



AFTERNOONTEA
AWARDS

THE ROSEBERRY

BEST
TRADITIONAL
AFTERNOON TEA

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.

Our ingredients are sourced from the finest suppliers across the British Isles: Hereford beef from Sussex, fish and shellfish from Devon and Cornwall and fruits and vegetables from the gardens of Kent and Cambridge. Our other products are sourced from sustainably approved companies meaning they are socially responsible, have minimal environmental impact and are financially beneficial for everyone involved.



THE ROSEBERRY

CHAMPAGNE PAIRING £59

A selection of three Champagnes

Ruinart Blanc de Blancs, 100ml
Bollinger Special Cuvée Brut, 100ml
Ruinart Rosé, 100ml

served with sandwiches
served with scones
served with pastries

SPARKLING TEA PAIRING £25

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

Saicho Hojicha, Roasted Green Tea, 200ml
Saicho Jasmine, Floral Green Tea, 200ml
Saicho Darjeeling, Musky Black Tea, 200ml

served with sandwiches
served with scones
served with pastries

BEER PAIRING £22

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

Stiegl Columbus, Pale Ale, 330ml
Market Porter, Rich Porter, 330ml
Delirium Red, 330ml

served with sandwiches
served with scones
served with pastries

SAKE PAIRING £27

A selection of three different Japanese sakes

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

served with sandwiches
served with scones
served with pastries

NON-ALCOHOLIC PAIRING £20

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

Noughty Alcohol Free Sparkling Wine, 125ml
Noughty Rose Alcohol Free Sparkling Wine, 125ml
Wachstum Konig Pear Juice, 200ml

served with sandwiches
served with scones
served with pastries

GLASS OF CHAMPAGNE

First glass of Bollinger Special Cuvée, 125ml
First glass of Ruinart Blanc de Blancs, 125ml
First glass of Ruinart Rosé, 125ml
First glass of Krug "Grande Cuvée" Brut, 125ml

supplement £21
supplement £24
supplement £26
supplement £35

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

THE WINTERY WONDERLAND TEA

£95

SANDWICHES

Scottish Smoked and Poached Salmon Rilette

Pickled cucumber, dill cream, Granny Smith apple and trout caviar on beetroot bread

Prawn Cocktail with Avocado

Seaweed and confit tomato on brioche

Norfolk Bronze Turkey and Confit Corn-fed Chicken

Chestnut, cranberry and orange chutney with tarragon on brown bread

Treacle and Herb Marinated Sussex Wagyu Roasted Beef

Parmesan and mustard spread, watercress, coleslaw and horseradish rémoulade on herb bread

Clarence Court Finest Cotswold Egg and Black Truffle

Egg and black truffle on white bread

Somerset Goats Cheese and Onion Compôte Tart

Roasted butternut squash, caramelised pecans and winter salad

FRESHLY BAKED PLAIN AND CRANBERRY SCONES

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

HAND-MADE PASTRIES

Winter Wonder "FAN"

Hazelnut sablé, Opalys 35% cremeux with Yorkshire clementine and yuzu curd

Toffee Funfair Royal Gala Apple

Greek yogurt mousse, confit apple and cinnamon streusel

Candied Chestnut and Dark Forest Fruit Tart

Honey Genoise

Christmas Acorn

Tanoiri 64% dark chocolate ganache, caramelised pistachios and raspberry caramel

Iced Profiterole

Vanilla ice cream and chocolate sauce

Executive Pastry Chef - Emmanuel Bonneau

Executive Chef - Francisco Hernandez

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

THE WINTERY WONDERLAND TEA

GLUTEN-FREE

£95

SANDWICHES

Scottish Smoked and Poached Salmon Rilette

Pickled cucumber, dill, Granny Smith apple and trout caviar on gluten-free bread

Prawn Cocktail with Avocado

Seaweed and confit tomato on gluten-free bread

Norfolk Bronze Turkey and Confit Corn-fed Chicken

Chestnut, cranberry and orange chutney with tarragon on gluten-free bread

Treacle and Herb Marinated Sussex Wagyu Roasted Beef

Parmesan spread, watercress, coleslaw and horseradish rémoulade on gluten-free bread

