

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. Some ninety years later, Spring 2014 sees The Rosebery make 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 ROSEBERY

THE ROSEBERY OPENED IN THE 1920'S AS THE BENNETT TEAROOM TO CELEBRATE THE HOTEL'S ILLUSTRIOUS 117-YEAR HISTORY WE ARE DELIGHTED TO OFFER GUESTS THIS SPECIAL AFTERNOON TEA

1920'S AFTERNOON TEA £56

Please note all prices are per person

CHAMPAGNE AFTERNOON TEA 125 ml

With one glass of Ruinart Blanc de Blancs	supplement £14
With one glass of Ruinart Rosé	supplement £18
With one glass of 2007 Billecart - Salmon	supplement £24

ALSATIAN GRAND CRU WINE AFTERNOON TEA SUPPLEMENT £17

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

Riesling, Grand Cru Saering 2014, 75ml	with sandwiches
Gewürztraminer, Grand Cru Kessler 2014, 75ml	with scones
Pinot Gris, Grand Cru Kitterle 2010, 75ml	with pastries

BEER AFTERNOON TEA SUPPLEMENT £14

A selection of three beer varieties from England and Austria

Stiegl Goldbräu, 330 ml	with sandwiches
Partizan Porter, 330 ml	with scones
Tynt Meadow, 330 ml	with pastries

SAKE AFTERNOON TEA SUPPLEMENT £19

A selection of three different sakes

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

THE ROSEBERRY

SANDWICHES

Roasted chicken shawarma, pickled turnip with lettuce

Finest Cotswold egg with black truffle

Confit tuna, spring onion, piquillo pepper, green olives with oregano

Teriyaki salmon, asparagus with pickled ginger

Portland crab, wasabi tobiko, crayfish, miso, coriander with yuzu

Braised beef, watercress with horseradish

FRESHLY BAKED RAISINS & PLAIN SCONES

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

HAND-MADE PASTRIES

Peach and almond

Cherry and pistachio tart

Strawberry trifle

Lemon finger

Tonka and raspberry

1920's MIGNARDISES

Wild berries tart

Matcha choux

Chocolate financier

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.



THE ROSEBERY

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

ICE COLD FLOWERY TEAS

Fizzy Jasmine

Jasmine green tea, cucumber, sugar

Red Chrysanthemum

Phoenix 2008 Puerh tea, hibiscus, chrysanthemum

Lavender iced tea

*Assam black tea, Sencha green tea,
lemon, lavender, sugar*

SUMMER SPECIALS

Flowering White Tea £2.00 supplement

(Mei Leaf)

*Handmade floral presentation
displayed in the glass.*

Fuding, China

Moroccan Mint

*Traditional Gunpowder green tea
with fresh mint leaves and a bit of thyme*

Tea on the rocks!

*Try teas from our menu brewed to order
poured over ice*

THE ROSEBERRY

FINE TEAS

WHITE TEA

White Peony

(Mei Leaf)

Floral, nutty

Taimu, Fujian, China

1 or 3 infusions

Apricot White

(Canton Tea)

Fruity, floral

China

1 infusion

Sticky Rice £3.50 supplement

(Canton Tea)

Silver needles

Laos, China

GREEN TEA

Matcha £10 supplement

(Canton Tea)

Traditionally brewed

Full-bodied, sweet, vegetal

Uji, Japan

Kabuse Sencha

(Canton Tea)

Sweet, creamy, grassy

Wazuka, Kyoto, Japan

Organic Genmaicha

(Canton Tea)

Grassy Sencha, toasted brown rice

Wazuka, Japan

1 or 2 infusions

Hojicha

(Canton Tea)

Roasted, sweet

Wazuka, Japan

1 or 2 infusions

Organic Dragonwell

(Canton Tea)

Floral, mild chesnut

Long Jing, Zhejiang, China

1 or 2 infusions

Jasmine Pearls

(Canton Tea)

Sweet, floral

Yunnan and Guangxi; China

1 or 2 infusions

YELLOW TEA

Amber Mountain

(Mei Leaf)

