



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

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" 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

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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

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

OUR TEAS ARE 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)
(Shizuoka, Japan)

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-Caffeine Free

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

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)

OOLONG TEA

Alishan
Mei Leaf
Milky, grassy
(Alishan, Taiwan)

Mi Lan Xiang (Dan Cong)
Canton Tea
Honey, orchid, fruity, mineral
Roasted Phoenix tea
(Guangdong, China)

Da Hong Pao £8.50 supplement
Canton Tea
Mineral, sweet, honey, grassy
Yan Cha, Wuyi Oolong
(Fujian, China)

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



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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,
jasmine and lavender

Rooibos, Rosebuds,

Berry Hibiscus, 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

Pumpkin Latte £2 supplement

Coffee, pumpkin spice with whole milk

Ginger Latte £2 supplement

Whole milk, fresh ginger, cloves, nutmeg, honey

Hot Chocolate

Valrhona chocolate

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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 Simonnet-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

WHITE WINE

	Glass 125ml	Bottle 750ml
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

	125ml	750ml
2021 Whispering Angel, Caves d'Esclans Côtes de Provence, France	£15.00	£75.00

RED WINE

	125ml	750ml
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 Ferrnand & Laurent Pillot Burgundy, France	£29.00	£175.00
2016 Chateau Lacoste Borie Pauillac Bordeaux, France	£35.00	£195.00

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.

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SAKE

	125ml	175ml	Bottle
Ume No Yado - Aragoshi Umeshu (Plum wine) Umenoyado brewery, Nara Prefecture Plum based sake with rich fruit flavour from its blended pulp. This plum sake has a refreshing taste and texture.	£15.00	£18.00	£67.00 720 ml
Ume No Yado - Yuzu Shu (Yuzu wine) Umenoyado brewery, Nara Prefecture Yuzu based sake with 21% juice concentrate. Bright essence of Yuzu.	£15.00	£18.00	£67.00 720ml
Akitabare "Shunsetsu" Honjozo (Spring now) Akita Shuzo Brewery, Akita Prefecture Languishingly dry with a dedicate elegance.	100ml £11.00	250ml £22.00	Bottle £55.00 720ml
Mio (Trace of spume) Sparkling, Takara Brewery, Hyogo Prefecture Gentle fizz with sweet flavours of vanilla and elderflower.			£25.00 300ml
Dewazakura "Oka" Ginjo (Cherry bouquet) Dewazakura Brewery, Yamagata Prefecture Delightful, flowery bouquet with a touch of pear and melon.	£13.50		£33.00 300ml
Shira-Kawago (Snowy village) Cloudy, Miwa Brewery, Gifu Prefecture Lightly cloudy sake with a fresh melon flavour and a hint of coconut, dry finish.			£74.00 500ml
Masakura (True cherry blossom) Junmai Ginjo, Daishichi Brewery, Fukushima Prefecture Elegant pear and honeydew, followed by creamy smooth texture and subtle savoury depth to linger.	£28.00	£67.00	£193.00
Dassai 23 (Otter festival) Junmai Daiginjo, Asahi Brewery, Yamaguchi Prefecture Aromas of delicated peach and tropical fruits, this extremely velvety sake is as pure and elegant as a Junmai Daiginjo can get.			£189.00

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