

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

## VEGAN 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" Honjozo (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

Tofu and Granny Smith apple  
Grilled marinated peppers on brown bread

Black olive tapenade  
Sun dried tomatoes, cucumber and oregano

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

Semi dried Heirloom tomatoes  
Basil pesto and rocket on a white bread

Grilled vegetables  
Hummus on brown bread

Ratatouille  
In a tomato sauce on brown bread

## FRESHLY BAKED RAISIN AND PLAIN SCONES

Accompanied by rose petal jelly, apricot,  
raspberry and blackcurrant 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

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, tobacco, 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

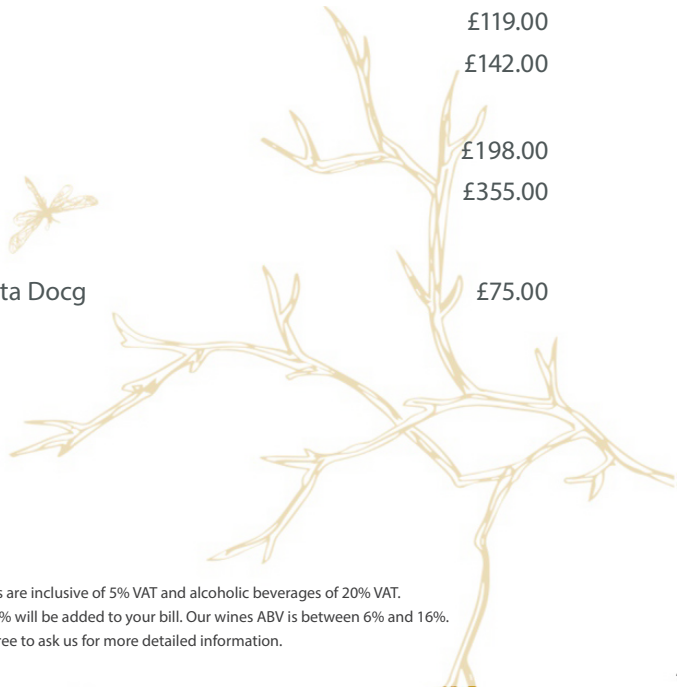
### VINTAGE AND PRESTIGE

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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## 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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