Clarence Court Finest Cotswold Egg and Black Truffle

Egg and black truffle on gluten-free bread

Somerset Goats Cheese and Onion Compôte Tart

Roasted butternut, caramelised pecans and winter salad on gluten-free bread

FRESHLY BAKED GLUTEN-FREE RAISIN AND CRANBERRY SCONES

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

HAND-MADE PASTRIES

Winter Wonder "FAN"

Hazelnut sablé, Amatika cremeux with Yorkshire clementine and yuzu curd

Toffee Funfair Royal Gala Apple

Coconut yogurt mousse, confit apple and cinnamon streusel

Candied Chestnuts and Dark Forest Fruit Tart

Honey Genoise

Christmas Acorn

Millot dark chocolate ganache, caramelised pistachios and raspberry caramel

Cherry Panna Cotta

Coconut panna cotta, chocolate sauce and cherry compôte

Executive Pastry Chef - Emmanuel Bonneau

Executive Chef - Francisco Hernandez

THE ROSEBERRY

THE WINTERY WONDERLAND TEA

VEGAN

£95

SANDWICHES

Avocado Guacamole

Tomato, sweetcorn, lime, coriander and red onion on beetroot bread

Grilled Mediterranean Vegetables

Hummus on brown bread

Cucumber with Wakame Seaweed

Vegan mayonnaise on white bread

Semi-Dried Tomatoes

Basil pesto and rocket on white bread

Tofu and Black Truffle

Scrambled tofu with black truffle on white bread

Marinated Artichoke

Olive tapenade and roasted peppers on brown bread

FRESHLY BAKED PLAIN AND CRANBERRY SCONES

Accompanied by vegan cream, strawberry jam,
ginger preserve and rose petal jelly

HAND-MADE PASTRIES

Winter Wonder "FAN"

Hazelnut sablé, Amatika cremeux with Yorkshire clementine and yuzu curd

Toffee Funfair Royal Gala Apple

Coconut yogurt mousse, confit apple and cinnamon streusel

Candied Chestnuts and Dark Forest Fruit Tart

Honey Genoise

Christmas Acorn

Millot dark chocolate ganache, caramelised pistachios and raspberry caramel

Cherry Panna Cotta

Coconut panna cotta, chocolate sauce and cherry compôte

Executive Pastry Chef - Emmanuel Bonneau

Executive Chef - Francisco Hernandez

THE ROSEBERRY

THE WINTERY WONDERLAND TEA VEGETARIAN

£95

SANDWICHES

Avocado Guacamole

Tomato, sweetcorn, lime, coriander and red onion on beetroot bread

Grilled Mediterranean Vegetables

Hummus on brown bread

Cucumber with Wakame Seaweed

Vegan mayonnaise on white bread

Sun-Dried Tomatoes

Basil pesto and rocket on white bread

Clarence Court Finest Cotswold Egg and Black Truffle

Mayonnaise on white bread

Somerset Goats Cheese and Onion Compôte Tart

Roasted butternut, caramelised pecans and winter salad

FRESHLY BAKED PLAIN AND CRANBERRY SCONES

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

HAND-MADE PASTRIES

Winter Wonder "FAN"

Hazelnut sablé, Amatika cremeux with Yorkshire clementine and yuzu curd

Toffee Funfair Royal Gala Apple

Coconut yogurt mousse, confit apple and cinnamon streusel

Candied Chestnuts and Dark Forest Fruit Tart

Honey Genoise

Christmas Acorn

Tanoiri 64% dark chocolate ganache, caramelised pistachios and raspberry caramel

Iced Profiterole

Vanilla ice-cream and chocolate sauce

Executive Pastry Chef - Emmanuel Bonneau

Executive Chef - Francisco Hernandez

THE CHILDREN'S WINTERY WONDERLAND TEA

£49

SANDWICHES

Turkey Ham and Cheddar Cheese
Cream Cheese and Sliced Cucumber
Peanut Butter and Strawberry Jam
Nutella Spread, Banana and Cookies

PLAIN AND CRANBERRY SCONES

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

HAND-MADE PASTRIES

Toffee Funfair Royal Gala Apple
Greek yogurt mousse, confit apple, cinnamon
streusel

Christmas Acorn
Dark chocolate mousse, crumble and
raspberry gel

Candied Chestnuts and Dark
Forest Fruit Tart
Honey Genoise

Iced Profiterole
Vanilla ice cream and
chocolate sauce

HOT DRINKS

Rooibos
Chamomile
Chocolate & Vanilla Tea
Decaffeinated Breakfast Tea
Hot Chocolate with Marshmallows



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.

