

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 ROSEBERY

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

WINTER TEA SELECTION

Hot Chocolate

Try with Diplomatico Rum £4.00 supplement
Valrhona milk chocolate, orange, whipped cream

Choco Vanilla

Canton Tea
Black tea, cocoa nibs, vanilla
(India, China, Madagascar, Peru)

Sweet Orange Rooibos

Canton Tea
Rooibos, blood orange, cinnamon
(South Africa)

Wild cinnamon

Canton Tea
Black tea, cinnamon
(Vietnam)

Karak tea £2.00 supplement

Blended black tea with cinnamon, cloves
cardamom, pepper, condensed milk and whipped cream

THE ROSEBERRY

FINE TEAS

WHITE TEA

White Peony

Mei Leaf
Floral, nutty
(Fuding, Fujian, China)

Apricot White

Canton Tea
Fruity, floral
(Fujian, China)

Aged White Tea £3.00 supplement

Mei Leaf
Sweet and mellow with notes of blanched almonds
(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)

Dragonwell

Canton Tea
Floral, mild chesnut
(Long Jing, Zhejiang, China)

Jasmine Pearls

Canton Tea
Sweet, floral
(Yunnan and Guangxi; China)

YELLOW TEA

Amber Mountain

Mei Leaf
Sweet, grassy
(Anhui, China)



THE ROSEBERRY

BLACK TEA

Breakfast Blend

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

Afternoon Blend -try with lemon verbena-

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

BLACK TEA-Scented

Earl Grey

Canton Tea
Black tea, natural bergamot oil
(China, India, Italy)

Mango Black

Canton Tea
Black tea, mango,
(Yunnan, China)

BLACK TEA-Single Estate

Darjeeling First Flush

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
(Tong Mu Village, Fujian, China)

BLACK TEA-Caffeine Free

English Breakfast Decaffeinated

Canton Tea
Oak, malty
(Uva District, Sri Lanka)

THE ROSEBERRY

OOLONG TEA

Alishan

Mei Leaf
Milky, grassy
(Alishan, Taiwan)

Mi Lan Xiang (Dan Cong)

Canton Tea
Fruity, mineral
Roasted Phoenix tea
(Guangdong, China)

Roasted Jin Xuan

Mei Leaf
Nutty, creamy
(Alishan, Taiwan)

Sour Sap Tieguanyin £5.50 supplement

Mei Leaf
Floral, sweet
(Rolled Style Green Oolong)
Fujian, 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)

PUER TEA

Mini Tuo Cha 2012

Canton Tea
Sheng (Raw); tobacco, bold, earthy
(Licang, Yunnan, China)

Phoenix 2008

Mei Leaf
Shu (Cooked); woody, vegetal, leather
(Yunnan, China)



THE ROSEBERRY

WINTER AFTERNOON TEA £58

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

BEER AFTERNOON TEA PAIRING £17

*A selection of three beer varieties
from Austria, Ireland and Belgium*

Stiegl Columbus, Pale Ale, 330 ml	with sandwiches
Ohara's, Irish Stout, 330 ml	with scones
Delirium Red, 330 ml	with pastries

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

SAKE AFTERNOON TEA PAIRING £19

A selection of three different sakes

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

THE ROSEBERRY

TRAVEL THE WORLD WITH THE ROSEBERRY

SANDWICHES

Black leg chicken, charred corn & shiitake mushroom

Finest Cotswold egg & black truffle

Confit tuna, piquillo pepper, green olives & oregano

Teriyaki salmon, asparagus & pickled ginger

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

*Wiltshire ham, semi-dried heirloom tomato, parsley
& wholegrain mustard*

FRESHLY BAKED RAISIN & PLAIN SCONES

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

HAND-MADE PASTRIES

Ride Around a Rickshaw in Kyoto

Grapefruit, grape, pear & lemon sponge

Tea Time in Hong Kong

Mango, coconut & oolong tea

Pit Stop in Bangkok

Ginger & guava

Coffee Moment in Vietnam

Coffee ganache & chocolate

Sweet Treat in St Petersburg

Honey Russian cake, sour cream mousse & honeycomb gel

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

COFFEES

Enjoy our blends or create a flavoured coffee by adding vanilla bourbon extract

Espresso

Latte

Double espresso

Americano

Espresso macchiato

French press coffee

Cappuccino

Drip filter coffee

BARISTA SPECIALS

Matcha shot - £2.00 supplement

Mei Leaf

Concentrated matcha, full bodied, sweet, vegetal (Uji, Japan)

