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

TEA SOMMELIER SELECTION
TEAS £8.00

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, Madagascar, Peru)

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

Wild cinnamon
Canton Tea
Black tea, cinnamon
(Vietnam)

Karak Tea £10.00
Blended black tea with cinnamon, cloves cardamom, pepper, condensed milk and whipped cream

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

TEAS £8.00

WHITE TEA
White Peony, Fuding, Fujian, China
Apricot White, Fujian, China
Aged White Tea, Fujian, China £11.00

YELLOW TEA
Amber Mountain, Anhui, China

GREEN TEA
Dragonwell, Zhejiang, China
Jasmine Pearls, Yunnan, China
Kabuse Sencha, Kyoto, Japan
Organic Genmaicha, Japan
Hojicha, Shizouka, Japan
Matcha, Uji, Japan £15.00

OOLONG TEA
Alishan, Gaoshan, Taiwan
Roasted Jin Xuan, Alishan, Taiwan
Mi Lan Xiang (Dan Cong), Guangdong, China
Sour Sap Tieguanyin, Fujian, China £13.50
Oriental Beauty, Nantou, Taiwan £13.50
Da Hong Pao, Fujian, China £15.00

BLACK TEA
Breakfast Blend, Kenya, Rwanda, India, China
Afternoon Blend, China
Afternoon Blend with lemon verbena, China
Earl Grey, India, China, Italy
Mango Black, Yunnan Province, China
Chocolate Vanilla, India, China, Madagascar, Peru
Darjeeling First Flush, Namring Garden, India
Darjeeling Second Flush, Namring Garden, India
Assam Second Flush, Hattiali Garden, India
Lapsang Souchong, Tong Mu Village, Fujian, China
Decaffeinated English Breakfast, Uva District, Sri Lanka

PUER TEA
Mini Tuo Cha, Licang, Yunnan, China
Phoenix 2008, Yunnan, China
BARISTA SPECIALS

**Matcha shot £10.00**
Mei Leaf
Concentrated matcha, full bodied, sweet, vegetal
(Uji, Japan)

**Matcha latte £10.00**
Canton Tea
Matcha made with almond milk
(Kyoto, Japan)

**Karak tea £10.00**
Blended black tea with cinnamon, cloves, cardamom, pepper, condensed milk

TISANE £8.00
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, blueberry, red date and dandelion roots

Rosebud
Lemon verbena
Chamomile
Peppermint
Ginger
Dandelion roots
Fresh mint

SMOOTHIE £13.00

**Berry Red**
banana, strawberry, mango, raspberry, passion fruit and coconut water

**Gorgeous Green**
banana, spinach, apple, ginger, mint, parsley, spirulina, chlorella, barley grass, wheatgrass and coconut water

COFFEE
Enjoy our blends or create a flavoured coffee by adding vanilla bourbon extract

**Espresso £6.50**
**Latte £7.00**
**Double espresso £7.00**
**Americano £7.00**
**Espresso macchiato £7.00**
**French press coffee £7.00**
**Cappuccino £7.00**
**Drip filter coffee £7.00**

A discretionary service charge of 12.5% will be added to your bill. Please note that all prices are inclusive of VAT at the current rate.
NON-ALCOHOLIC COCKTAILS  £12.50

Perla
Lychee, peach and orange

Mango Tango
Mango, apple and passionfruit

Lèvres
Raspberry, rose, orange and soda water

Lady Rose
Apple, pineapple, rose and mint

Virgin Mojito
Fresh lime, mint, apple, and soda water

Virgin Mary
Tomato juice, celery, lemon with condiments

Shirley Temple
Lemonade and pomegranate

SOFT DRINKS

Fruit juice  £7.00
Freshly squeezed juices  £13.00
Smoothie  £13.00
Soft drinks  £6.00
Red Bull  £7.00
Jax coconut water  £7.50

WATER

Sparkling
Nordaq Fresh 330 ml / 750 ml  £5.00 / £7.00
San Pellegrino 250 ml / 750 ml  £5.00 / £8.00

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

A discretionary service charge of 12.5% will be added to your bill. Please note that all prices are inclusive of VAT at the current rate.
## CAVIAR

Caviars are served with blini, egg white, egg yolk, capers, parsley, sour cream and onion.