All prices include VAT at the local stipulated rate.

A discretionary service charge of 15% will be added to your bill.

THE ROSEBERRY

All our teas are sustainably selected by our Tea Sommelier Ivan Stoyanov and brewed in a traditional Eastern way, ensuring we give the tea leaves time to release their true flavour.

WHITE TEA

Apricot White

Canton Tea

Mango, Peach & Rose

Fruity, Floral
(Fujian, China)

Sweet Cheeks

Mei Leaf

Rose, Red Dates & Lemongrass

Fruity, Floral
(Fujian, China)

Flowering Tea £2 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, Yunnan, China)

Sticky Rice (Limited Edition) £5 supplement

Canton Tea

Vegetal, Rice

(Laos, China)

GREEN TEA

Saeakari Kabusencha

Mei Leaf

Sweet, Creamy, Grassy

(Koka, Shiga, 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 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)

Chocolate & Vanilla
Canton Tea
Smooth, Cocoa Nibs, Vanilla
(India, China, Peru, Madagascar)

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)

Golden Monkey (Jin Mao Hou)
Canton Tea
Fruity, Buttery, Cocoa
(Fujian, 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)



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 £9 supplement
Mei Leaf

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

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

Hojicha Latte £2 supplement

Hojicha Tea with Oat Milk and Maple Syrup

Mandarin Saffron Tea £2 supplement

Black Tea, Cardamon, Rose Water, Saffron

Hot Chocolate

Valrhona Chocolate

THE ROSEBERRY

CHAMPAGNE

	Glass	Bottle
Moët & Chandon, Brut Impérial	£24.50	£130.00
Bollinger Special Cuvée Brut	£29.50	£175.00
NV Ruinart Blanc de Blancs Brut	£34.00	£180.00
NV Ruinart Rosé Brut	£36.00	£185.00
MV Krug "Grande Cuvée" Brut	£59.00	£355.00
NV CH Prosecco Superiore D.O.C.G. Della Vite		£80.00
Palmer & Co Brut Réserve Brut		£90.00
Louis Roederer Cuvée 243		£135.00
NV Billecart – Salmon Brut Rosé		£180.00
Bollinger Special Cuvée Brut (Magnum 1.5L)		£350.00
2013 Dom Pérignon		£390.00

WINE

WHITE WINE

	Glass	Carafe	Bottle
2021 Albariño 'Vineyard Select', Bodegones del Sur Canelones, Uruguay	£14.00	£40.00	£75.00
2022 Gavi di Gavi, Folli & Benato Piedmont, Italy	£16.50	£49.00	£85.00
2021 Chablis 1er Cru 'Montmains', Domaine Besson Burgundy, France	£19.50	£55.00	£105.00
2021 Riesling 'Vom Schwarzen Schiefer', Gottelmann Nahe, Germany	£20.00	£60.00	£120.00
2021 Sancerre 'Chavignol', Pierre Martin Loire Valley, France	£25.00	£75.00	£150.00
2020 Pouilly Fuissé Premier Cru, Domaine Barraud Burgundy, France	£29.00	£87.00	£175.00

ROSÉ WINE

2022 Whispering Angel, Caves d'Esclans Provence, France	£18.50	£43.00	£85.00
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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
2020 Malbec, 'Hermandad', Familia Falasco Uco Valley, Argentina	£24.50	£68.00	£125.00
2019 Barbaresco, La Ganghija Piedmont, Italy	£27.00	£81.00	£162.00
2018 Pommard Domaine Fernand & Laurent Pillot Burgundy, France	£29.00	£90.00	£175.00
2018 Cabernet Sauvignon - L'École No. 41 Washington, USA	£32.00	£96.00	£195.00
2016 Pavillon de Léoville Poyferré Bordeaux, France	£35.00	£105.00	£210.00

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

THE ROSEBERRY

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	£5.00 / £8.00