The Rosebery, named after Lord Rosebery, was a stylish tea room in the 1920s before becoming a meeting room. Ninety years later, in Spring 2014, The Rosebery made a welcome return to its roots as the perfect Knightsbridge backdrop for Afternoon Tea, Champagne cocktails and all-day dining.

The interior design captures the room's Victorian origins, blended with contemporary touches and carefully curated artworks. Huge glass windows offer views on to fashionable Knightsbridge, whilst the beautiful fireplace adds a warm central feature.

THIS MENU IS AVAILABLE FROM 12PM TO 2.30PM AND FROM 6PM TO 7PM

**Berry red** banana, strawberry, mango, raspberry, passion fruit and coconut water

**Gorgeous green** banana, spinach, apple, ginger, mint, parsley, spirulina, chlorella, barley grass, wheatgrass and coconut water

### COFFEE

Espresso £6.50 Double espresso £7.00 Cappuccino £7.00 Latte £7.00

Americano £7.00

French press £7.00

Drip filter £7.00

Valrhona hot chocolate £8.00

### BARISTA SPECIALS

Matcha shot £10.00 (Canton Tea) Concentrated matcha, full bodied, sweet, vegetal Uji, Japan

> Matcha latte £10.00 (Canton Tea) Matcha made with almond milk

> > Karak tea £10.00

Traditionally made Assam black tea, cinnamon, vanilla, cardamom, pepper, condensed milk Kuwait

### TISANES £8.00

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 berry, blueberry, red date and mandarin zest

> Rosebud Chamomile Chrysanthemum Jasmine flower Osmanthus flower Goji berry Red date Mandarin zest Lemongrass Dandelion root Peppermint

A discretionary service charge of 12.5% will be added to your bill. Please note that all prices are inclusive of VAT at the current rate.

#### TEAS £8.00

### WHITE TEAS

White Peony, Taimu, Fujian, China Apricot White, Fujian, China Sticky Rice Silver Needle, Laos, China £11.50

#### YELLOW TEA

Amber Mountain, Anhui, China

### **GREEN TEA**

Dragonwell, Zhejiang, China Jasmine Pearls, Fujian, China Kabuse Sencha, Kyoto, Japan Organic Genmaicha, Japan Hojicha, Shizouka, Japan Matcha, Uji, Japan £15.00

### **OOLONG TEA**

Alishan, Gaoshan, Taiwan Roasted Jin Xuan, Alishan, Taiwan Mi Lan Xiang (Dan Cong), Guangdong, China

#### **BLACK TEA**

Breakfast Blend, Kenya, Rwanda, India, China Afternoon Blend, China Earl Grey, India, China, Italy Mango Black, Yunnan Province, China Chocolate Vanilla, India, China, Madgascar, Peru Darjeeling First Flush, Namring Garden, India Darjeeling Second Flush, Namring Garden, India Assam Second Flush, Hattiali Garden, India Lapsang Souchong, Tong Mu Village, Fujian, China Decaffeinated English Breakfast, Uva District, Sri Lanka

#### PUER TEA

Mini Tuo Cha, Licang, Yunnan, China Phoenix 2008, Yunnan, China Xiaguan T8653 Iron Cha Bing 2013, Lincang, Yunnan, China £10.00

## NON-ALCOHOLIC COCKTAILS £12.50

**Perla** Lychee, peach and orange

Mango Tango Mango, apple and passionfruit A

**Lèvres** Raspberry, rose, orange and soda water

Lady Rose Apple, pineapple, rose and mint

**Virgin Mojito** Fresh lime, mint, apple, and soda water

*Virgin Mary* Tomato juice, celery, lemon with condiments

*Shirley Temple* Lemonade and pomegranate

## SOFT DRINKS

Fruit juice	£7.00
Freshly squeezed fruit juice	£13.00
Smoothie	£13.00
Soft drinks	£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 Evian 750 ml £5.00 / £7.00 £8.00

### CLASSIC COCKTAILS f18.00

**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

## CHAMPAGNE COCKTAILS f19.00

**Mojito Royal** Rum, fresh lime, mint topped up with Champagne

Classic Champagne Cocktail Cognac, sugar cube, bitters and Champagne

**Bellini** Peach puree, Prosecco

## WELLBEING JUICES

£10.00

**Detox** Carrot, apple and ginger

**Green Juice** Cucumber, spinach, fennel and apple

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

VEGETARIAN	
<b>Red and golden beetroot winter salad</b> Feta cheese foam and rye crumble	£13.00
Truffle tofu Garlic, truffle and enoki mushroom	£11.00
Wild mushrooms risotto* Pecorino romano and black truffle jus	£21.00
<b>Falafel wrap</b> Spinach, mint, spicy potatoes and tahini sauce	£20.00
<b>Jerusalem artichoke soup</b> Slow cooked hen egg and Keta caviar	£10.00
FISH Confit seabass*	£28.00
Samphire, black rice and fennel fumet <b>Yellowfin tuna*</b> Black beer ponzu, heirloom tomato and pickled radish	£30.00
Salmon poke* Royal quinoa, avocado, edamame and sesame	£20.00
<b>MEAT</b> <b>Dry aged sirloin steak 180 gr</b> Miso aubergine, smoked celeriac purée, black garlic and butterscotch condiment	£32.00
Slow cooked lamb shoulder* Roast rhubarb and mint	£22.00
SPECIAL	
<b>Mushroom dumpling</b> Smoked chicken consommé, leek and foie gras	£12.00
<b>Mandarin Caesar salad</b> Romaine, croutons, bacon jam and smoked anchovies	£19.00
with chicken supplement £3	
with prawns supplement £10	
<b>Ground lobster Bolognese*</b> Vermicelli and parmesan	£28.00
<b>Mandarin club sandwich</b> Bagnat bread, Comte, smoked pancetta, slow cooked corn-fed chicken, beef tomato and Cotswold egg with French fries	£23.00
<b>MOLON Burger</b> 7 oz minced beef chuck, Romesco sauce, baby gem, confit onion, Abondance cheese served with French fries	£26.00

