



Jacqueline

Marius Dufay, Executive Pastry Chef

The afternoon tea experience at Jacqueline is meticulously crafted by visionary pâtissier Marius Dufay. Before joining The Chancery Rosewood as Executive Pastry Chef, Marius refined his craft at several esteemed pastry boutiques and three-Michelin-starred establishments, including Pierre Gagnaire, Alain Ducasse, Christophe Bacquié, Pierre Hermé, and Mirazur, where he was named Best Pastry Chef by Gault & Millau. In 2023, he received the coveted Michelin Passion Dessert Award. Inspired by the natural world and its seasonal rhythms, his patisseries are a delicate expression of artistry — an elegant homage to nature's beauty.

THE ART OF TEA

105 per guest

A sensory exploration of tea through three distinct chapters; each celebrating the harmony between tea and festive ingredients, which inspire every course and flavours they create.

ORIGIN

A study in steepness

The journey begins with a voyage to the origin of tea.
A curated selection of amuse-bouche paired with a grand cru tea carefully selected by our Tea Sommelier.

TRADITIONAL

Our representation of the timeless British ritual

As the tea made its way to England, it transformed into a cherished cultural ritual. This chapter is composed of a refined selection of sandwiches, warm scones and delicate pastries.

Paired with your choice of tea.

CONTEMPORARY

A modern finale in perfume and playfulness

The final chapter presents a dessert in a modern twist, a celebration of creativity, memory and the evolving story of tea.

ORIGIN

A story of three cups

Pandan Cheesy Biscuit

Coconut Mousse, Cinnamon Chai and Turmeric

Ylang Ylang Wasabi Ice Cream, Matcha and Redcurrant

TRADITIONAL

Turkey and Cranberry

Mostarda di Cremona, Baron Bigod on white bread

Cured Salmon and Cream Cheese

Chardonnay jelly, dill, salmon roe on rye bread

Black Truffle and Roasted Mushroom

Artichoke, Pecorino cream on Marmite bread

Barkham Blue Cheese

Grilled and candied chestnuts on gingerbread

Plain and Raisins Scones

Served with clotted cream, candied orange jam and strawberry jam

Christmas Cake

Mince Pie

Cinnamon and candied fruits

Mont Blanc

Chestnut and blackcurrant

Black Forest

Cherry and chocolate

CONTEMPORARY

Golden Caviar and Potato

PAIRINGS

Selection of three Champagnes – 70

Selection of three Sparkling Teas – 30

GLASS OF CHAMPAGNE

Pol Roger Brut Réserve NV – 25

Pol Roger Blanc de Blancs Vintage 2015 – 34

Gosset Grand Rosé NV – 30

Guy de Forez Les Riceys Blanc de Noirs NV – 28

Festive Blends

Winter Whisper

A warming black tea blend with rosehip seeds, orange, vanilla and festive spices

Joy

A comforting green tea featuring roasted buckwheat and delicate almond notes

Festive Ember

A classic South African rooibos blend cinnamon, orange, ginger and cloves

Signature Blend

The Chancery Rosewood Blend

Crafted exclusively for The Chancery Rosewood. Inspired by the American heritage of this iconic building, with rich, sweet smokiness of American barbecue.

Black Tea

BREAKFAST TEA	Assam		Yunnan
	Ceylon		House Kenya
EARL GREY	Large Leaf Earl Grey		Lords Tea <i>black tea, bergamot, safflower</i>
SINGLE ORIGINE	Jersey Black Tea <i>Jersey, United Kingdom</i>	24	Sam Bodhi F.O.P <i>Nuwara Eliya, Sri Lanka</i>
	Thurbo Darjeeling 1st Flush <i>Darjeeling, India</i>		Smoky Lapsang Souchong <i>Fujian, China</i>
	Barnesbeg Darjeeling 1st Flush <i>Darjeeling, India</i>		Cocoa Malt Queen – Jin Jun Mei <i>Fujian, China</i>
	Darjeeling Plum Muscatel 2nd Flush 2023 <i>Darjeeling, India</i>		Golden Peony <i>Fujian, China</i>
	Darjeeling Spring Flowery 1st Flush 2025 <i>Darjeeling, India</i>	5	Grand Yunnan Impérial <i>Yunnan, China</i>
	Organic Himalayan Flower <i>Darjeeling, India</i>		Honey Black 2024 <i>Nantou, Taiwan</i>
	Assam Malt 2nd Flush 2024 <i>Assam, India</i>		Cherry Black 2024 <i>Gokase, Japan</i>
	Imperial Black 2022 <i>Hile, Nepal</i>	5	Dong Fang Black Tea <i>Chiang Rai, Thailand</i>
	Kalapani Ujeli <i>Panchthar, Nepal</i>		Jukro Malcha <i>powder from black tea from Korea</i>
	Mai Tea Sabhang Celebration <i>Ilam, Nepal</i>		Jukro <i>Hadong, South Korea</i>
	Misty Mountains <i>Nepal</i>		Amphora <i>Guria, Georgia</i>
BLEND	Chocolate Velvet Tea <i>black tea, oolong, chocolate, raspberry, caramel</i>		Arabian Saffron Chai <i>black tea, spices, saffron, dates</i>