Sweet, grassy

Anhui, China

1 or 2 infusions



THE ROSEBERRY

BLACK TEA

Breakfast Blend

(Canton Tea)
Malty, fig, cocoa
Kenya, Rwanda, India, China
1 infusion

Afternoon Blend

(Canton Tea)
Light, honey, malty
Yunnan, Anhui, Fujian; China
1 infusion

BLACK TEA-Scented

Earl Grey

(Canton Tea)
Black tea, natural bergamot oil
China, India, Italy
1 infusion

Mango Black

(Canton Tea)
Black tea, mango,
Yunnan, China
1 infusion

Chocolate Vanilla

(Canton Tea)
Black tea, cocoa nibs, vanilla
India, China, Madagascar, Peru
1 infusion

BLACK TEA-Single Estate

Darjeeling First Flush

(Canton Tea)
Light, savoury, floral
Namring Garden, India
1 infusion

Darjeeling Second Flush

(Canton Tea)
Fruity, nutty
Namring Garden, India
1 infusion

Assam Second Flush -try with rosebuds-

(Canton Tea)
Malty, caramel
Assam, India
1 infusion

Lapsang Souchong

(Canton Tea)
Smoked leaves over pine wood
Tong Mu Village, Fujian, China
1 or 3 infusions

BLACK TEA-Caffeine Free

English Breakfast Decaffeinated

(Canton Tea)
Oak, malty
Uva District, Sri Lanka
1 infusion

THE ROSEBERRY

OOLONG TEA

Alishan

(Mei Leaf)
Milky, grassy
Alishan, Taiwan
1 or 3 infusions

Mi Lan Xiang (Dan Cong)

(Canton Tea)
Fruity, mineral
Roasted Phoenix tea
Guangdong, China
1 or 3 infusions

Roasted Jin Xuan

(Mei Leaf)
Nutty, creamy
Alishan, Taiwan
1 or 3 infusions

Tieguanyin £5.50 supplement

(Mei Leaf)
Floral, sweet
Rolled Style Green Oolong
Fujian, China

Oriental Beauty £5.50 supplement

(Mei Leaf)
Sweet, fruity
Bai Hao, Dark Oolong
Nantou, Taiwan

Da Hong Pao £7.50 supplement

(Canton Tea)
Mineral, sweet, honey, vegetal
Yan Cha, Wuyi Oolong
Fujian, China

PUER TEA

Mini Tuo Cha 2012

(Canton Tea)
Sheng (Raw); tobacco, bold, earthy
Licang, Yunnan, China
1 or 3 infusions

Phoenix 2008

(Mei Leaf)
Shu (Cooked); woody, vegetal, leather
Yunnan, China
1 or 3 infusions

Lao Man E old tree Gushu 2017 £4.00 supplement

(Mei Leaf)
Sheng (Raw); mellow, fruity
Lao Man E, Yunnan, China



THE ROSEBERRY

COFFEES

Espresso

Americano

Double espresso

French press coffee

Espresso macchiato

Drip filter coffee

Cappuccino

Valrhona hot chocolate

Latte

Kids chocolate milk

BARISTA SPECIALS

Matcha shot - £2 supplement

(Canton Tea)

*Concentrated matcha, full bodied, sweet, vegetal
Uji, Japan*

Matcha latte - £2 supplement

(Canton Tea)

Matcha made with almond milk

Karak tea - £2 supplement

*Blended black tea with cinnamon, cloves
cardamom, pepper, condensed milk*

TISANES

Enjoy our blends or create your own infusion

Four beautea

(My Tea Time)

Rose, jasmine, osmanthus and chrysanthemum

Revitazest

(My Tea Time)

Lemongrass, ginger and mandarin zest

Sweet berry

(My Tea Time)

