

The Rosebery has been awarded
"Best Tea Service"



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

VALENTINE'S EDITION

Available from Saturday, 12th February until Monday, 14th February

AFTERNOON TEA £63

Please note all prices are per person

COUPLES AFTERNOON TEA £74

served with apricot Cuvée Cocktail

SANDWICHES

Scottish smoked salmon with nori seaweed

Oyster leaves and dill cream with pickled cucumber and keta caviar
on beetroot bread

Cornish crab with green papaya

Lemon, kohlrabi and chives, crème fraîche
tobiko on wholemeal-white bread

Cured Hereford beef

Caramelised onion, mayonnaise, rocket leaves
wholegrain mustard and tomato on herb bread

Braised black leg chicken with green asparagus

Charred sweet corn, curried chutney and coriander on brown bread

Finest Cotswold egg and black truffle

on white bread

Cornish Yarg cheese

Roasted almonds with grapes,
piquillo peppers and tomato relish on multigrain bread

FRESHLY BAKED PLAIN AND RAISIN SCONES

Accompanied by Devonshire clotted cream, strawberry jam,
rose petal jelly and wild plum jam

HAND-MADE PASTRIES

Vanilla and Rhubarb Rose

Vanilla namelaka, rhubarb gel and lime pain de Gênes

Saint Valentine Cherry

Dark chocolate mousse with cherry coulis, flourless cocoa sponge

"Mont Blanc" tart

Candied chestnut, confit blackcurrant with vanilla cream

Mandarin Love fan

Amatika milk chocolate, Chantilly, mandarin mousse, sable and puffed rice

Ricotta parfait with crystallized

William's pear and ginger jelly

Pistachio Heart profiterole

Pistachio diplomat cream with strawberry

Executive Pastry Chef - Emmanuel Bonneau

Bake Off - The Professionals, Winner 2018

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.

THE ROSEBERRY

GLUTEN FREE AFTERNOON TEA

SANDWICHES

Scottish smoked salmon with nori seaweed

Oyster leaves and dill cream with pickled cucumber and keta caviar on gluten free bread

Cornish crab with green papaya

Lemon, kohlrabi and chives, crème fraîche and tobiko on gluten free bread

Cured Hereford beef

Caramelised onion, mayonnaise, rocket leaves and tomato on gluten free bread

Braised black leg chicken with green asparagus

Charred sweet corn, curried chutney and coriander

Finest Cotswold egg and black truffle
on gluten free bread

Cornish Yarg cheese

Roasted almonds with grapes

piquillo peppers and tomato relish on multigrain bread

FRESHLY BAKED PLAIN AND RAISIN SCONES

Accompanied by Devonshire Clotted cream, strawberry jam
rose petal jelly and wild plum jam

HAND-MADE PASTRIES

Vanilla and Rhubarb Rose

Vanilla namelaka, rhubarb gel and lime pain de Gênes

Saint Valentine Cherry

Dark chocolate mousse with cherry coulis, flourless cocoa sponge

"Mont Blanc" tart

Candied chestnut, confit blackcurrant with vanilla cream

Mandarin Love fan

Amatika milk chocolate, Chantilly, mandarin mousse, sable and puffed rice

Ricotta parfait with crystallized
William's pear and ginger jelly

Pistachio heart vegan Pannacotta

Executive Pastry Chef - Emmanuel Bonneau

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THE ROSEBERRY

VEGETARIAN AFTERNOON TEA

SANDWICHES

Avocado guacamole

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

Grilled Mediterranean vegetables

Hummus on multigrain bread

Cucumber with wakame seaweed

Vegan mayonnaise on white bread

Semi dried tomatoes

Basil pesto and rocket on white bread

Finest Cotswold egg and black truffle on white bread

Cornish Yarg cheese

Roasted almonds with grapes

piquillo peppers and tomato relish on multigrain bread

FRESHLY BAKED PLAIN AND RAISIN SCONES

Accompanied by Devonshire Clotted cream, strawberry jam
rose petal jelly and wild plum jam

HAND-MADE PASTRIES

Vanilla and Rhubarb Rose

Vanilla namelaka, rhubarb gel and lime pain de Gênes

Saint Valentine Cherry

Dark chocolate mousse with cherry coulis, flourless cocoa sponge

"Mont Blanc" tart

Candied chestnut, confit blackcurrant with vanilla cream

Mandarin Love fan

Amatika milk chocolate, Chantilly, mandarin mousse, sable and puffed rice

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THE ROSEBERRY

VEGAN AFTERNOON TEA

SANDWICHES

Avocado guacamole

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

Grilled Mediterranean vegetables

Hummus on multigrain bread

Cucumber with wakame seaweed

Vegan mayonnaise on white bread

Semi dried tomatoes

Basil pesto and rocket on white bread

Tofu and grapes

Roasted almonds with grapes, piquillo peppers and tomato relish on multigrain bread

Marinated artichoke

Black olive tapenade, roasted peppers on wholemeal-white bread

FRESHLY BAKED PLAIN AND RAISIN SCONES

Accompanied by soy whipped cream, strawberry jam, rose petal jelly and wild plum jam

HAND-MADE PASTRIES

Vanilla and Rhubarb Rose

Vanilla namelaka, rhubarb gel and lime pain de Gênes

Saint Valentine Cherry

Dark chocolate mousse with cherry coulis, flourless cocoa sponge

“Mont Blanc” tart

Candied chestnut, confit blackcurrant with vanilla cream

Mandarin Love fan

Amatika milk chocolate, Chantilly, mandarin mousse, sable and puffed rice

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