Some of our dishes may contain raw milk products. If you have any food allergies or intolerances, please inform your server.
A 15% discretionary service charge will be added to your final bill. All menu items listed without an individual price are included within the set price per guest. All prices are in Great British Pounds (GBP) inclusive of VAT.

Green Tea

SINGLE ORIGINE

Jersey Green Tea
Jersey, United Kingdom

Long Jing Imperial
Zhejiang, China

Huang Shan Mao Feng
Anhui, China

Batabatacha
Niigata, Japan

Craft Hojicha
Kyoto, Japan

Kuki Hojicha
Roasted Stems Green Tea

Okumidori Kabusecha 2024
Kagoshima, Japan

Saemidori Kabusecha 2024
Kagoshima, Japan

24 Kabuse Cha Midori
Japan

H34 Gyokuro 2024
Shibushi, Japan 26

Shoju
Tanegashima, Japan

Sencha Ariake
Japan

Tamaryokucha Imperial
Japan

Jejudo Imperial
Jeju Island, Korea

5 Jin Xuan Green Tea
Java, Indonesia

5

BLEND

Green of London
green tea, bergamot

Sakura Fruit & Floral Green Tea
sencha, cherry blossom, pineapple

Jasmine Pearls
green tea, jasmine

Sahara Tea
green tea, rose, yellow fruits

Premium Genmaicha
sencha, roasted rice

Moroccan Mint
green tea, peppermint

Al Qalom
jasmine pearl, Saudi Arabian dates, cinnamon, fruit candy

Oolong

SINGLE ORIGINE	Song of Orchid – Qi Lan Rock Tea <i>Fujian, China</i>	5	Dong Pian <i>Chiang Rai, Thailand</i>
	Duck Sh*t Oolong – Ya Shi Dan Cong <i>Guangdong, China</i>	5	Gao Shan Cha <i>Nantou, Taiwan</i>
	Shan Lin Xi Oolong <i>Nantou, Taiwan</i>		Wang's Jin Xuan <i>Nantou, Taiwan</i>
	Qing Xin Oolong from 24/22/20/15 <i>Jade Mountain, Taiwan in 2024, 2022, 2010 and 2015</i>	12/16/21/48	Tie Guan Yin <i>Nantou, Taiwan</i>
	Kyoto Oolong 2023 <i>Kyoto, Japan</i>		Bao Zhong <i>Pinglin, Taiwan</i>
	Milky Oolong <i>Mae Salong, Thailand</i>		
BLEND	Blue Aurora Blend <i>milky oolong, lilac flower, apple</i>		

White Tea

SINGLE ORIGINE	Heirloom Silver Needle <i>Fujian, China</i>	17	Celestial Buds <i>Chiang Mai, Thailand</i>
	White Whisper – Sou Mei <i>Fujian, China</i>		Cisujen Mountains White Tea <i>Java, Indonesia</i>
	Blazing Heavens, Aged 2013 <i>Fujian, China</i>		Silver Buds 2020 <i>Kapkoros, Kenya</i>
	Wild Buds from Fengqing <i>Yunnan, China</i>	5	Silver Buds 2022 <i>Kapkoros, Kenya</i>
BLEND	Cristallo Blend <i>white tea, peach, pomegranate, rose</i>		

Some of our dishes may contain raw milk products. If you have any food allergies or intolerances, please inform your server.
A 15% discretionary service charge will be added to your final bill. All menu items listed without an individual price are included within the set price per guest. All prices are in Great British Pounds (GBP) inclusive of VAT.

