

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

GLUTEN FREE AFTERNOON TEA £54

Please note all prices are per person

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, Ireland and Belgium

Stiegl Columbus, Pale Ale, 330 ml	Served with sandwiches
Ohara's, Irish Stout, 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

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. Our wines ABV is between 6% and 16%.

Please feel free to ask us for more detailed information.

THE ROSEBERRY



SANDWICHES

Please note all finger sandwiches are with gluten free bread

Smoked Salmon and cream cheese

Pickled cucumber, mustard cress and wasabi keta caviar

Prawn cocktail and avocado mayonnaise

Iceberg lettuce and tomatoes

Braised black leg chicken

Charred sweet corn, mango chutney and coriander

Roasted Hereford beef

Horseradish and celeriac remoulade with chervil

Finest Cotswold egg and black truffle

Goat cheese and Granny Smith apple

Grilled marinated peppers

FRESHLY BAKED RAISIN SCONES

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

HAND-MADE PASTRIES

Mandarin jelly and vanilla cheesecake verrine

Raspberry and crème fraiche shortcake

Raspberry macaron

Tonka and Guanaja 70% chocolate tart

Polenta cake

Pistachio and cherry sponge

Drizzle cake with candied orange

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

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

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

Hojicha latte - £2 supplement
Roasted hojicha with oat milk

Hot chocolate
Valrhona chocolate

WHITE TEA

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

Apricot White
Canton Tea
Mango, peach & rose
Fruity, floral
(Fujian, 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, tabacco, woody, leather
(Yunnan, 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

THE ROSEBERRY

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-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)

BLACK TEA-Caffeine Free

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

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)



THE ROSEBERRY

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)

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)

TISANES

Enjoy our blends or create yours

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

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

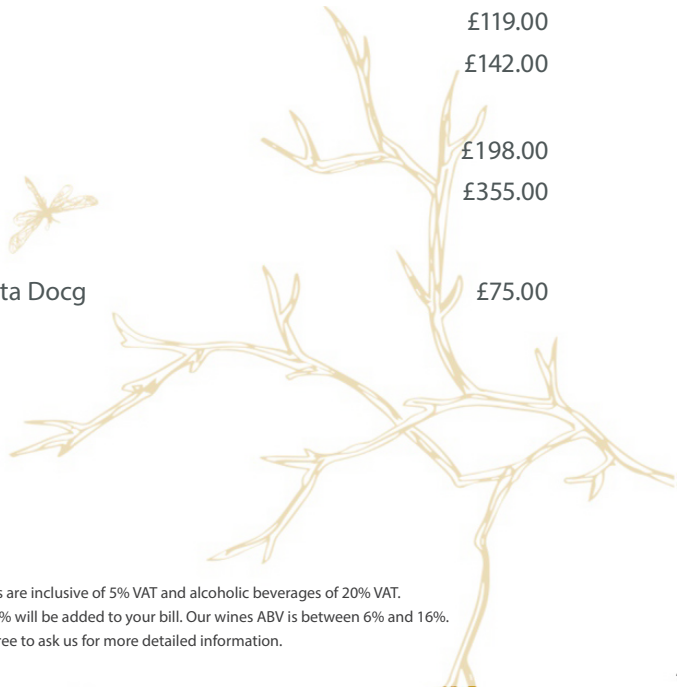
VINTAGE AND PRESTIGE

2008 Billecart - Salmon	£198.00
2009 Dom Pérignon Brut	£355.00

SPARKLING WINES

Contadi Castaldi Brut Fanciaccorta Docg (Italy)	£75.00
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THE ROSEBERY

SOFT DRINKS

FRUIT JUICE £7.00

FRESHLY SQUEEZED JUICE £10.00

SOFT DRINKS

Coca-Cola £6.00

Coke Zero £6.00

Diet Coke £6.00

Lemonade £5.00

Soda water £5.00

Tonic water £5.00

Slimline tonic £5.00

Ginger ale £5.00

Ginger beer £5.00

Red Bull £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 330 ml / 750 ml £5.00 / £7.00

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