<table>
<thead>
<tr>
<th>Caviar</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Petrossian Ossetra 30g “Tsar Imperial”</td>
<td>£190.00</td>
</tr>
<tr>
<td>Petrossian Beluga 30g “Tsar Imperial”</td>
<td>£380.00</td>
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</tbody>
</table>

## VEGETARIAN

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Minestrone</td>
<td>£14.00</td>
</tr>
<tr>
<td>Cannellini beans, vegetable brunoise and vegetarian broth, served with grilled sourdough</td>
<td></td>
</tr>
<tr>
<td>Zucchini cannelloni*</td>
<td>£21.00</td>
</tr>
<tr>
<td>Vegetable brunoise, black trumpets, tomato “mojo” with olive oil caviar</td>
<td></td>
</tr>
<tr>
<td>Fattoush salad*</td>
<td>£16.00</td>
</tr>
<tr>
<td>Mediterranean vegetables, lemon dressing and fried pitta croûtons</td>
<td></td>
</tr>
<tr>
<td>Falafel wrap</td>
<td>£22.00</td>
</tr>
<tr>
<td>Pitta bread, falafel, Lebanese pickles, raita, parsley tahini, Romaine lettuce, beef tomato, served with spicy potatoes</td>
<td></td>
</tr>
<tr>
<td>Organic salad*</td>
<td>£19.00</td>
</tr>
<tr>
<td>Royal quinoa, crispy kale, edamame with cauliflower</td>
<td></td>
</tr>
</tbody>
</table>

## FISH

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seafood casserole</td>
<td>£42.00</td>
</tr>
<tr>
<td>Bouillabaise-style seafood stew, king prawns, scallops, squid and monkfish, served with mashed potatoes and lobster bisque</td>
<td></td>
</tr>
<tr>
<td>Grilled wild seabass*</td>
<td>£32.00</td>
</tr>
<tr>
<td>Seabass, served with grilled baby gem, asparagus and Bavaroise sauce</td>
<td></td>
</tr>
<tr>
<td>Tuna poke bowl*</td>
<td>£22.00</td>
</tr>
<tr>
<td>Hawai-style tuna tartare, royal quinoa, avocado, edamame, sesame with wasabi dressing</td>
<td></td>
</tr>
<tr>
<td>Pan-fried Scottish salmon Provençale*</td>
<td>£29.00</td>
</tr>
<tr>
<td>Ratatouille, fennel and taragon emulsion</td>
<td></td>
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</tbody>
</table>

## SPECIAL

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mandarin Caesar salad</td>
<td>£19.00</td>
</tr>
<tr>
<td>Romaine lettuce, smoked anchovies, bacon jam, parmesan cheese and sourdough croûtons with chicken £3 supplement with king prawns £8 supplement</td>
<td></td>
</tr>
<tr>
<td>Nasi Goreng</td>
<td>£24.00</td>
</tr>
<tr>
<td>Banana wrapped Indonesian fried rice, fried egg, vegetables, ginger and sambal sauce with chicken £3 supplement with tiger prawns £8 supplement</td>
<td></td>
</tr>
<tr>
<td>Mandarin Club Sandwich</td>
<td>£23.00</td>
</tr>
<tr>
<td>Bagnat bread, Comte cheese, smoked pancetta, slow cooked corn-fed chicken, beef tomato Japanese mayonnaise and Cotswold egg served with French fries and green salad</td>
<td></td>
</tr>
<tr>
<td>MOLON Burger</td>
<td>£26.00</td>
</tr>
<tr>
<td>7 oz minced beef chuck, Romesco sauce, baby gem, confit onion, Abondance cheese, served with French fries</td>
<td></td>
</tr>
</tbody>
</table>

* Gluten free
THE ROSEBERY

MEAT
Casterbridge beef fillet* 200g £42.00
Roasted garden vegetables

Rack of lamb en croûte forestière £38.00
Miso-glazed rack of lamb, red prunes, Swiss chard, black Trumpets with lamb jus

Corn-fed chicken breast £26.00
Wild mushroom fricassee, kale and black truffle jus

SIDE DISHES
Steamed vegetables £5.50
French fries £6.00
Mashed potatoes £6.00
Mixed leaves salad £6.00

