

THE ROSEBERY

The Rosebery, named after Lord Rosebery, was a stylish tea room in the 1920s before becoming a meeting room. Ninety years later, in Spring 2014, The Rosebery made a welcome return to its roots as the perfect Knightsbridge backdrop for Afternoon Tea, Champagne cocktails and all-day dining.

The interior design captures the room's Victorian origins, blended with contemporary touches and carefully curated artworks. Huge glass windows offer views on to fashionable Knightsbridge, whilst the beautiful fireplace adds a warm central feature.



**THIS MENU IS AVAILABLE FROM 12PM TO 2.30PM
AND FROM 6PM TO 7PM**



THE ROSEBERRY

SMOOTHIE £13.00

Berry red

banana, strawberry, mango, raspberry, passion fruit and coconut water

Gorgeous green

banana, spinach, apple, ginger, mint, parsley, spirulina, chlorella, barley grass, wheatgrass and coconut water

COFFEE

Espresso £6.50

Double espresso £7.00

Cappuccino £7.00

Latte £7.00

Americano £7.00

French press £7.00

Drip filter £7.00

Valrhona hot chocolate £8.00

BARISTA SPECIALS

Matcha shot £10.00

(Canton Tea)

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

Matcha latte £10.00

(Canton Tea)

Matcha made with almond milk

Karak tea £10.00

Traditionally made Assam black tea, cinnamon, vanilla, cardamom, pepper, condensed milk Kuwait

TISANES £8.00

ENJOY OUR BLENDS OR CREATE YOUR OWN INFUSION

Four beautea

(My Tea Time)

Rose, jasmine, osmanthus and chrysanthemum

Revitazest

(My Tea Time)

Lemongrass, ginger and mandarin zest

Sweet berry

(My Tea Time)

Goji berry, blueberry, red date and mandarin zest

Rosebud

Chamomile

Chrysanthemum

Jasmine flower

Osmanthus flower

Goji berry

Red date

Mandarin zest

Lemongrass

Dandelion root

Peppermint

A discretionary service charge of 12.5% will be added to your bill.
Please note that all prices are inclusive of VAT at the current rate.

THE ROSEBERRY

TEAS £8.00

WHITE TEAS

White Peony, Taimu, Fujian, China

Apricot White, Fujian, China

Sticky Rice Silver Needle, Laos, China **£11.50**

YELLOW TEA

Amber Mountain, Anhui, China

GREEN TEA

Dragonwell, Zhejiang, China

Jasmine Pearls, Fujian, China

Kabuse Sencha, Kyoto, Japan

Organic Genmaicha, Japan

Hojicha, Shizouka, Japan

Matcha, Uji, Japan **£15.00**

OOLONG TEA

Alishan, Gaoshan, Taiwan

Roasted Jin Xuan, Alishan, Taiwan

Mi Lan Xiang (Dan Cong), Guangdong, China

BLACK TEA

Breakfast Blend, Kenya, Rwanda, India, China

Afternoon Blend, China

Earl Grey, India, China, Italy

Mango Black, Yunnan Province, China

Chocolate Vanilla, India, China, Madagascar, Peru

Darjeeling First Flush, Namring Garden, India

Darjeeling Second Flush, Namring Garden, India

Assam Second Flush, Hattiali Garden, India

Lapsang Souchong, Tong Mu Village, Fujian, China

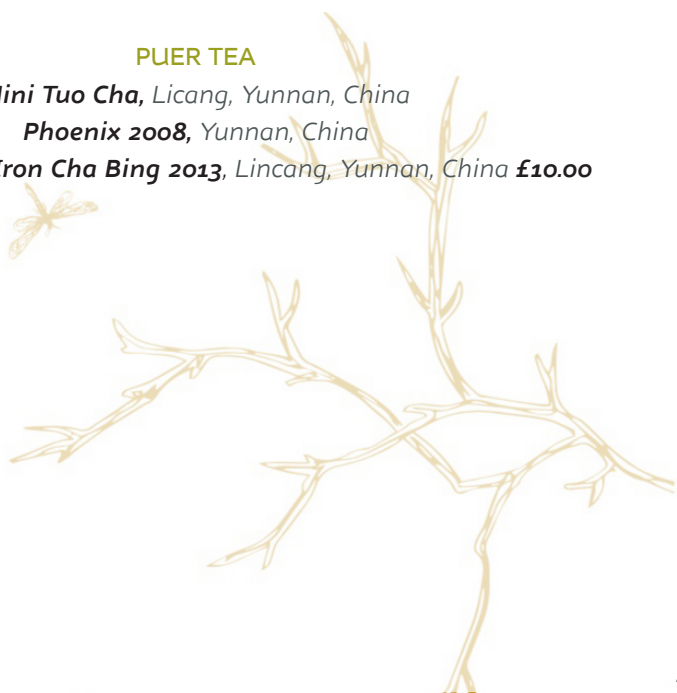
Decaffeinated English Breakfast, Uva District, Sri Lanka