Dark Tea

RAW PUERH	Midnight Oracle – 2010 Lincang Raw Puerh <i>Lincang, Yunnan</i>	9	Mao Cha from Chiang Dao <i>Chiang Mai, Thailand</i>	
	Chiang Mai Mao Cha <i>Chiang Rai, Thailand</i>		Lahu's Mao Cha <i>Chiang Mai, Thailand</i>	
	Mao Cha from M.Yang <i>Chiang Rai, Thailand</i>		Mao Cha Pays Shan 2021 Vintage <i>Pays Shan, Myanmar</i>	
	Roasted Mao Cha from Dara <i>Chiang Mai, Thailand</i>			
SHU PUERH	Shu Pu Erh from Mountain Tang Li <i>Tang Li Mountain, Yunnan</i>		2020 Lao Cha Tou <i>Yunnan, China</i>	
	Qi Zi Bing Cha Cake 2014 Vintage <i>Xishuangbanna, Yunnan</i>		Yu An Mandarin <i>Mandarin – Xin Hui, Puerh – Malaysia</i>	49
	Mystic Tree Guardian – 1999 Bulang Shu Puerh <i>Bulang Mountain, Yunnan</i>	5	Dao Puer <i>Vietnam</i>	
	Vintage Cooked mini cakes <i>Yunnan, China</i>		Cao Bo Pu Erh <i>Cao Bo, Vietnam</i>	

Matcha

MATCHA	Matcha Shiro	Matcha Neko	6
--------	--------------	-------------	---

Infusion

FLORAL INFUSION	Chamomile	Lavender	
	Linden	Damask Rose	5
	Mallow	Red Amaranth Flower	
	Safflower	Violet	7
	Hibiscus		
HERBAL INFUSION	Mountain Mint	Lemon Thyme	
	Olive Leaf	Lemon Verbena	
	Cocoa Bean	Nettle	
TISANE	Sobacha – Roasted Buckwheat Tea	Mugicha – Roasted Barley Tea	
BLEND	Lords Rooibos <i>rooibos, bergamot</i>	Golden Harvest <i>oats, cornflakes, coconut</i>	
	Sweet Grains <i>buckwheat, puffed rice, cocoa, almond</i>	Tahitian Rooibos <i>rooibos, vanilla, almond</i>	
FRESH INFUSION	Ginger	Mint	
	Lemon		

SPARKLING	Pol Roger Brut Réserve, Champagne, France, NV	25 / 125
	Pol Roger Blanc de Blancs Vintage, Champagne, France, 2015	34 / 195
	Pol Roger Cuvée Sir Winston Churchill, Champagne, France, 2015	475
	Gosset Grand Rosé, Champagne, France, NV	30 / 175
	Guy de Forez Les Riceys Blanc de Noirs, Champagne, France, NV	28 / 150
	Huré-Frères Brut Invitation, Montagne de Reims, France, NV	155
	Pascal Agrapart Les 7 Crus, Côte des Blancs, France, NV	165
	Bollinger Special Cuvée, Champagne, France, NV	149
	Dom Perignon Rosé, Champagne, France, 2004	750
	Louis Roederer Cristal, Champagne, France, 2016	600
	Sugrue Cuvée Boz, Blanc de Blancs, South Downs, England, 2015	195
	Nyetimber Classic Cuvée, West Sussex, England, NV	22 / 115
	Nyetimber 1086 Prestige Cuvée, West Sussex, England, 2013	375
	Wild Idol 0.0% Alcohol Brut, Germany, NV	65
	Wild Idol 0.0% Alcohol Brut Rosé, Germany, NV	75
WHITE	E&E Vocoret Chablis 'Bas de Chapelot', France, 2022	30 / 155
	Domaine Vacheron Sancerre 'Le Paradis', France, 2021	35 / 180
	Jean-Marie Guffens-Heynen Pouilly Fuissé 'Les Combes VV', France, 2022	35 / 180
	Alex Moreau Chassagne-Montrachet, France, 2022	55 / 275
	Domaine Lafage Chardonnay Novellum, Rousillon, France, 2024	15 / 65
	Le Soula Blanc Côtes Catalanes, France, 2019	25 / 125
	Apollo's Praise Kabinett Riesling, Finger Lakes, USA, 2023	18 / 89
ROSÉ	François Cotat Sancerre Rosé, Loire, France, 2023	35 / 175
	Rumor Rosé, Provence, France, 2024	16 / 75
RED	Méo-Camuzet Cote d'Or Cuvée Etienne, Burgundy, France 2023	30 / 165
	Domaine M. Chapoutier Cotes-du-Rhone, Rhône, France, 2023	15 / 65
	Le Soula Rouge, Rhône, France, 2021	25 / 125
	Château Marsau Côtes de Francs, Bordeaux, France, 2019	18 / 89
	Château Palmer Alter Ego de Palmer, Bordeaux, 2010	55 / 275
	Mas Mellet Chemin des Salines, Languedoc, France, 2024	18 / 89
	Mas de Daumas Gassac, Languedoc, France, 2013	295
	Tor Chasing Windmills Grenache/Syrah, Paso Robles, USA, 2019	55 / 275
	Lady of the Sunshine Chene Vineyard Pinot Noir, USA, 2023	35 / 175