Matcha latte - £2.00 supplement

Canton Tea

Matcha made with almond milk (Kyoto, Japan)

TISANES

Enjoy our blends or create your own infusion

Four beautea

My Tea Time

Rose, jasmine, osmanthus and chrysanthemum

Revitazest

Canton Tea

Lemongrass, ginger and orange peel

Sweet berry

My Tea Time

Goji berries, blueberries, Blackberries, red dates, dandelion roots

Rosebuds

Lemon verbena

Chamomile

Dandelion root

Peppermint

Ginger

Fresh mint

THE ROSEBERRY

NON-ALCOHOLIC COCKTAILS

£12.50

Perla

Lychee, peach and orange

Mango Tango

Mango, apple and passionfruit

Lèvres

Raspberry, rose and orange

Lady Rose

Apple, pineapple, rose and mint

Virgin Mojito

Fresh lime, mint and apple

Virgin Mary

Tomato, celery and lemon

Shirley Temple

Pomegranate and lemonade

CLASSIC COCKTAILS

£18.00

Negroni

Mancino rosso, Campari and Bombay gin

Dark and stormy

Gosling rum, lime, ginger beer and angostura bitters

Martinez

Bol's genever, Mancino rosso, orange bitters, maraschino and orange Curacao

Shakerato

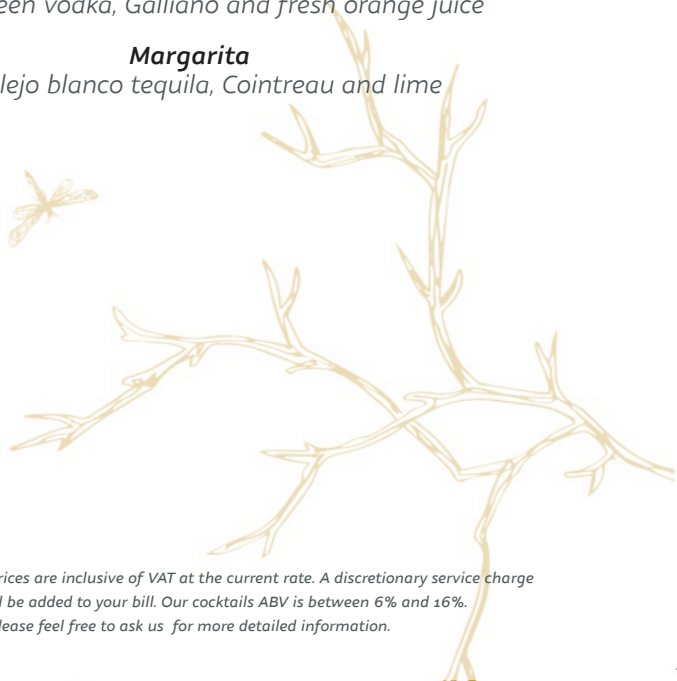
Campari and orange bitters

Harvey wallbanger

Snow queen vodka, Galliano and fresh orange juice

Margarita

Corralejo blanco tequila, Cointreau and lime



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. Our cocktails ABV is between 6% and 16%. Please feel free to ask us for more detailed information.



THE ROSEBERRY

CHAMPAGNE BY THE GLASS 125 ml

<i>Moët & Chandon, Brut Impérial</i>	£17.00
<i>Ruinart Blanc de Blancs Brut NV</i>	£22.00
<i>Ruinart Rosé Brut NV</i>	£25.00
<i>2008 Billecart - Salmon</i>	£35.00

CHAMPAGNE BY THE BOTTLE

NON VINTAGE

<i>Palmer & Co Brut Réserve Brut</i>	£79.00
<i>Moët & Chandon, Brut Impérial</i>	£85.00
<i>Thiénot Brut</i>	£95.00
<i>Perrier-Jouët Grand Brut</i>	£105.00
<i>Veuve Clicquot Yellow Label Brut</i>	£105.00
<i>Taittinger Brut Réserve</i>	£109.00
<i>Louis Roederer Brut</i>	£119.00
<i>Bollinger Special Cuvée Brut</i>	£139.00

