

The Rosebery has been awarded
"Best Tea Service"



AFTERNOONTEA
AWARDS
2019

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

FESTIVE AFTERNOON TEA £62

Please note all prices are per person

SANDWICHES

- Smoked and citrus poached salmon
Pickled cucumber, watercress and tobiko caviar on beetroot and dill bread
- Prawn cocktail and avocado
Tomatoes and iceberg lettuce on lemon bread
- Finest Cotswold egg and black truffle
on white bread
- Roasted butternut and goat cheese
Caramelized onion, pecan nuts on spinach and basil bread
- Homemade corned beef
Wholegrain mustard mayonnaise, celeriac and gherkin remoulade on
malted granary bread
- Confit duck and turkey
Chestnuts, date and orange chutney, coriander on rye and caraway bread

HIGH TEA

Supplement £10

- Peas and truffle Scotch quail egg
- Crab quiche with trout caviar
- Foie gras mousse and cranberry gougère

FRESHLY BAKED CRANBERRY RAISIN AND PLAIN SCONES

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

HAND-MADE PASTRIES

- Coconut snowball
- Guava, mango, mint and crispy rice
- Spiced Santa hat
- Cranberry and meringue
- Jaffa gift
- 70% dark chocolate ganache and orange
- Pineapple Christmas tree
- Lime, rum and cinnamon
- Chestnut and coffee opera
- Guayaquil 55% chocolate and candied ginger

Signature mince pies

Pastry Chef
Paul Thieblemont

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.

THE ROSEBERRY

VEGETARIAN FESTIVE AFTERNOON TEA £62

SANDWICHES

Finest Cotswold egg and black truffle
On white bread

Roasted butternut and goat cheese
Caramelized onion, pecan nuts on spinach and basil bread

Avocado guacamole
Tomato, sweet corn, coriander and red onion on beetroot and dill bread

Semi dried Heirloom tomatoes
Basil pesto and rocket on white bread

Grilled vegetables
Hummus on malted bread

Ratatouille
In a tomato sauce on caraway and rye bread

HIGH TEA

Supplement £10

Cherry tomato, feta and basil quiche with olive oil caviar
Peas and truffle Scotch quail egg
Smoked aubergine puree and cranberry gougère

FRESHLY BAKED CRANBERRY RAISIN AND PLAIN SCONES

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

HAND-MADE PASTRIES

Mandarin verrine
Mandarin jelly and vanilla cheesecake

Pineapple Christmas tree
Lime, rum and cinnamon

70% dark chocolate ganache and orange

Chocolate tart
Cocoa biscuit and chocolate

Polenta cake
Caramelized hazelnut and chocolate chantilly

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THE ROSEBERRY

VEGAN FESTIVE AFTERNOON TEA £62

SANDWICHES

Tofu and butternut squash

Caramelized onion, pecan nuts and spinach on white bread

Ratatouille

In a tomato sauce on brown bread

Avocado guacamole

Tomato, sweet corn, lime, coriander and red onion on brown bread

Grilled Mediterranean vegetables

Hummus on brown bread

Semi-dried Heirloom tomatoes

Basil pesto and rocket on white bread

Wakame and quinoa

Crispy onion, vegetables and Asian dressing on brown bread

FRESHLY BAKED CRANBERRY RAISIN AND PLAIN SCONES

Accompanied by rose petal jelly, apricot jam and raspberry jam

HAND-MADE PASTRIES

Apricot and lemon tart

Raspberry and cream shortcake

Brownie with chocolate leaf

Banana and peanut butter cookie

Mango and coconut panna cotta

Drizzle cake with candied lemon

Caramelised hazelnut and praline sponge

Pastry chef

Paul Thieblemont

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THE ROSEBERRY

GLUTEN FREE FESTIVE AFTERNOON TEA £62

SANDWICHES

Please note all finger sandwiches are made with gluten free bread

Smoked citrus poached salmon
Pickled cucumber, watercress and tobiko caviar

Prawn cocktail and avocado
Tomatoes and iceberg lettuce

Finest Cotswold egg and black truffle

Roasted butternut and goat cheese
Caramelized onion, pecan nuts

Homemade corned beef
Wholegrain mustard, celeriac and gherkin remoulade

Confit duck and turkey
Chestnuts, date and orange chutney and coriander

HIGH TEA

Supplement £10

Crab quiche with trout caviar
Peas and truffle Scotch quail egg
Foie gras mousse and cranberry gougère