Drinks

COCKTAILS

Eggnog	22
<i>Diplomático Mantuano, Woodford Rye, Remy Martin VSOP, Johnnie Walker Black Label, cream, spices</i>	
Hot Toddy	21
<i>Johnnie Walker Black Label, Talisker 10 yrs, saffron chai tea</i>	
Seasonal Bellini	20
<i>Capreolus perry pear, cinnamon, pear cordial, Eric Bordelet cider</i>	
<i>N/A option available 14</i>	
18th Century	22
<i>Diplomático Planas and Mantuano, Cadello 88, cacao liqueur, lime</i>	
Snow Colada	23
<i>Siete Misterios, Tapatio Reposado, Amaretto Disaronno, house-made date syrup, orange, cream</i>	
Jacqueline Martini	25
<i>safflower, Seventy One Gin</i>	
French Manhattan	23
<i>Remy Martin VSOP, Carpano Antica, DOM Benedictine, cloves</i>	
Jackie Negroni	21
<i>Tanqueray 10, Campari, Cocchi Vermouth di Torino, rooibos, coconut</i>	

NON-ALCOHOLIC – 14

Kir Royale	
<i>Wild Idol, house-made cassis</i>	
Cosmopolitan	
<i>Seedlip Citrus, house-made cassis, orange blossom, lime</i>	

SOFT DRINK – 6

Idyll Rhubarb
Idyll Apple

BEER

Soho Lager 330ml	9
Soho Pale Ale 330ml	9
Lucky Saint N/A Lager 330ml	8
Eric Bordelet Poire 750ml	72

COFFEE

Espresso
Café Noisette
Americano
Latte Cappuccino

BARISTA SPECIALS

Matcha Latte
Hojicha Latte
Pistachio Latte
Santa's Roiboos Latte
<i>Infused with dates, oranges & spices</i>
Hot Chocolate
Signature Iced Tea

SPARKLING TEA 200ml / 750ml

Saicho Jasmine	14 / 40
<i>Green tea from Fuding in Fujian, China</i>	
Saicho Darjeeling	14 / 40
<i>Darjeeling tea, India</i>	
Saicho Osmanthus	16 / 45
<i>Tie Guan Yin Oolong tea from Xianyou, China</i>	

125ml / 750ml

LYSEGRØN, Copenhagen	12 / 55
<i>Dragon Well & sencha teas</i>	
BLÅ, Copenhagen	12 / 55
<i>jasmine & first flush Darjeeling</i>	

JUICE

Freshly Pressed Orange Juice	9
Freshly Pressed Grapefruit Juice	9
Ironman	12
<i>pineapple, apple, carrot, beetroot, ginger</i>	
Green Magic	12
<i>apple, celery, orange, spinach, lemon, ginger</i>	

Some of our dishes may contain raw milk products. If you have any food allergies or intolerances, please inform your server.
A 15% discretionary service charge will be added to your final bill. All menu items listed without an individual price are included within the set price per guest. All prices are in Great British Pounds (GBP) inclusive of VAT.

Jacqueline