TREAT
Mille-feuille £13.00
Caramelised puff pastry, vanilla ice cream, warm caramel sauce

Jaffa sphere £13.00
Pain de Gênes, orange crémeux, chocolate sabayon

Chocolate fondant £13.00
Chocolate fondant, caramelized hazelnut and pistachio ice cream

Fruit symphony* £13.00
Tropical fruit and berries, hibiscus infusion, Oriental sorbet

AFTERNOON TEA SANDWICHES
£19.50 for 2 pieces of each
Black leg chicken, charred corn & shiitake mushroom
Finest Cotswold egg with black truffle
Confit tuna, piquillo pepper, green olives & oregano
Teriyaki salmon, asparagus & pickled ginger
Crab, wasabi tobiko, crayfish, miso, coriander & yuzu
Ham, tomato, parsley & wholegrain mustard

HAND-MADE PASTRIES
£19.50 for one of each:
Ride Around a Rickshaw in Kyoto
Grapefruit, grape, pear & lemon sponge
Tea Time in Hong Kong
Mango, coconut & oolong tea
Pit Stop in Bangkok
Ginger & guava
Coffee Moment in Vietnam
Coffee ganache & chocolate
Sweet Treat in St Petersburg
Honey Russian cake, sour cream mousse & honeycomb gel

RAISIN &/plain scones
£19.50 for 2 pieces of each
accompanied by Devonshire clotted cream, strawberry jam, rose petal jelly and lemon curd

* Gluten free

This menu is available from 12pm to 2.30pm and from 6pm to 7pm

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. Although every care is taken during preparation all crab rolls/sandwiches may contain traces of shell.
CLASSIC COCKTAILS  £18.00

**Negroni**
Mancino rosso, Campari and Bombay gin

**Dark and Stormy**
Gosling rum, lime, ginger beer and Angostura bitters

**Martinez**
Boî’s genever, Mancino rosso, orange bitters, maraschino and orange Curacao

**Shakerato**
Campari and orange bitters

**Harvey wallbanger**
Snow queen vodka, Galliano and fresh orange juice

**Margarita**
Corralejo blanco tequila, Cointreau and lime

CHAMPAGNE COCKTAILS  £19.00

**Mojito Royal**
Rum, fresh lime, mint, topped up with champagne

**Classic Champagne Cocktail**
Cognac, sugar cube, bitters and champagne

**Bellini**
Peach puree, prosecco

WELLBEING JUICES  £10.00

**Detox**
Carrot, apple, ginger

**Green Juice**
Cucumber, spinach, fennel, apple

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

WHITE WINES

2018 Sauvignon Blanc, Ata Rangi, Martinborough, New Zealand  
Glass 125ml £12.00  bottle £65.00

2015 Riesling, Grand Cru ‘Saering’, Domaines Schlumberger, Alsace, France  
Glass 125ml £12.50  bottle £69.00

ROSE WINE

2016 Grenache & Syrah, Chêne Bleu, Domaine De la Verrière, IGP Vaucluse, France  
Glass 125ml £11.50  bottle £69.00

2018 Whispering Angel, Caves d’Esclans, Côtes de Provence, France  
Glass 125ml £13.50  bottle £75.00

RED WINES

2015 Merlot & Cabernet Sauvignon ‘Clarendelle’ ‘Inspired by Haut Brion’, Bordeaux, France  
Glass 125ml £12.50  bottle £69.00

2016 Malbec, Valle de Uco, Vina Cobos, Mendoza, Argentina  
Glass 125ml £19.50  bottle £109.00

BEERS

Stiegl Columbus  
Pale Ale, Austria, 330 ml  £8.50

Samuel Smith’s Organic Lager  
Lager, England, 355 ml  £9.00

Ohara’s  
Stout, Ireland, 330ml  £9.50

Partizan Porter  
Porter, England, 330ml  £9.50

Kriek Boon  
Fruit Beer, Belgium, 375 ml  £12.50

Delirium Red  
Fruit Beer, Belgium, 330 ml  £12.50

A discretionary service charge of 12.5% will be added to your bill. Please note that all prices are inclusive of VAT at the current rate. Our wines and beers ABV is between 4.6% and 15%. Please feel free to ask us for more detailed information.
## CHAMPAGNE BY THE GLASS