FRESHLY BAKED RAISIN SCONES

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

HAND-MADE PASTRIES

Mandarin jelly and vanilla cheesecake verrine
Coconut snowball, guava, mango, mint, vanilla sable
Raspberry macaron, vanilla chantilly
Tonka and Guanaja 70% chocolate tart
Polenta cake, caramelized hazelnut and chocolate chantilly
Pistachio and cherry sponge

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THE ROSEBERRY

AFTERNOON TEA PAIRINGS

CHAMPAGNE AFTERNOON TEA 125 ml

ACCOMPANIED BY

One glass of Ruinart Blanc de Blancs	supplement £14
One glass of Ruinart Rosé	supplement £18
One glass of 2008 Billecart - Salmon	supplement £24
One glass of 2010 Dom Pérignon	supplement £56

ALSATIAN GRAND CRU WINE AFTERNOON TEA PAIRING £18

A selection of three wines from the
Schlumberger Domaines, Alsace wine region

Riesling, Grand Cru Saering 2015, 75ml	Served with sandwiches
Gewürztraminer, Grand Cru Kessler 2015, 75ml	Served with scones
Pinot Gris, Grand Cru Kitterle 2011, 75ml	Served with pastries

BEER AFTERNOON TEA PAIRING £17

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

Stiegl Columbus, Pale Ale, 330 ml	Served with sandwiches
Market Porter, 330 ml	Served with scones
Delirium Red, 330 ml	Served with pastries

SAKE AFTERNOON TEA PAIRING £19

A selection of three different sakes

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

THE ROSEBERRY

CHILDREN'S FESTIVE AFTERNOON TEA £42

Each little one will receive a Harrods' Nicholas Bear to take home.
Children's Afternoon Tea is served upon pre-orders.

SELECTION OF SANDWICHES

Turkey ham and cheddar cheese
Cream cheese with cucumber
Peanut butter and strawberry jam
Nutella, banana and biscuit

SELECTION OF HAND-MADE PASTRIES

Santa's lollipop
Pistachio Christmas tree
Snowball
Chocolate penguin
Rudolf's Swiss roll
Decorate your own gingerbread

MINI SCONES

Plain and cranberry-raisin scones
Clotted cream and strawberry jam

SELECTION OF HOT DRINKS

Berry infusion
Peppermint
Chamomile
Hojicha tea
Mango black tea
Decaffeinated breakfast tea

Valrhona hot chocolate
Chocolate milk



Harrods



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. 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. To respect the privacy of all our guests, we kindly ask that you refrain from flash or intrusive photography.



THE ROSEBERY

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

WHITE TEA

Aged White Peony
Mei Leaf
Floral, nutty
(Funding, Fujian, China)

Apricot White
Canton Tea
Mango, peach & rose
Fruity, floral
(Fujian, China)

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)

PUER TEA

Mini Tuo Cha 2012
Canton Tea
Raw (Sheng); tobacco, bold, earthy
(De Hong, Yunnan, China)

Menghai 2012
Canton Tea
Cooked (Shu); earthy, tobacco, woody, leather
(Yunnan, China)

THE ROSEBERRY

FINE TEAS

BLACK TEA

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

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

BLACK TEA-Scented

Cinnamon Black
Canton Tea
Black tea, cinnamon
Spicy, warm
(Vietnam)

Earl Grey
Canton Tea
Black tea, natural bergamot oil
Fruity, lemony, citric, malty
(China, India, Italy)