Goji berries, blueberries, red dates, mandarin zest

Rosebuds

Chamomile

Chrysanthemum

Jasmine flowers

Osmanthus flowers

Goji berries

Red dates

Mandarin zest

Lemongrass

Dandelion root

Peppermint

Ginger

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

THE ROSEBERRY

NON-ALCOHOLIC COCKTAILS

£12.00

Perla

Lychee, peach and orange

Mango Tango

Mango, apple and passionfruit

Lèvres

Raspberry, rose and orange

Lady Rose

Apple, pineapple, rose and mint

Virgin Mojito

Fresh lime, mint and apple

Virgin Mary

Tomato, celery and lemon

Shirley Temple

Pomegranate and lemonade

CLASSIC COCKTAILS

£18.00

Negroni

Mancino rosso, campari and bombay gin

Dark and stormy

Gosling rum, lime, ginger beer and angostura bitters

Martinez

Bol's genever, mancino rosso, orange bitters, maraschino and orange curacao

Shakerato

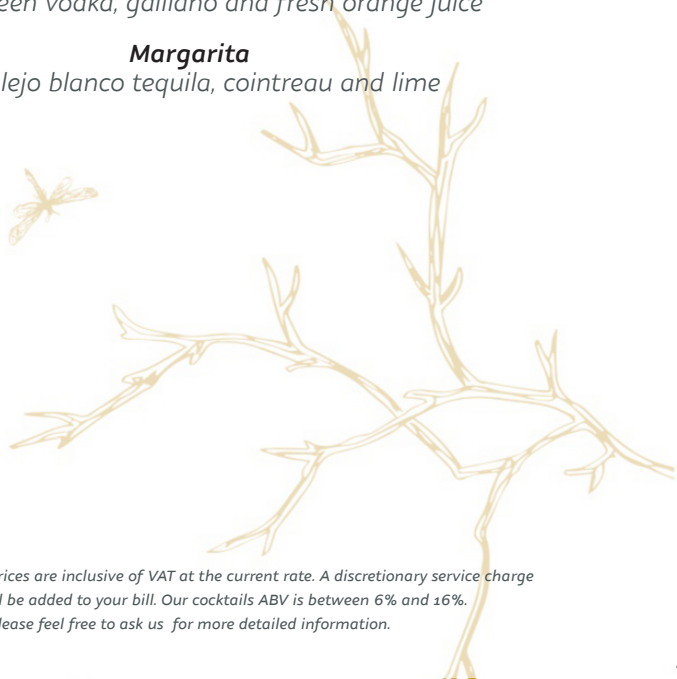
Campari and orange bitters

Harvey wallbanger

Snow queen vodka, galliano and fresh orange juice

Margarita

Corralejo blanco tequila, cointreau and lime



Please note that all prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill. Our cocktails ABV is between 6% and 16%. Please feel free to ask us for more detailed information.



THE ROSEBERRY

CHAMPAGNE BY THE GLASS 125 ml

Moët & Chandon, Brut Impérial £17.00

Ruinart Blanc de Blancs Brut NV £22.00

Ruinart Rosé Brut NV £25.00

2007 Billecart - Salmon £35.00

CHAMPAGNE BY THE BOTTLE

NON VINTAGE

Palmer & Co Brut Réserve Brut £79.00

Moët & Chandon, Brut Impérial £85.00

Thiénot Brut £89.00

Bruno Paillard Brut Premier Cru £95.00

Perrier-Jouët Grand Brut £105.00

Veuve Clicquot Yellow Label Brut £105.00

Taittinger Brut Réserve £109.00

Louis Roederer Brut £119.00

Bollinger Special Cuvée Brut £139.00

BLANC DE BLANCS

Ruinart Blanc de Blancs Brut NV £125.00

BLANC DE NOIRS

Clément Perseval Blanc de Noirs Brut NV £105.00

THE ROSEBERRY

CHAMPAGNE BY THE BOTTLE

ROSÉ

Thiénot Brut Rosé NV £119.00

Ruinart Brut Rosé NV £142.00

Billecart - Salmon Brut Rosé NV £165.00

VINTAGE AND PRESTIGE

2008 Veuve Clicquot Brut Vintage Rosé £185.00

2007 Billecart - Salmon £198.00

2009 Dom Pérignon Brut £355.00

2007 Louis Roederer Cristal Brut £495.00

2004 Dom Pérignon Brut Vintage Rosé £655.00

SPARKLING WINES

*Contadi Castaldi Brut Fanciocorta Docg
(Italy)* £75.00

*Ambriel Classic Cuvée
(England)* £89.00





THE ROSEBERRY

SOFT DRINKS

FRUIT JUICE

£7.00

FRESHLY SQUEEZED JUICE

£13.00

SOFT DRINKS

Coca-Cola

£6.00

Diet Coke

£6.00

Lemonade

£6.00

Soda water

£6.00

Tonic water

£6.00

Ginger ale

£6.00

Ginger beer

£6.00

Red Bull

£7.00

Jax coconut water

£7.50

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 750 ml

£8.00