The Rosebery has been awarded "Best Tea Service"



THE ROSEBERY

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.

OUR TEAS ARE BREWED IN A TRADITIONAL EASTERN WAY ENSURING WE GIVE THE TEA LEAVES TIME TO RELEASE THEIR TRUE FLAVOURS

WINTER TEA SELECTION

Hot chocolate Try with Diplomatico Rum £4.00 supplement-Valrhona milk chocolate, orange, whipped cream

Choco Vanilla

Canton Tea Black tea, cocoa nibs, vanilla (India, China, Madgascar, Peru)

Sweet Orange Rooibos

Canton Tea Rooibos, blood orange, cinnamon (South Africa)

Wild Cinnamon

Canton Tea Black tea, cinnamon (Vietnam)

Karak Tea £2.00 supplement

Blended black tea with cinnamon, cloves cardamom, pepper, condensed milk and whipped cream

FINE TEAS

GREEN TEA

Matcha £10 supplement

Mei Leaf Traditionally brewed Full-bodied, sweet, vegetal (Uji, Japan)

Kabuse Sencha

Canton Tea Sweet, creamy, grassy (Wazuka, Kyoto, Japan)

Organic Genmaicha

Canton Tea Grassy Sencha, toasted brown rice (Wazuka, Japan)

Hojicha

Mei Leaf Roasted, sweet (Shizuoka, Japan)

Organic Dragonwell

Canton Tea Floral, mild chesnut (Long Jing, Zhejiang, China)

Jasmine Pearls

Canton Tea Sweet, floral (Yunnan and Guangxi; China)

YELLOW TEA

Amber Mountain

Mei Leaf Sweet, grassy (Anhui, China)

BLACK TEA

Breakfast Blend

Canton Tea Malty, fig, cocoa (Kenya, Rwanda, India, China)

Afternoon Blend -try with lemon verbena-

Canton Tea Light, honey, malty (Yunnan, Anhui, Fujian; China)

BLACK TEA-Scented

Earl Grey

Canton Tea Black tea, natural bergamot oil (China, India, Italy)

Mango Black

Canton Tea Black tea, mango, (Yunnan, China)

Chocolate Vanilla

Canton Tea Black tea, cocoa nibs, vanilla (India, China, Madgascar, Peru)

BLACK TEA-Single Estate

Darjeeling First Flush

Canton Tea Light, savoury, floral (Namring Garden, India)

Darjeeling Second Flush

Canton Tea Fruity, nutty (Namring Garden, India)

Assam Second Flush

Canton Tea Strong, malty, caramel (India)

Lapsang Souchong

Canton Tea Smoked leaves over pine wood (Tong Mu Village, Fujian, China)

BLACK TEA-Caffeine Free

English Breakfast Decaffeinated

Canton Tea Oak, malty (Uva District, Sri Lanka)

OOLONG TEA

Alishan

(Mei Leaf) Milky, grassy Alishan, Taiwan

Mi Lan Xiang (Dan Cong)

(Canton Tea) Fruity, mineral Roasted Phoenix tea Guangdong, China

Roasted Jin Xuan

(Mei Leaf) Nutty, creamy Alishan, Taiwan

Sour Sap Tieguanyin £5.50 supplement

(Mei Leaf) Floral, sweet Rolled Style Green Oolong Fujian, China

Oriental Beauty £5.50 supplement

(Mei Leaf) Sweet, fruity Bai Hao, Dark Oolong Nantou. Taiwan

Da Hong Pao £7.50 supplement

(Canton Tea) Mineral, sweet, honey, vegetal Yan Cha, Wuyi Oolong Fujian, China

WHITE TEA

White Peony

Mei Leaf Floral, nutty (Taimu, Fujian, China)

Apricot White

Canton Tea Fruity, floral (China)

Aged White Tea £3.00 supplement

Mei Leaf Sweet and mellow with notes of blanched almonds (Fujian, China)

PUER TEA

Mini Tuo Cha 2012

Canton Tea Sheng (Raw); tobacco, bold, earthy (Licang, Yunnan, China)

Phoenix 2008

Mei Leaf

Shu (Cooked); woody, vegetal, leather (Yunnan, China)