**\*** Gluten free

This menu is available from 12pm to 2.30pm and from 6pm to 7pm

### SIDE DISHES

Steamed vegetables	£5.50
French fries	£6.00
Mashed potatoes	£6.00
Mixed leaf salad	£6.00

### TREAT

<i>Mille-feuille</i> Vanilla ice cream, warm caramel sauce	£13.00
<b>Jaffa squares</b>	£13.00
Pain de Gênes, orange crémeux, chocolate sabay	'on
<b>Piña colada</b>	£13.00
Coconut parfait, fresh pinapple, piña colada sorb	et
<b>Fruit tasty*</b> Tropical fruit and berries, hibiscus infusion, Oriental sorbet	£13.00

### AFTERNOON TEA SANDWICHES

£19.50 for 2 pieces of each

Roasted chicken shawarma, pickled turnip, lettuce Finest Cotswold egg with black truffle Confit tuna, spring onion , piquillo pepper, green olives, oregano Teriyaki salmon, asparagus with pickled ginger Crab, wasabi tobiko, crayfish, miso, coriander with yuzu Braised beef, watercress and horseradish

## HAND-MADE PASTRIES AND **MIGNARDISES**

£19.50 for 1 piece of each

Apricot and verbena Cherry and pistachio Banoffee Espresso dome Apple Tatin

Raspberry and coconut pavlova Wild strawberry religieuse Chocolate éclair

# RAISINS & PLAIN SCONES £19.50 for 2 pieces of each

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

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. A discretionary service charge of 12.5% will be added to your bill. Please note that all prices are inclusive of VAT at the current rate.

# WINES

#### WHITE WINES

**Arneis 2016, Batasiolo,** Piedmont, Italy Glass 125ml £8.50 bottle £49.00

**Riesling 2014 Grand Cru Saering, Domaines Schlumberger,** Alsace, France Glass 125ml £11.50 bottle £69.00

**Les Meurgers, Meursault** Chardonnay, 2013, Burgundy, France Glass 125ml £20.00 bottle £120.00

### ROSÉ WINE

**Grenache & Syrah 2016, Chêne Bleu, Domaine De la Verrière** IGP Vaucluse, France Glass 125ml £11.50 bottle £69.00

### **RED WINES**

**Pinot Noir 2016, Domaine Pagnotta** Burgundy, France Glass 125ml £9.50 bottle £55.00

**Malbec 2015 Gran Reservado, Fabre Montmayou** Mendoza, Argentina Glass 125ml £12.50 bottle £75.00

**Nebbiolo 2009 Barolo 'Brunate' Batasiolo** Piedmont, Italy Glass 125ml £19.00 bottle £112.00

### BEERS

<b>Stiegl Goldbräu</b> Lager, Salzburg, Austria, 330 ml	£8.50
<b>Partizan Porter</b> Porter, England, 330ml	£9.50
<b>Tynt Meadow</b> English Trappist Ale, England, 330ml	£9.50
<b>Kriek Boon</b> Fruit Beer, Lambiek, Belgium, 375 ml	£12.50

## 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

Palmer & Co Brut Réserve Brut	£79.00
Moët & Chandon, Brut Impérial	£85.00
Thiénot Brut	£95.00
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

£105.00

### **BLANC DE NOIRS**

Clément Perseval Blanc de Noirs Brut NV

# CHAMPAGNE BY THE BOTTLE

ROSÉ		
Thiénot Brut Rosé NV	A	£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 Fanciacorta Docg (Italy)	£75.00
Ambriel Classic Cuvée (England)	£89.00

### SAKE

### Akitabare "Shunsetsu" Honjozo (Spring snow)

Akita Shuzo Brewery, Akita Prefecture Languishingly dry with a delicate elegance 100ml £8.00 250ml £19.00 720ml bottle £55.00

### Ume No Yado - Aragoshi Umeshu あらごし梅酒 (Plum wine)

Umenoyado brewery, Nara Prefecture Plum based sake with rich fruity flavour from its blended pulp. This plum sake has a refreshing taste and texture. Ideal to pair with desserts. 100ml £9.00 250ml £21.00 720ml bottle £60.00

### Mio 澪 (Trace of spume)

Sparkling, Takara Brewery, Hyogo prefecture Gentle fizz with sweet flavours of vanilla and elderflower 300ml bottle £25.00

### Dewazakura "Oka" Ginjo (Cherry bouquet)

Dewazakura Brewery, Yamagata prefecture Delightful, flowery bouquet with a touch of pear and melon 100ml £11.00 300ml bottle £30.00

### Shira-kawago 白川郷 (Snowy village)

Cloudy, Miwa Brewery, Gifu prefecture Lightly cloudy sake with a fresh melon flavour and a hint of coconut, dry finish 500ml bottle £74.00

### Masakura 真桜 (True cherry blossom)

Junmai Ginjo, Daishichi Brewery, Fukushima prefecture Elegant pear and honeydew, followed by creamy smooth texture and subtle savory depth to linger 100ml £28.00 250ml £67.00 720ml bottle £193.00

### Dassai 23 獺祭 (Otter festival)

Junmai Daiginjo, Asahi Brewery, Yamaguchi prefecture Aromas of delicate peach and tropical fruits, this extremely velvety sake is as pure and elegant as a Junmai Daiginjo can get 720ml bottle £189.00