

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

FESTIVE AFTERNOON TEA £89

CHAMPAGNE AFTERNOON TEA

One glass of Ruinart Blanc de Blancs, 125ml	supplement £16
One glass of Ruinart Rosé, 125ml	supplement £19
One glass of 2008 Billecart - Salmon, 125ml	supplement £25
One glass of Krug "Grande Cuvée" Brut, 125ml	supplement £48

SPARKLING TEA PAIRING £18

A selection of three 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

ALSATIAN GRAND CRU WINE PAIRING £21

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

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

BEER PAIRING £20

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

SAKE PAIRING £22

A selection of three different 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 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

Smoked and Citrus Poached Salmon
with pickled cucumber, Granny Smith apple and keta caviar
on beetroot bread

Prawn Cocktail
with avocado, iceberg lettuce and tomato relish on half and half bread

Confit Duck and Turkey
with chestnuts, date and orange chutney, tarragon on wholegrain bread

Honey and Herb Marinated Roast Beef
with wholegrain mustard mayonnaise, watercress, coleslaw,
horseradish remoulade on spinach bread

Cotswold Egg and Black Truffle
with mayonnaise on white bread

Goats Cheese and Caramelised Onion
with roasted butternut, caramelised pecans on white bread

FRESHLY BAKED PLAIN AND CRANBERRY SCONES

accompanied by Devonshire clotted cream, Pembrokeshire strawberry jam,
rose petal jelly and ginger preserve

HAND-MADE PASTRIES

Christmas Bauble
Raspberry mousse, kalamansi curd, coconut dacquoise

Chocolate Treat
Fellutine, Orely's 35% ganache, cocoa sponge

Golden Gift
Confit orange, genoise, marzipan

Night Before Christmas
Matcha, yogurt creméux

Snowflake Profiterole
Pecan praline, Chantilly, caramelised banana

Santa's Surprise
Palm sugar caramel mousse, soft chocolate cookie,
milk ice cream, spiced custard

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 FESTIVE AFTERNOON TEA £89

CHAMPAGNE AFTERNOON TEA

One glass of Ruinart Blanc de Blancs, 125ml	supplement £16
One glass of Ruinart Rosé, 125ml	supplement £19
One glass of 2008 Billecart - Salmon, 125ml	supplement £25
One glass of Krug "Grande Cuvée" Brut, 125ml	supplement £48

SPARKLING TEA PAIRING £18

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

ALSATIAN GRAND CRU WINE PAIRING £21

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

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

BEER PAIRING £20

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

SAKE PAIRING £22

A selection of three different 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

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 half and half bread

Sun-Dried Tomatoes

with basil pesto, rocket on white bread

Cotswold Egg and Black Truffle

with mayonnaise on white bread

Goats Cheese and Caramelised Onion

with roasted butternut, caramelised pecans on white bread

FRESHLY BAKED PLAIN AND CRANBERRY SCONES

accompanied by Devonshire clotted cream, Pembrokeshire strawberry jam, rose petal jelly and ginger preserve

HAND-MADE PASTRIES

Christmas Bauble

Raspberry mousse, kalamansi curd, coconut dacquoise

Chocolate Treat

Fellutine, Orelly's 35% ganache, cocoa sponge

Golden Gift

Confit orange, genoise, marzipan

Night Before Christmas

Matcha, yogurt crèmeux

Snowflake Profiterole

Pecan, praline, Chantilly, caramelised banana

Santa's Surprise

Palm sugar caramel mousse, soft chocolate cookie, coconut milk ice cream, spiced custard

Executive Pastry Chef - Emmanuel Bonneau

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THE ROSEBERRY

VEGAN FESTIVE AFTERNOON TEA £89

CHAMPAGNE AFTERNOON TEA

One glass of Ruinart Blanc de Blancs, 125ml	supplement £16
One glass of Ruinart Rosé, 125ml	supplement £19
One glass of 2008 Billecart - Salmon, 125ml	supplement £25
One glass of Krug "Grande Cuvée" Brut, 125ml	supplement £48

SPARKLING TEA PAIRING £18

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

ALSATIAN GRAND CRU WINE PAIRING £21

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

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

BEER PAIRING £20

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

SAKE PAIRING £22

A selection of three different sakes

Akitabare "Shunsetsu" Honjoso (Spring Snow), 75ml	served with sandwiches
Dewazakura "Oka" Ginjo (Cherry Bouquet), 75ml	served with scones
Ume No Yado - Aragoshi Umeshu, 75ml	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 half and half 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 vegan cream, Pembrokeshire strawberry jam, rose petal jelly and ginger preserve