GLUTEN FREE WINTER AFTERNOON TEA £58

Please note all prices are per person

CHAMPAGNE AFTERNOON TEA 125 ml
ACCOMPANIED BY

One glass of Ruinart Blanc de Blancs One glass of Ruinart Rosé One glass of 2008 Billecart - Salmon supplement £14 supplement £18 supplement £24

SAKE AFTERNOON TEA PAIRING £19

A selection of three different sakes

Akitabare "Shunsetsu" Honjozo (Spring Snow), 50 ml Dewazakura "Oka" Ginjo (Cherry Bouquet), 50 ml Ume No Yado - Aragoshi Umeshu, 50 ml with sandwiches with scones with pastries

FINGER SANDWICHES

Avocado guacamole
Finest Cotswold eggs with black truffle
Confit tuna, spring onion, piquillo pepper, green olives with oregano
Braised beef, watercress with horseradish
Ratatouille
Hummus

FRESHLY BAKED RAISINS SCONES

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

HAND-MADE PASTRIES AND CAKES

Tea Time in Hong Kong Mango, coconut & oolong tea

MacaroonRaspberry & Chantilly

Mandarin Cheese Cake

Vanilla & Mandarin jelly

Cacao buscuit & chocolate sabayon

Pistachio & cherry cake

Polenta cake

Orange cake

Pastry Chef
Paul Thieblemont

COFFEES

All coffees can be prepared with non-dairy milk

Espresso Latte

Latte Drip filter coffee

Espresso macchiato Americano Cappuccino

Double espresso French press coffee

BARISTA SPECIALS

Matcha shot - supplement £2.00

Mei Leaf Concentrated Matcha, full bodied, sweet, vegetal (Uji, Japan)

Matcha latte - supplement £2.00

Canton Tea Matcha made with almond milk (Kyoto, Japan)

Karak tea - supplement £2.00

Blended black tea with cinnamon, cloves

TISANES

Enjoy our blends or create your own infusion

Four beautea

My Tea Time

Rose, jasmine, osmanthus and chrysanthemum

Revitazest

Canton

Lemongrass, ginger and orange peel

Sweet berry

My Tea Time

Goji berry, red date, blueberry, blackberry and dandelion roots Rosebud
Chamomile
Lemon verbena
Dandelion roots
Peppermint
Ginger
Fresh mint

NON-ALCOHOLIC COCKTAILS

£12.50

Perla

Lychee, peach and orange

Mango Tango

Mango, apple and passionfruit

Lèvres

Raspberry, rose and orange

Lady Rose

Apple, pineapple, rose and mint

Virgin Mojito

Fresh lime, mint and apple

Virgin Mary

Tomato, celery and lemon

Shirley Temple

Pomegranate and lemonade

CLASSIC COCKTAILS £18.00

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

Sow queen vodka, Galliano and fresh orange juice

Margarita

Corralejo blanco tequila, Cointreau and lime

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

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	
2008 Billecart Salmon	£35.00	
CHAMPAGNE BY THE BOTTLE		
NON VINTAGE		
Palmer & Co Brut Réserve Brut	£79.00	
Moët & Chandon, Brut Impérial	£85.00	
Thiénot Brut	£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		

BLANC DE NOIRS

Ruinart Blanc de Blancs Brut NV

Clément Perseval Blanc de Noirs Brut NV £105.00

£125.00

CHAMPAGNE BY THE BOTTLE

ROSÉ

Thiénot Brut Rosé NV

£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

2008 Billecart - Salmon

£198.00

2009 Dom Pérignon Brut

£355.00

2004 Dom Pérignon Brut Vintage Rosé

£655.00

SPARKLING WINES

Contadi Castaldi Brut Fanciacorta Docg

£75.00

(Italy)

Ambriel Classic Cuvée

£89.00

(England)

SOFT DRINKS

FRUIT JUICE	£7.00
FRESHLY SQUEEZED JUICE	£13.00
SOFT DRINKS	
Coca–Cola	£6.00
Diet Coke	£6.00
Lemonade	£6.00
Soda water	£6.00
Tonic water	£6.00
Ginger ale	£6.00
Ginger beer	£6.00
Red Bull	£7.00
Jax coconut water	£7.50

WATER

Sparkling /

Nordaq Fresh 330 ml / 750 ml San Pellegrino 250 ml / 750 ml

f5.00 / f7.00 f5.00 / f8.00

Still

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