

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. Some ninety years later, Spring 2014 sees The Rosebery make 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

SNACKS

Vegan dumplings (vg)

Shitake mushroom with spinach, roasted tomato and sesame dip

4 pieces / 6 pieces £13.00 / £18.00

Duck rolls

Aromatic duck and quinoa with hoisin sauce

4 pieces / 6 pieces £14.00 / £19.00

Tuna tacos

Wonton shell, yellowfin tuna tartare, guacamole, wakame and sesame dressing

4 pieces / 6 pieces £14.00 / £19.00

Hummus (vg)

£14.00

With extra virgin olive oil, served with vegetables crudités and flat bread

STARTERS AND SALADS

Roasted tomato and fennel soup (vg)

£13.00

With lavash bread

Molon Caesar salad

£19.00

Romaine lettuce, smoked anchovies, aged Parmesan and sourdough croûtons

with cornfed chicken supplement £5

with sautéed prawns supplement £8

Rosebery salad

£20.00

Red chicory and rocket leaves, artichokes, grilled broccoli, avocado, pecan nuts and Granny Smith apple with a raspberry and lemon dressing

with goats cheese supplement £4

Burrata

£22.00

Italian burrata cheese from Puglia served with marinated heritage tomatoes olive crumble, balsamic caviar and basil

Poke bowl

Royal quinoa, avocado, pickled mooli, wakame, edamame, cucumber and sesame with citrus soya dressing

with crispy tofu £23.00

with cured Scottish salmon £25.00

SIDE DISHES

Steamed seasonal vegetables £7.00

French fries £7.00

Thick chips £7.00

Mashed potatoes £7.00

Mixed leaf salad £7.00

Herb new potatoes £7.00

Sautéed broccolini £7.00

Please note that all food prices are inclusive of 5% VAT and alcoholic beverages of 20% VAT.

A discretionary service charge of 12.5% will be added to your bill.

Please feel free to ask us for more detailed information.

THE ROSEBERRY

MAINS

- Pumpkin and ceps tortellini £25.00
Wild mushrooms, watercress, shaved Parmegiano-Reggiano with sage and butter sauce
- Pan seared corn-fed chicken supreme £32.00
Herb crushed new potatoes, romanesco, kale with truffle sauce
- Yellowfin tuna tataki £33.00
Prawn, rice and corriander croquette, bok choy, avocado puree, pink ginger with Terayaki reduction
- Pan roasted wild seabass £35.00
Shellfish bisque risotto with vegetable ragout and bottarga
- Grilled South West rack of lamb £39.00
Aubergine baba ghanoush, chilli garlic roasted broccolini, polenta sticks and minted jus
- 24 day dry aged Hereford ribeye "Tagliatta" (250g) £47.00
Rocket salad with cherry tomatoes, shaved Parmesan, aged balsamic and lemon

MOLON SPECIAL

- The Burger £19.00
7oz Hereford beef chuck, confit onion, homemade chipotle ketchup, lettuce, gerkin, beef tomato on a brioche bun
add cheddar cheese, streaky bacon, avocado or fried egg supplement £2 each
- Club sandwich £23.00
Your choice of white or brown toast, served with green salad and French fries
- Traditional
Corn-fed chicken breast, streaky bacon, fried egg, lettuce, beef tomato and mayonnaise
- Vegan
"Dal tikki patty", sliced tomato, avocado, romaine lettuce, pickled onion, cucumber and vegan mayonnaise
- Thailand green curry
Lemongrass, kaffir lime, ginger, coconut milk with fragrant Thai rice
- with vegetables £28.00
 - with corn-fed chicken £32.00
 - with tiger prawns £35.00
- Vietnamese beef pho £32.00
Aromatic beef broth, bean sprouts, spring onion, with rice noodles and slow cooked short rib



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TREAT

Chocolate-glazed lemon sponge (vg) Mango sorbet, pineapple, whipped soy cream and guava coulis	£11.00
Sticky toffee puding Warm caramel sauce and vanilla ice cream	£11.00
Key lime pie Lime custard, Italian meringue served with yogurt ice cream	£11.00
Chocolate, coffee and whisky Chocolate foam, coffee cream, mandarin segments cacao crumble, served with whisky ice cream	£11.00
Sliced seasonnal fresh fruits	£14.00
Homemade ice cream and sorbet	£4.00 per scoop
Ice cream selection Vanilla , chocolate, pistachio	
Sorbet selection (vg) Strawberry, mango, lemon	

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FESTIVE MENU

STARTERS

- Burrata and salt baked heritage beetroot (v) £19.00
Shaved roasted chestnut, pickled onion with chicory,
preserved kumquat and balsamic pearls
- Spiced citrus cured Scottish salmon £23.00
Horseradish Jersey crème fraîche, marinated cucumber,
avocado, soda bread crisp and smoked pike caviar
- Ham hock, duck and foie gras terrine £24.00
Marinated wild mushrooms, apple and elderberry port jelly,
winter salad and grilled walnut bread

MAIN COURSES

- Roasted Bronze turkey with chestnut and sage stuffing £32.00
Roast potatoes, Brussel sprouts, glazed carrots,
parsnip puree, pigs in blankets, turkey jus,
served with bread and cranberry sauce
- Pan seared fillet of wild seabass £35.00
Swiss chard and haricot bean ragout, roasted root vegetables,
watercress beurre blanc
- Wellington of Hereford beef fillet £42.00
Potato fondant with caramelised shallots, wilted spinach,
piperade and truffle sauce (please allow at least 25 minutes)
- Roasted vegetables and wild mushroom Wellington £28.00
Sautéed baby spinach with celeriac puree,
confit cherry tomatoes and sauce vierge

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DESSERTS

- Yule log** £11.00
Chocolate mousse, raspberry jam, genoise and hazelnut with mango and passion fruit sorbet
- Christmas pudding** £11.00
Brandy sauce and vanilla ice cream
- Spiced pear** £11.00
Chocolate soil and candied ginger ice cream

CHAMPAGNE BY THE GLASS

- Moët & Chandon, Brut Impérial 25 ml £17.00
Ruinart Blanc de Blancs Brut NV £22.00
Ruinart Rosé Brut NV £25.00
2008 Billecart - Salmon £35.00

WINE BY THE GLASS

WHITE WINE

- 2018 Sauvignon Blanc, Ata Rangī 125 ml £13.00
Martinborough, New Zealand
- 2017 Riesling, Grand Cru 'Saering', £12.50
Domaines Schlumberger
Alsace, France

ROSÉ

- 2019 Grenache & Syrah, Chêne Bleu £11.50
Domaine de la Verrière
IGP Vaucluse, France
- 2019 Whispering Angel, Caves d'Esclans £15.00
Côtes de Provence, France

RED WINE

- 2015 Merlot & Cabernet Sauvignon 'Clarendelle' £14.00
'Inspired by Haut Brion'
Bordeaux, France
- 2017 Malbec, Valle de Uco, Vina Cobos £14.00
Mendoza, Argentina

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.