

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

EASTER AFTERNOON TEA £75

CHAMPAGNE AFTERNOON TEA

First glass of Ruinart Blanc de Blancs, 125ml	supplement £19
First glass of Ruinart Rosé, 125ml	supplement £22
First glass of 2015 Roebuck Estates Blanc de Noirs, 125ml	supplement £25
First glass of Krug "Grande Cuvée" Brut, 125ml	supplement £48

NON ALCOHOLIC PAIRING £19.50

A selection of three non alcoholic sparkling drinks from
Germany, Japan and Austria

Noughty Alcohol Free Sparkling Wine, 200ml	served with sandwiches
Noughty Rose Alcohol Free Sparkling Wine, 200ml	served with scones
Wachstum Konig Pear Juice, 200ml	served with pastries

BEER PAIRING £22

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

Stiegl Columbus, Pale Ale, 330ml	served with sandwiches
Market Porter, Rich Porter, 330ml	served with scones
Delirium Red, 330ml	served with pastries

SPARKLING TEA PAIRING £24.50

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

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

ALSATIAN GRAND CRU WINE PAIRING £26

A selection of three wines from the
Domaine Schlumberger, Alsace, France

Riesling, Grand Cru Saering 2019, 75ml	served with sandwiches
Gewürztraminer, Grand Cru Kessler 2018, 75ml	served with scones
Pinot Gris, Grand Cru Kitterle 2013, 75ml	served with pastries

SAKE PAIRING £27

A selection of three different Japanese sakes

Akitabare "Shunsetsu" Honjozo (Spring Snow), 75ml	served with sandwiches
Dewazakura "Oka" Ginjo (Cherry Bouquet), 75ml	served with scones
Ume No Yado - Aragoshi Umeshu, 75ml	served with pastries

Please note that all prices include VAT at the local stipulated rate.

A discretionary service charge of 15% 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 and Nori
with cucumber, pickled ginger, chives cream and
trout pearls on beetroot bread

Crayfish and Wakame
with wasabi tobiko and hoisin mayonnaise
on brown bread

Braised Corn-fed Chicken Breast
with charred red peppers, tarragon and parmesan
on brown bread

Roasted Hereford Beef
with watercress, horseradish and celeriac coleslaw
on a herb and spinach bread

Finest Cotswold Egg and Black Truffle
with mayonnaise on white bread

Goat's Cheese and Roasted Golden Beetroot
with caramelised walnuts and onion mayonnaise
on white bread

FRESHLY BAKED PLAIN AND RAISIN SCONES

accompanied by Cornish clotted cream, strawberry jam,
rose petal jelly and peach jam

HAND-MADE PASTRIES

Lemon Macaron
Lemon whipped cream and lemon curd

Easter Mandarin Fan
Strawberry mousse, elderflower gel and
mascarpone chantilly

Apricot Plant
Parfait filled with apricot compote and
green vanilla crumble

Spring Opera
Pistachio sponge, raspberry jelly and
rose butter cream

Hazelnut Chocolate Lingot
Hazelnut dacquoise and Jivara chocolate ganache

Easter Egg Ice Cream
Vanilla, mango ice cream with passion fruit and
white chocolate

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 EASTER AFTERNOON TEA £75

SANDWICHES

Avocado Guacamole

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

Grilled Mediterranean Vegetables

with hummus on brown bread

Wakame and Cucumber

with vegan mayonnaise on wholemeal bread

Sun-Dried Tomatoes

with basil pesto and rocket on white bread

Tofu and Butternut Squash

with onion jam and caramelised walnuts on white bread

Marinated Artichokes

with black olive tapenade and roasted peppers on wholemeal bread

FRESHLY BAKED PLAIN AND RAISIN SCONES

accompanied by Cornish clotted cream, strawberry jam,
rose petal jelly and peach jam

HAND-MADE PASTRIES

Lemon Macaron

Lemon whipped cream and lemon curd

Easter Mandarin Fan

Strawberry mousse, elderflower gel and dairy free chantilly cream

Apricot Plant

Parfait filled with apricot compote and green vanilla crumble

Spring Opera

Pistachio sponge, raspberry jelly and rose butter cream

Hazelnut Chocolate Lingot

Hazelnut dacquoise and Amatika chocolate ganache

Easter Egg Ice Cream

Coconut milk and Vanilla ice cream and mango sorbet with
passion fruit and white chocolate