PUER TEA

Mini Tuo Cha, Licang, Yunnan, China

Phoenix 2008, Yunnan, China

Xiaguan T8653 Iron Cha Bing 2013, Lincang, Yunnan, China **£10.00**





THE ROSEBERRY

NON-ALCOHOLIC COCKTAILS £12.50

Perla

Lychee, peach and orange

Mango Tango

Mango, apple and passionfruit

Lèvres

Raspberry, rose, orange and soda water

Lady Rose

Apple, pineapple, rose and mint

Virgin Mojito

Fresh lime, mint, apple, and soda water

Virgin Mary

Tomato juice, celery, lemon with condiments

Shirley Temple

Lemonade and pomegranate

SOFT DRINKS

<i>Fruit juice</i>	£7.00
<i>Freshly squeezed fruit juice</i>	£13.00
<i>Smoothie</i>	£13.00
<i>Soft drinks</i>	£6.00
<i>Red Bull</i>	£7.00
<i>Jax coconut water</i>	£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

THE ROSEBERY

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

CHAMPAGNE COCKTAILS £19.00

Mojito Royal

Rum, fresh lime, mint topped up with Champagne

Classic Champagne Cocktail

Cognac, sugar cube, bitters and Champagne

Bellini

Peach puree, Prosecco

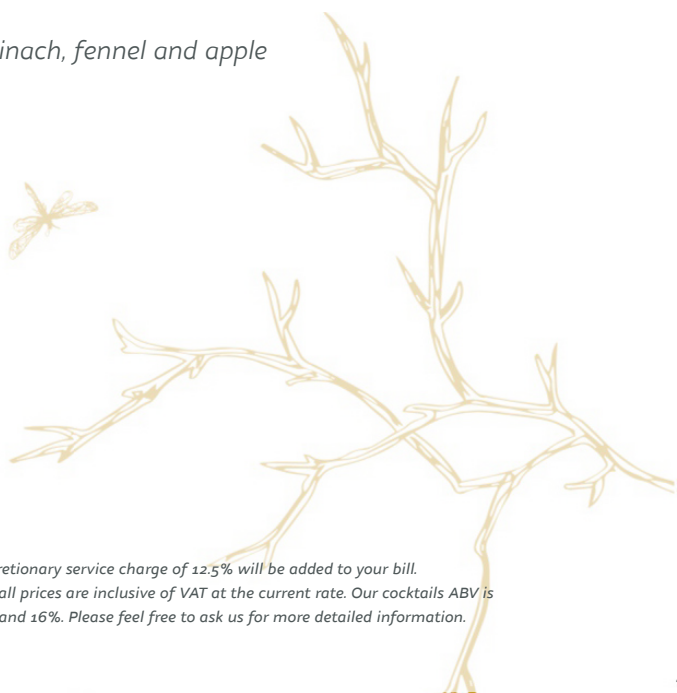
WELLBEING JUICES £10.00

Detox

Carrot, apple and ginger

Green Juice

Cucumber, spinach, fennel and apple



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



THE ROSEBERRY

VEGETARIAN

- Red and golden beetroot winter salad** £13.00
Feta cheese foam and rye crumble
- Truffle tofu** £11.00
Garlic, truffle and enoki mushroom
- Wild mushrooms risotto*** £21.00
Pecorino romano and black truffle jus
- Falafel wrap** £20.00
Spinach, mint, spicy potatoes and tahini sauce
- Jerusalem artichoke soup** £10.00
Slow cooked hen egg and Keta caviar

FISH

- Confit seabass*** £28.00
Samphire, black rice and fennel fumet
- Yellowfin tuna*** £30.00
Black beer ponzu, heirloom tomato and pickled radish
- Salmon poke*** £20.00
Royal quinoa, avocado, edamame and sesame

MEAT

- Dry aged sirloin steak 180 gr** £32.00
Miso aubergine, smoked celeriac purée, black garlic and butterscotch condiment
- Slow cooked lamb shoulder*** £22.00
Roast rhubarb and mint

SPECIAL

- Mushroom dumpling** £12.00
Smoked chicken consommé, leek and foie gras
- Mandarin Caesar salad** £19.00
Romaine, croutons, bacon jam and smoked anchovies
- with chicken supplement £3
with prawns supplement £10
- Ground lobster Bolognese*** £28.00
Vermicelli and parmesan
- Mandarin club sandwich** £23.00
Bagnat bread, Comte, smoked pancetta, slow cooked corn-fed chicken, beef tomato and Cotswold egg with French fries
- MOLON Burger** £26.00
7 oz minced beef chuck, Romesco sauce, baby gem, confit onion, Abundance cheese served with French fries

* Gluten free

This menu is available from 12pm to 2.30pm and from 6pm to 7pm

THE ROSEBERRY

SIDE DISHES

Steamed vegetables	£5.50
French fries	£6.00
Mashed potatoes	£6.00
Mixed leaf salad	£6.00

