pesto, rocket on white bread

Finest Cotswold Egg and Black Truffle

with mayonnaise on white bread

Cornish Yarg 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

New Balls

Yuzu cheesecake, almond crumble

Game, Set, Match-a

Opera matcha sponge, vanilla diplomat, blackcurrant jelly

Fantastic Wimbledon

Vegan yogurt, lavender gel

Tropical Deuce

Confit pineapple, rosemary, coconut mousse

Tie Break

Millot 70% dark chocolate cake, caramelised banana

Strawberries and Cream

Profiterole filled with hibiscus coulis, plant-based Chantilly 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.



THE ROSEBERRY

VEGAN WIMBLEDON AFTERNOON TEA £63

MANDARIN PIMM'S £18

Celebrate the Championships with a quintessentially British summer cocktail

SPARKLING TEA PAIRING £14

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, red onion on beetroot bread

Grilled Mediterranean Vegetables

with hummus on brown bread

Wakame and Daikon

with Sriracha spread, chives on wholemeal

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

New Balls

Vegan yuzu cheesecake, almond crumble

Game, Set, Match-a

Opera matcha sponge, vanilla diplomat, blackcurrant jelly

Fantastic Wimbledon

Vegan yogurt, lavender gel

Tropical Deuce

Confit pineapple, rosemary, coconut mousse

Tie Break

Millot 70% dark chocolate cake, caramelised banana

Strawberries and Cream

Vanilla panna cotta, hibiscus gel

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.

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THE ROSEBERRY

CHILDREN'S WIMBLEDON AFTERNOON TEA £42

SANDWICHES

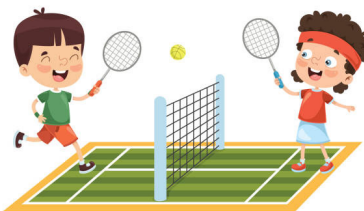
Turkey ham, cheddar cheese
Cream cheese, cucumber
Peanut butter, strawberry jam
Nutella, banana, biscuit

PLAIN AND RAISIN SCONES

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

HAND-MADE PASTRIES

New Balls
Yuzu cheesecake, almond crumble
Tropical Deuce
Confit pineapple, rosemary, coconut mousse
Tie Break
Caramelised banana and 64% dark chocolate
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 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)

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
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
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
2019 Ayni Malbec, Chakana Mendoza, Argentina	£24.50	£125.00

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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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