HAND-MADE PASTRIES

Christmas Bauble

Raspberry mousse, kalamansi curd, coconut dacquoise

Chocolate Treat

Fellutine, Orely's 35% ganache, cocoa sponge

Golden Gift

Confit orange, genoise, marzipan

Night Before Christmas

Matcha, yogurt crèmeux

Snowflake Profiterole

Pecan praline, Chantilly, caramelised banana

Santa's Surprise

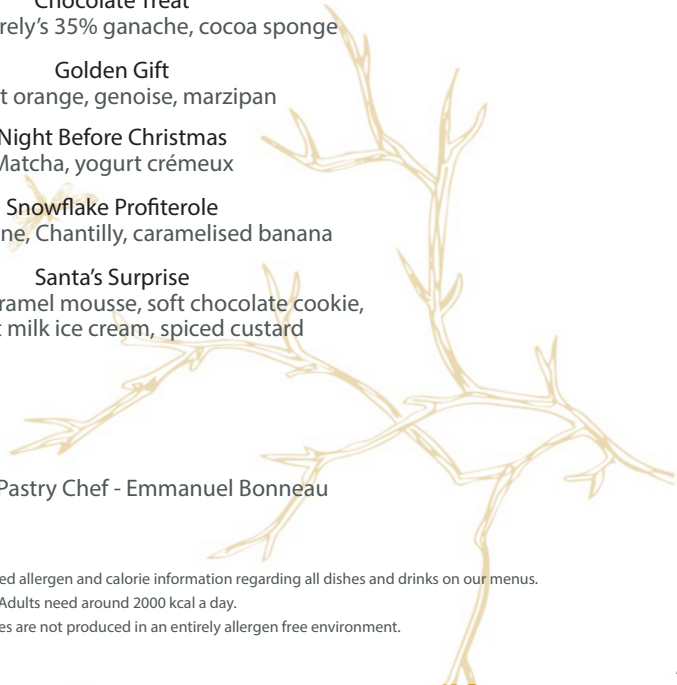
Palm sugar caramel mousse, soft chocolate cookie, coconut milk ice cream, spiced custard

Executive Pastry Chef - Emmanuel Bonneau

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THE ROSEBERRY



GLUTEN FREE FESTIVE AFTERNOON TEA £89

CHAMPAGNE AFTERNOON TEA

One glass of Ruinart Blanc de Blancs, 125ml	supplement £16
One glass of Ruinart Rosé, 125ml	supplement £19
One glass of 2008 Billecart - Salmon, 125ml	supplement £25
One glass of Krug "Grande Cuvée" Brut, 125ml	supplement £48

SPARKLING TEA PAIRING £18

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

ALSATIAN GRAND CRU WINE PAIRING £21

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

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 £22

A selection of three different sakes

Akitabare "Shunsetsu" Honjoso (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 12.5% will be added to your bill. Our wines ABV is between 6% and 16%.

THE ROSEBERRY

SANDWICHES

Smoked and Citrus Poached Salmon
with pickled cucumber, Granny Smith apple and keta caviar
on gluten free bread

Prawn Cocktail
with avocado, iceberg lettuce and tomato relish on gluten free bread

Confit Duck and Turkey
with chestnuts, date and orange chutney and tarragon on gluten free bread

Honey and Herb Marinated Roast Beef
with wholegrain mustard mayonnaise, watercress, coleslaw
and horseradish remoulade on gluten free bread

Cotswold Egg and Black Truffle
with mayonnaise on gluten free bread

Goats Cheese and Caramelised Onion
with roasted butternut and caramelised pecans on gluten free bread

FRESHLY BAKED PLAIN AND CRANBERRY GLUTEN FREE SCONES
accompanied by Devonshire clotted cream, Pembrokeshire strawberry jam,
rose petal jelly and ginger preserve

HAND-MADE PASTRIES

Christmas Bauble
Raspberry mousse, kalamansi curd, coconut dacquoise

Chocolate Treat
Fellutine, Orely's 35% ganache, cocoa sponge

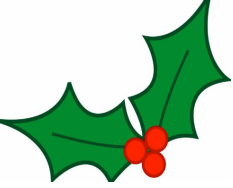
Golden Gift
Confit orange, genoise, marzipan

Night Before Christmas
Matcha, yogurt crèmeux

Snowflake Profiterole
Pecan praline, Chantilly, caramelised banana

Santa's Surprise
Palm sugar caramel mousse, soft chocolate cookie,
coconut milk ice cream, spiced custard

Executive Pastry Chef - Emmanuel Bonneau



THE ROSEBERRY

CHILDREN'S FESTIVE AFTERNOON TEA £42

All children enjoying this special afternoon tea will receive a Jellycat toy

SANDWICHES

Turkey ham, cheddar cheese
Cream cheese, cucumber
Peanut butter, raspberry jam
Nutella, banana, cookies

STARRY PLAIN AND CRANBERRY SCONES

Cornish clotted cream, rose petal jelly,
Pembrokeshire strawberry jam
and ginger preserve

HAND-MADE PASTRIES

Gingerbread Man
Golden syrup, ground ginger

Christmas Bauble
Raspberry mousse, kalamansi curd,
coconut dacquoise

Chocolate Log
Orely's 35% ganache, cocoa sponge

Santa's Treat
Pecan praline, banana, diplomat tart



HOT DRINKS

Earl Grey
Rooibos
Chamomile
Chocolate Noir 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 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)

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)

THE ROSEBERRY

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)

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)

Wild Cinnamon
Canton Tea
Sweet, cinnamon
(Yen Bai, Vietnam)

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 £8.50 supplement
Canton Tea
Mineral, sweet, honey, grassy
(Fujian, China)

Duck Sh*t Oolong £5.50 supplement
Mei Leaf
Cherry, butter, raspberry
(Ya Shi, Guangdong, 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)

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

Rooibos, 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

Rooibos Latte £2 supplement
Rooibos, vanilla with oat milk

Ginger Latte £2 supplement
Whole milk, fresh ginger, cloves, nutmeg, honey

Hot Chocolate
Valrhona chocolate

THE ROSEBERRY

CHAMPAGNE

	Glass 125ml	Bottle 750ml
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 Ruinart Rosé Brut	£25.00	£145.00
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 Billecart – Salmon Brut Rosé		£165.00
2012 Dom Pérignon		£355.00

WINE

	Glass 125ml	Bottle 750ml
WHITE WINE		
2019 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, Bertrand Bachelet 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 Malbec - Vina Cobos Bramare Uco Valley, Argentina	£24.50	£125.00
2018 Barolo DOCG, Mauro Molino Piedmond, Italy	£27.00	£162.00
2015 Pinot Noir - Pommard Ferrand & Laurent Pillot Burgundy, France	£29.00	£175.00
2016 Chateau Lacoste Borie Pauillac Bordeaux, France	£35.00	£195.00

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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
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

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

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