Executive Pastry Chef - Emmanuel Bonneau

THE ROSEBERRY

VEGETARIAN EASTER AFTERNOON TEA £75

SANDWICHES

Avocado Guacamole

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

Grilled Mediterranean Vegetables

with hummus on brown bread

Wakame and Cucumber

with vegan mayonnaise on wholemeal bread

Sun-Dried Tomatoes

with basil pesto and rocket on white bread

Finest Cotswold Egg and Black Truffle

with mayonnaise on white bread

Goat's Cheese and Roasted Golden Beetroot

with caramelised walnuts and onion jam on white bread

FRESHLY BAKED PLAIN AND RAISIN SCONES

accompanied by Cornish clotted cream, strawberry jam,
rose petal jelly and peach jam

HAND-MADE PASTRIES

Lemon Macaron

Lemon whipped cream and lemon curd

Easter Mandarin Fan

Strawberry mousse, elderflower gel and mascarpone chantilly

Apricot Plant

Parfait filled with apricot compote and green vanilla crumble

Spring Opera

Pistachio sponge, raspberry jelly and rose butter cream

Hazelnut Chocolate Lingot

Hazelnut dacquoise and Jivara chocolate ganache

Easter Egg Ice Cream

Vanilla, mango ice cream with passion fruit and white chocolate

Executive Pastry Chef - Emmanuel Bonneau

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THE ROSEBERRY

VEGAN

EASTER AFTERNOON TEA £75

SANDWICHES

Avocado Guacamole

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

Grilled Mediterranean Vegetables

with hummus on brown bread

Wakame and Cucumber

with vegan mayonnaise on wholemeal bread

Sun-Dried Tomatoes

with basil pesto and rocket on white bread

Tofu and Butternut Squash

with onion jam and caramelised walnuts on white bread

Marinated Artichokes

with black olive tapenade and roasted peppers on wholemeal bread

FRESHLY BAKED VEGAN SCONES

accompanied by vegan spread, strawberry jam,
rose petal jelly and peach jam

HAND-MADE PASTRIES

Lemon Macaron

Lemon whipped cream and lemon curd

Easter Mandarin Fan

Strawberry mousse, elderflower gel and dairy free chantilly cream

Apricot Plant

Parfait filled with apricot compote and green vanilla crumble

Spring Opera

Pistachio sponge, raspberry jelly and rose butter cream

Hazelnut Chocolate Lingot

Hazelnut dacquoise and Amatika chocolate ganache

Easter Egg Ice Cream

Coconut milk and Vanilla ice cream and mango sorbet with
passion fruit and white chocolate

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 ROSEBERY

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)

Flowering Tea £2.00 supplement
Mei Leaf
Floral, Delicate
(Taimu, Fujian, China)

Silver Needles
Canton Tea
Floral, Velvety, Sweet
(Jingu, Yunnan, China)

Moonlight
Mei Leaf
Sweet, Honey, Vanilla, Hay
(Jinggu, Yunna, China)

Sticky Rice (Limited Edition) £4.00 supplement
Canton Tea
Vegetal, Rice
(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)

Exotic Green
Canton Tea
Sweet, Fruity, Aromatic
(Fujian, China)

Organic Dragonwell
Canton Tea
Floral, Mild Chestnut
(Long Jing, Zhejiang, China)

Jasmine Pearls
Canton Tea
Sweet, Floral
(Yunnan and Guangxi, China)

Hojicha
Mei Leaf
Roasted, Woody, Hay
(Shizuoka, Japan)

Matcha £10.00 supplement
Mei Leaf
Traditionally brewed
Full-bodied, Sweet, Vegetal
(Uji, Japan)

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Should you wish to purchase these signature teas, please ask any of The Rosebery team members for more information.

