

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

SNACKS

- Vegan dumplings (vg)**
Shiitake mushroom with spinach, roasted tomato and sesame dip
4 pieces / 6 pieces £13.00 / £18.00
- Duck rolls**
Aromatic duck and quinoa with hoisin sauce
4 pieces / 6 pieces £14.00 / £19.00
- Tuna tacos**
Wonton shell, yellowfin tuna tartare, guacamole, wakame and sesame dressing
4 pieces / 6 pieces £14.00 / £19.00
- Hummus (vg)** £14.00
With extra virgin olive oil, served with vegetables crudités and flat bread

STARTERS AND SALADS

- Roasted tomato and fennel soup (vg)** £13.00
With lavash bread
- Caesar salad** £19.00
Romaine lettuce, smoked anchovies, aged Parmesan and sourdough croûtons
with cornfed chicken supplement £5
with sautéed prawns supplement £8
- The Rosebery salad** £20.00
Red chicory and rocket leaves, artichokes, grilled broccoli, avocado, pecan nuts and Granny Smith apple with a raspberry and lemon dressing
with goat cheese supplement £4
- Burrata** £22.00
Italian burrata cheese from Puglia served with marinated heritage tomatoes, olive crumble, balsamic caviar and basil
- Poke bowl**
Royal quinoa, avocado, pickled mooli, wakame, edamame, cucumber and sesame with citrus soya dressing
with crispy tofu £23.00
with cured Scottish salmon £25.00

SIDE DISHES

- Steamed seasonal vegetables £7.00
French fries £7.00
Thick chips £7.00
Mashed potatoes £7.00
Mixed leaf salad £7.00
Herb new potatoes £7.00
Sautéed broccolini £7.00

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.

Please feel free to ask us for more detailed information.

THE ROSEBERRY

MAINS

- Pumpkin and cep tortellini £25.00
Wild mushrooms, watercress, shaved Parmegiano-Reggiano with sage and butter sauce
- Pan seared corn-fed chicken supreme £32.00
Herb crushed new potatoes, romanesco, kale with truffle sauce
- Yellowfin tuna tataki £33.00
Prawn, rice and coriander croquette, bok choy, avocado puree, pink ginger with teriyaki reduction
- Pan roasted wild seabass £35.00
Shellfish bisque risotto with vegetable ragout and bottarga
- Grilled South West rack of lamb £39.00
Aubergine baba ghanoush, chilli garlic roasted broccolini, polenta sticks and minted jus
- 24 day dry aged Hereford ribeye "Tagliatta" (250g) £47.00
Rocket salad with cherry tomatoes, shaved Parmesan, aged balsamic and lemon

CHEF'S SPECIALS

- The Burger £19.00
7oz Hereford beef chuck, confit onion, homemade chipotle ketchup, lettuce, gerkin, beef tomato on a brioche bun
add cheddar cheese, streaky bacon, avocado or fried egg supplement £2 each
- Club sandwich £23.00
Your choice of white or brown toast, served with green salad and French fries
- Traditional
Corn-fed chicken breast, streaky bacon, fried egg, lettuce, beef tomato and mayonnaise
- Vegan
"Dal tikki patty", sliced tomato, avocado, romaine lettuce, pickled onion, cucumber and vegan mayonnaise
- Thai green curry
Lemongrass, kaffir lime, ginger, coconut milk with fragrant Thai rice
- with vegetables £28.00
 - with corn-fed chicken £32.00
 - with tiger prawns £35.00
- Vietnamese beef pho £32.00
Aromatic beef broth, bean sprouts, spring onion, with rice noodles and slow cooked short rib



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TREAT

Chocolate-glazed lemon sponge (vg) Mango sorbet, pineapple, whipped soy cream and guava coulis	£11.00
Sticky toffee pudding Warm caramel sauce and vanilla ice cream	£11.00
Key lime pie Lime custard, Italian meringue served with yogurt ice cream	£11.00
Chocolate, coffee and whisky Chocolate foam, coffee cream, mandarin segments cacao crumble, served with whisky ice cream	£11.00
Sliced seasonal fresh fruits	£14.00
Homemade ice cream and sorbet	£4.00 per scoop
Ice cream selection Vanilla , chocolate, pistachio	
Sorbet selection (vg) Strawberry, mango, lemon	