Mango Black
Canton Tea
Black tea, mango, marigold petals
Mango, caramel, malt
(Yunnan, China)

Lychee Rose Noir
Canton Tea
Black tea, lychee fruit essence, rose petals
Sweet, floral
(Yunnan, China)

Choco Vanilla
Canton Tea
Black tea, cocoa nibs, vanilla
Cocoa, medjool date, malt
(India, China, Madagascar, Peru)

BLACK TEA-Single Estate

Darjeeling First Flush £2.00 supplement
Canton Tea
Light, savoury, floral
(Subarna Garden, India)

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)

All of the above are included in The Rosebery Afternoon Tea.





THE ROSEBERRY

OO LONG TEA

Alishan
Mei Leaf
Milky, grassy
(Alishan, Taiwan)

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

BLACK TEA-Caffeine Free

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

TISANES

Enjoy our blends or create your own

Four beautea
Rose, jasmine, osmanthus, chrysanthemum

Revitazest
Lemongrass, dry ginger, orange peel

Love passion
Fennel, rose petal, verbena, dry ginger, mandarin zest

Rosebuds
Chamomile
Berry and hibiscus
Lemon verbena
Peppermint
Fresh mint
Fresh ginger
Wild rooibos

BARISTA SPECIALS

Matcha latte - £2 supplement
Matcha made with almond milk

Mandarin Karak tea - £2 supplement
Black tea, cinnamon, chilli flakes, star anis, cloves,
black pepper, cardamon, condensed milk

Hojicha latte - £2 supplement
Roasted hojicha with oat milk

Hot chocolate
Valrhona chocolate

THE ROSEBERRY

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	£89.00
Taittinger Brut Réserve	£109.00
Bollinger Special Cuvée Brut	£139.00

BLANC DE BLANCS

Ruinart Blanc de Blancs Brut NV	£125.00
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ROSÉ

Thiénot Brut Rosé NV	£119.00
Ruinart Brut Rosé NV	£142.00

VINTAGE AND PRESTIGE

2008 Billecart - Salmon	£198.00
2010 Dom Pérignon Brut	£355.00

SPARKLING WINES

Contadi Castaldi Brut Fanciaccorta Docg (Italy)	£75.00
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WINE

WHITE WINES

2018 Sauvignon Blanc, Ata Rangi,
Martinborough, New Zealand
Glass 125ml £13.00 bottle £65.00

2017 Riesling, Grand Cru 'Saering',
Domaines Schlumberger
Alsace, France
Glass 125ml £12.50 bottle £69.00

ROSÉ WINE

2019 Grenache & Syrah, Chêne Bleu,
Domaine de la Verrière
IGP Vaucluse, France
Glass 125ml £11.50 bottle £69.00

2019 Whispering Angel, Caves d'Esclans
Côtes de Provence, France
Glass 125ml £15.00 bottle £75.00

RED WINES

2015 Merlot & Cabernet Sauvignon 'Clarendelle'
'Inspired by Haut Brion'
Bordeaux, France
Glass 125ml £14.00 bottle £69.00

2017 Malbec, Valle de Uco, Vina Cobos
Mendoza, Argentina
Glass 125ml £22.00 bottle £109.00



THE ROSEBERY

SOFT DRINKS

FRUIT JUICE £7.00

FRESHLY SQUEEZED JUICE £10.00

SOFT DRINKS

Coca-Cola £6.00

Diet Coke £6.00

Lemonade £5.00

Soda water £5.00

Tonic water £5.00

Ginger ale £5.00

Ginger beer £5.00

Red Bull £6.00

Jax coconut water £6.00

WATER

Sparkling

Nordaq Fresh 330 ml / 750 ml £4.00 / £6.00

San Pellegrino 250 ml / 750 ml £4.00 / £7.00

Still

Nordaq Fresh 330 ml / 750 ml £4.00 / £6.00

Evian 750 ml £7.00

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