THE ROSEBERY

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)

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)

BLACK TEA - Caffeine Free

English Breakfast Decaffeinated
Canton Tea
Oak, Caramel
(Uva District, Sri Lanka)

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 £8.50 supplement
Canton Tea
Mineral, Sweet, Honey, Grassy
(Fujian, China)

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)

TISANES - Caffeine Free

Spring Rose
Mei Leaf
Lemon Verbena, Purple Roses, Hibiscus Flower
(Portugal, Egypt, China)

Revitazest
Lemongrass, Dry Ginger, Orange peel

Mandarin Garden
Osmanthus, Chrysanthemum, Rose and Lavender

Berry Hibiscus,
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 125ml	Bottle 750ml
Moët & Chandon, Brut Impérial	£21.00	£105.00
NV Ruinart Blanc de Blancs Brut	£27.00	£160.00
2015 Roebuck Estates Blanc De Noirs	£28.00	£170.00
NV Ruinart Rosé Brut	£29.00	£175.00
NV Simmonet-Febvre Crémant Blanc Brut	£29.00	£175.00
MV Krug "Grande Cuvée" Brut	£48.00	£290.00
NV CH Prosecco Superiore DOCG Della Vite		£70.00
Palmer & Co Brut Réserve Brut		£80.00
Taittinger Brut Réserve		£90.00
Louis Roederer Cuvée 243		£135.00
Bollinger Special Cuvée Brut		£150.00
NV Billecart – Salmon Brut Rosé		£165.00
2013 Dom Pérignon		£355.00

WINE

WHITE WINE

	Glass 125ml	Carafe 375ml	Bottle 750ml
2021 Albariño 'Vineyard Select', Bodegones del Sur Canelones, Uruguay	£14.00	£40.00	£75.00
2021 Gavi di Gavi, Folli & Benato Piedmont, Italy	£16.50	£49.00	£85.00
2021 Chablis, Weingier Burgundy, France	£19.50	£55.00	£105.00
2021 Riesling 'Vom Schwarzen Schiefer', Gottelmann Nahe, Germany	£20.00	£60.00	£120.00
2019 Sauvignon Blanc, 'Ried Klausen', Neumeister Styria, Austria	£25.00	£75.00	£150.00
2019 Pouilly Fuissé Premier Cru, Domaine Barraud Burgundy, France	£29.00	£84.00	£175.00

ROSÉ WINE

2021 Whispering Angel, Caves d'Esclans Provence, France	£15.00	£40.00	£75.00
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RED WINE

2020 Bordeaux blend - 'Malpère Tradition' Domaine Girard Languedoc, France	£17.00	£50.00	£90.00
2020 Rioja Sierra de Tolono Tempranillo Rioja, Spain	£19.00	£55.00	£105.00
2019 Malbec, 'Hermandad', Familia Falasco Uco Valley, Argentina	£24.50	£68.00	£125.00
2019 Barolo DOCG, Mauro Molino Piedmont, Italy	£27.00	£81.00	£162.00
2017 Pommard Domaine Fernand & Laurent Pillot Burgundy, France	£29.00	£90.00	£175.00
2018 Cabernet blend - Blackbird 'Arise' Napa Valley, USA	£32.00	£96.00	£195.00
2016 Pavillon de Léoville Poyferré Bordeaux, France	£35.00	£105.00	£210.00

Please note that all prices include VAT at the local stipulated rate.

A discretionary service charge of 15% will be added to your bill. Our wines ABV is between 6% and 16%.

Please feel free to ask us for more detailed information.

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BEERS

Stiegl Columbus Pale Ale, Austria, 330ml	£8.50
Samuel Smith's Organic Lager Lager, England, 355ml	£9.00
Market Porter Rich Porter, England, 330ml	£9.50
Delirium Red Fruit Beer, Belgium, 330ml	£12.50

ALCOHOL FREE

SPARKLING WINE

	125ml	375ml
Noughty Sparkling Chardonnay	£10.00	£55.00
Noughty Sparkling Rosé	£10.00	£55.00

JUICES

Fruit Juice	£11.00
Freshly Pressed Juice (Orange, Grapefruit, Carrot)	£13.00
Wachstum Konig Pear Juice (Austria)	£14.00
Wachstum Konig Quince Juice (Austria)	£14.00
Freshly Pressed Juice (Pomegranate)	£16.00

SOFT DRINKS

Coca-Cola	£6.50
Coke Zero	£6.50
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, 330ml / 750ml	£5.00 / £7.00
San Pellegrino, 250ml / 750ml	£5.00 / £8.00

STILL

Nordaq Fresh, 330ml / 750ml	£5.00 / £7.00
Evian, 330ml / 750ml	£6.00 / £8.00