TREAT

Mille-feuille Vanilla ice cream, warm caramel sauce	£13.00
Jaffa squares Pain de Gênes, orange crèmeux, chocolate sabayon	£13.00
Piña colada Coconut parfait, fresh pineapple, piña colada sorbet	£13.00
Fruit tasty* Tropical fruit and berries, hibiscus infusion, Oriental sorbet	£13.00

AFTERNOON TEA SANDWICHES

£19.50 for 2 pieces of each

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

Crab, wasabi tobiko, crayfish, miso, coriander with yuzu

Braised beef, watercress and horseradish

HAND-MADE PASTRIES AND MIGNARDISES

£19.50 for 1 piece of each

Apricot and verbena

Cherry and pistachio

Banoffee

Espresso dome

Apple Tatin

Raspberry and coconut pavlova

Wild strawberry religieuse

Chocolate éclair

RAISINS & PLAIN SCONES

£19.50 for 2 pieces of each

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

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. A discretionary service charge of 12.5% will be added to your bill.

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THE ROSEBERRY

WINES

WHITE WINES

Arneis 2016, Batasiolo,

Piedmont, Italy

Glass 125ml £8.50 bottle £49.00

Riesling 2014 Grand Cru Saering, Domaines Schlumberger,

Alsace, France

Glass 125ml £11.50 bottle £69.00

Les Meurgers, Meursault

Chardonnay, 2013, Burgundy, France

Glass 125ml £20.00 bottle £120.00

ROSÉ WINE

Grenache & Syrah 2016, Chêne Bleu, Domaine De la Verrière

IGP Vacluse, France

Glass 125ml £11.50 bottle £69.00

RED WINES

Pinot Noir 2016, Domaine Pagnotta

Burgundy, France

Glass 125ml £9.50 bottle £55.00

Malbec 2015 Gran Reservado, Fabre Montmayou

Mendoza, Argentina

Glass 125ml £12.50 bottle £75.00

Nebbiolo 2009 Barolo 'Brunate' Batasiolo

Piedmont, Italy

Glass 125ml £19.00 bottle £112.00

BEERS

Stiegl Goldbräu

Lager, Salzburg, Austria, 330 ml

£8.50

Partizan Porter

Porter, England, 330ml

£9.50

Tynt Meadow

English Trappist Ale, England, 330ml

£9.50

Kriek Boon

Fruit Beer, Lambiek, Belgium, 375 ml

£12.50

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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>2007 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>Bruno Paillard Brut Premier Cru</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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THE ROSEBERY

CHAMPAGNE BY THE BOTTLE

ROSÉ

Thiénot Brut Rosé NV £119.00

Ruinart Brut Rosé NV £142.00

Billecart – Salmon Brut Rosé NV £165.00

VINTAGE AND PRESTIGE

2008 Veuve Clicquot Brut Vintage Rosé £185.00

2007 Billecart - Salmon £198.00

2009 Dom Pérignon Brut £355.00

2007 Louis Roederer Cristal Brut £495.00

2004 Dom Pérignon Brut Vintage Rosé £655.00

SPARKLING WINES

*Contadi Castaldi Brut Fanciaccorta Docg
(Italy)* £75.00

*Ambriel Classic Cuvée
(England)* £89.00

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THE ROSEBERRY

SAKE

Akitabare "Shunsetsu" Honjozo (Spring snow)

Akita Shuzo Brewery, Akita Prefecture

Languishingly dry with a delicate elegance

100ml £8.00 250ml £19.00 720ml bottle £55.00

Ume No Yado - Aragoshi Umeshu あらごし梅酒 (Plum wine)

Umenoyado brewery, Nara Prefecture

Plum based sake with rich fruity flavour from its blended pulp. This plum sake has a refreshing taste and texture.

Ideal to pair with desserts.

100ml £9.00 250ml £21.00 720ml bottle £60.00

Mio 漣 (Trace of spume)

Sparkling, Takara Brewery, Hyogo prefecture

Gentle fizz with sweet flavours of vanilla and elderflower

300ml bottle £25.00

Dewazakura "Oka" Ginjo (Cherry bouquet)

Dewazakura Brewery, Yamagata prefecture

Delightful, flowery bouquet with a touch of pear and melon

100ml £11.00 300ml bottle £30.00

Shira-kawago 白川郷 (Snowy village)

Cloudy, Miwa Brewery, Gifu prefecture

Lightly cloudy sake with a fresh melon flavour and a hint of coconut, dry finish

500ml bottle £74.00

Masakura 真桜 (True cherry blossom)

Junmai Ginjo, Daishichi Brewery, Fukushima prefecture

Elegant pear and honeydew, followed by creamy smooth texture and subtle savory depth to linger

100ml £28.00 250ml £67.00 720ml bottle £193.00

Dassai 23 瀬祭 (Otter festival)

Junmai Daiginjo, Asahi Brewery, Yamaguchi prefecture

Aromas of delicate peach and tropical fruits, this extremely velvety sake is as pure and elegant as a Junmai Daiginjo can get

720ml bottle £189.00