<table>
<thead>
<tr>
<th>Glass Type</th>
<th>Brand/Type</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>Moët &amp; Chandon, Brut Impérial</td>
<td>£17.00</td>
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<tr>
<td></td>
<td>Ruinart Blanc de Blancs Brut NV</td>
<td>£22.00</td>
</tr>
<tr>
<td></td>
<td>Ruinart Rosé Brut NV</td>
<td>£25.00</td>
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<tr>
<td></td>
<td>2008 Billecart Salmon</td>
<td>£35.00</td>
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### CHAMPAGNE BY THE BOTTLE

**NON VINTAGE**

<table>
<thead>
<tr>
<th>Bottle Type</th>
<th>Brand/Type</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>Palmer &amp; Co Brut Réserve Brut</td>
<td>£79.00</td>
</tr>
<tr>
<td></td>
<td>Moët &amp; Chandon, Brut Impérial</td>
<td>£85.00</td>
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<tr>
<td></td>
<td>Thiénot Brut</td>
<td>£95.00</td>
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<tr>
<td></td>
<td>Perrier-Jouët Grand Brut</td>
<td>£105.00</td>
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<tr>
<td></td>
<td>Veuve Clicquet Yellow Label Brut</td>
<td>£105.00</td>
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<tr>
<td></td>
<td>Taittinger Brut Réserve</td>
<td>£109.00</td>
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<tr>
<td></td>
<td>Louis Roederer Brut</td>
<td>£119.00</td>
</tr>
<tr>
<td></td>
<td>Bollinger Special Cuvée Brut</td>
<td>£139.00</td>
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**BLANC DE BLANCS**

<table>
<thead>
<tr>
<th>Type</th>
<th>Brand/Type</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>Ruinart Blanc de Blancs Brut NV</td>
<td>£125.00</td>
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**BLANC DE NOIRS**

<table>
<thead>
<tr>
<th>Type</th>
<th>Brand/Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Clément Perseval Blanc de Noirs Brut NV</td>
<td>£105.00</td>
</tr>
</tbody>
</table>
## 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 Castoldi Brut Fanciacorta Docg  (Italy)  £75.00
- Ambriel Classic Cuvée  (England)  £89.00

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 wines ABV is between 6% and 16%. Please feel free to ask us for more detailed information.
SAKE

Akitabare “Shunsetsu” Honjozo (Spring snow)
Akita Shuzo Brewery, Akita Prefecture
Languishingly dry with a delicate elegance
100ml £8.00  250ml £19.00  720ml bottle £55.00

Ume No Yado - Aragoshi Umeshu あらごし梅酒 (Plum wine)
Umenoyado brewery, Nara Prefecture
Plum based sake with rich fruity flavour from its blended pulp. This plum sake has a refreshing taste and texture. Ideal to pair with dessert.
100ml £9.00  250ml £21.00  720ml bottle £60.00

Mio 澪 (Trace of spume)
Sparkling, Takara Brewery, Hyogo prefecture
Gentle fizz with sweet flavours of vanilla and elderflower
300ml bottle £25.00

Dewazakura “Oka” Ginjo (Cherry bouquet)
Dewazakura Brewery, Yamagata prefecture
Delightful, flowery bouquet with a touch of pear and melon
100ml £11.00  300ml bottle £30.00

Shira-kawago 白川郷 (Snowy village)
Cloudy, Miwa Brewery, Gifu prefecture
Lightly cloudy sake with a fresh melon flavour and a hint of coconut, dry finish
500ml bottle £74.00

Masakura 真桜 (True cherry blossom)
Junmai Ginjo, Daishichi Brewery, Fukushima prefecture
Elegant pear and honeydew, followed by creamy smooth texture and subtle savory depth to linger
100ml £28.00  250ml £67.00  720ml bottle £193.00

Dassai 23 獺祭 (Otter festival)
Junmai Daiginjo, Asahi Brewery, Yamaguchi prefecture
Aromas of delicate peach and tropical fruits, this extremely velvety sake is as pure and elegant as a junmai daiginjo can get
720ml bottle £189.00