BLANC DE BLANCS

<i>Ruinart Blanc de Blancs Brut NV</i>	£125.00
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BLANC DE NOIRS

<i>Clément Perseval Blanc de Noirs Brut NV</i>	£105.00
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ROSÉ

<i>Thiénot Brut Rosé NV</i>	£119.00
<i>Ruinart Brut Rosé NV</i>	£142.00
<i>Billecart - Salmon Brut Rosé NV</i>	£165.00

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THE ROSEBERRY

CHAMPAGNE BY THE BOTTLE

VINTAGE AND PRESTIGE

2008 Veuve Clicquot Brut Vintage Rosé	£185.00
2008 Billecart - Salmon	£198.00
2009 Dom Pérignon Brut	£355.00
2004 Dom Pérignon Brut Vintage Rosé	£655.00

SPARKLING WINES

Contadi Castaldi Brut Fanciaccorta Docg (Italy)	£75.00
Ambriel Classic Cuvée (England)	£89.00

WINE

WHITE WINES

2018 Sauvignon Blanc, Ata Rangī,
Martinborough, New Zealand
Glass 125ml £12.00 bottle £65.00

2015 Riesling, Grand Cru Saering,
Domaines Schlumberger,
Alsace, France
Glass 125ml £12.50 bottle £69.00

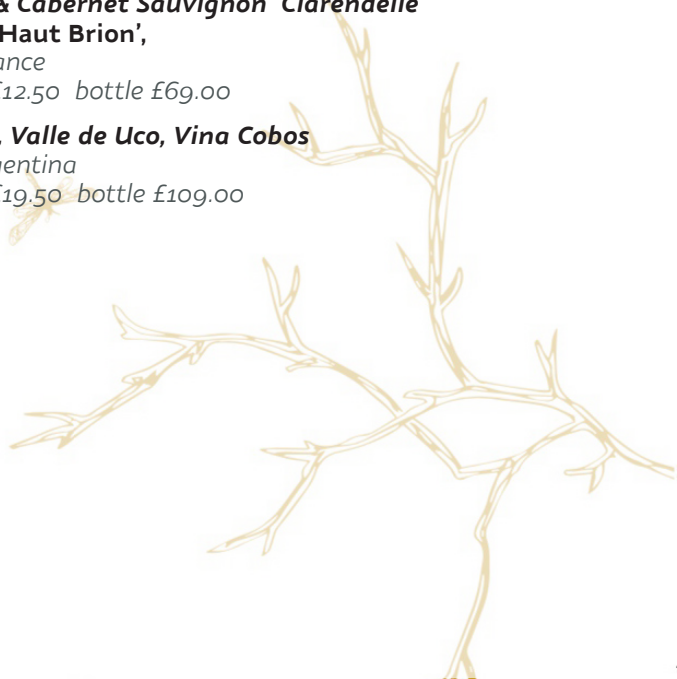
ROSÉ WINE

2018 Whispering Angel, Caves d'Esclans
Côte de Provence, France
Glass 125ml £13.50 bottle £75.00

RED WINES

2015 Merlot & Cabernet Sauvignon 'Clarendelle'
'Inspired by Haut Brion',
Bordeaux, France
Glass 125ml £12.50 bottle £69.00

2016 Malbec, Valle de Uco, Vina Cobos
Mendoza, Argentina
Glass 125ml £19.50 bottle £109.00





THE ROSEBERRY

SOFT DRINKS

FRUIT JUICE

£7.00

FRESHLY SQUEEZED JUICE

£13.00

SOFT DRINKS

Coca-Cola

£6.00

Diet Coke

£6.00

Lemonade

£6.00

Soda water

£6.00

Tonic water

£6.00

Ginger ale

£6.00

Ginger beer

£6.00

Red Bull

£7.00

Jax coconut water

£7.50

WATER

Sparkling

Nordaq Fresh 330 ml / 750 ml

£5.00 / £7.00

San Pellegrino 250 ml / 750 ml

£5.00 / £8.00

Still

Nordaq Fresh 330 ml / 750 ml

£5.00 / £7.00

Evian 750 ml

£8.00