

THE ROSEBERRY

SAKE AFTERNOON TEA £75

Akitabare "Shunsetsu" Honjozo (Spring Snow)

Languishingly dry with rarefied flavor notes that impart a declassé elegance.

Dewazakura "Oka" Ginjo (Cherry Bouquet)

Delightful, flowery bouquet with a touch of pear and melon.

Ume No Yado - Aragoshi Umeshu あらごし梅酒

Sake based plum wine with rich fruity flavour from its blended pulp. This plum wine promises you a refreshing taste and texture. Ideal to pair with dessert.

SANDWICHES

Roasted chicken shawarma, pickled turnip, lettuce

Finest Cotswold egg with black truffle

Confit tuna, spring onion, piquillo pepper, green olives, oregano

Teriyaki salmon, asparagus with pickled ginger

Portland crab, wasabi tobiko, crayfish, miso, coriander with yuzu

Braised beef, watercress and horseradish

FRESHLY BAKED RAISINS & PLAIN SCONES

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

HAND-MADE PASTRIES

Peach and almond

Cherry and pistachio tart

Strawberry truffle

Lemon finger

Tonka and raspberry

MIGNARDISES

Wild berries tart

Matcha choux

Chocolate financier

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.