



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. Ninety years later, following an extensive renovation, The Rosebery made 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

VEGAN WIMBLEDON AFTERNOON TEA £63

MANDARIN PIMM'S £18

Celebrate the Championships with a quintessentially British summer cocktail

SPARKLING TEA PAIRING £14

A selection of three aromatic sparkling teas from Japan, India and China

Saicho Jasmine, Floral Green Tea, 200ml
Saicho Hojicha, Roasted Green Tea, 200ml
Saicho Darjeeling, Musky Black Tea, 200ml

served with sandwiches
served with scones
served with pastries

CHAMPAGNE AFTERNOON TEA 125 ml ACCOMPANIED BY

One glass of Ruinart Blanc de Blancs
One glass of Ruinart Rosé
One glass of 2008 Billecart - Salmon
One glass of Krug "Grande Cuvée" Brut

supplement £16
supplement £19
supplement £25
supplement £48

ALSATIAN GRAND CRU WINE AFTERNOON TEA PAIRING £20

A selection of three wines from the Schlumberger Domaines, Alsace wine region

Riesling, Grand Cru Saering 2017, 75ml
Gewürztraminer, Grand Cru Kessler 2016, 75ml
Pinot Gris, Grand Cru Kitterle 2013, 75ml

served with sandwiches
served with scones
served with pastries

BEER AFTERNOON TEA PAIRING £19

A selection of three beer varieties from Austria, England and Belgium

Stiegl Columbus, Pale Ale, 330 ml
Market Porter, Rich Porter, 330 ml
Delirium Red, 330 ml

served with sandwiches
served with scones
served with pastries

SAKE AFTERNOON TEA PAIRING £21

A selection of three different sakes

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

served with sandwiches
served with scones
served with pastries

THE ROSEBERRY

SANDWICHES

Avocado Guacamole

with tomato, sweetcorn, lime, coriander, red onion on beetroot bread

Grilled Mediterranean Vegetables

with hummus on brown bread

Wakame and Daikon

with Sriracha spread, chives on wholemeal

Sun-Dried Tomatoes

with basil pesto, rocket on white bread

Scrambled Tofu

with black truffle on white bread

Vegan Cheddar Cheese

with tomato on brown bread

FRESHLY BAKED VEGAN SCONES

accompanied by soy whipped cream, Pembrokeshire strawberry jam, rose petal jelly and traditional orange marmalade

HAND-MADE PASTRIES

New Balls

Vegan yuzu cheesecake, almond crumble

Game, Set, Match-a

Opera matcha sponge, vanilla diplomat, blackcurrant jelly

Fantastic Wimbledon

Vegan yogurt, lavender gel

Tropical Deuce

Confit pineapple, rosemary, coconut mousse

Tie Break

Millot 70% dark chocolate cake, caramelised banana

Strawberries and Cream

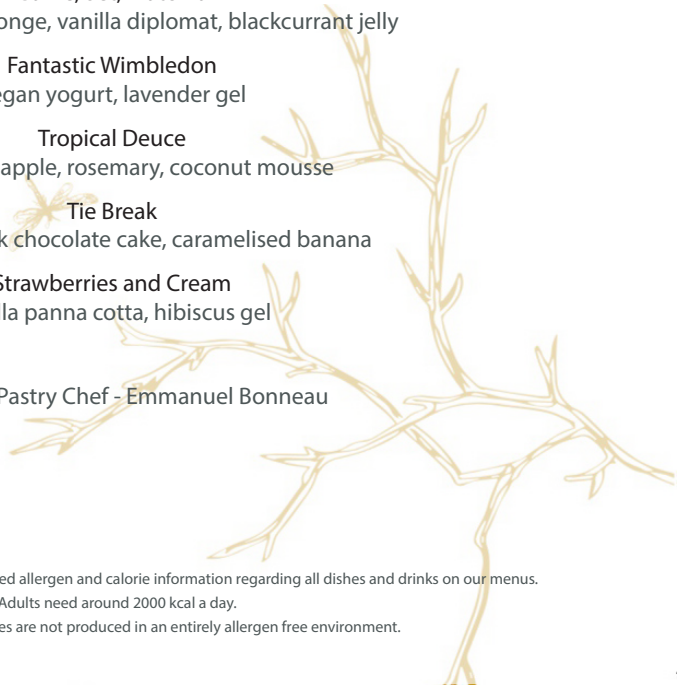
Vanilla panna cotta, hibiscus gel

Executive Pastry Chef - Emmanuel Bonneau

We shall be delighted to assist you with detailed allergen and calorie information regarding all dishes and drinks on our menus.

Adults need around 2000 kcal a day.

Kindly note that our dishes are not produced in an entirely allergen free environment.



THE ROSEBERRY

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

WHITE TEA

Apricot White
Canton Tea
Mango, peach & rose
Fruity, floral
(Fujian, China)
(Shizuoka, Japan)

Silver Needles
Canton Tea
Floral, velvety, sweet
(Jinggu, Yunnan, China)

Moonlight
Mei Leaf
Sweet, honey, vanilla, hay
(Jinggu, Yunnan, China)

Sticky Rice £4.00 supplement
Canton Tea
Silver Needles
(Laos, China)

GREEN TEA

Kabuse Sencha
Canton Tea
Sweet, creamy, grassy
(Wazuka, Kyoto, Japan)

Organic Genmaicha
Canton Tea
Grassy sencha, toasted brown rice
(Wazuka, Japan)

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

Jasmine Pearls
Canton Tea
Sweet, floral
(Yunnan and Guangxi, China)

Matcha £10.00 supplement
Mei Leaf
Traditionally brewed
Full-bodied, sweet, vegetal
(Uji, Japan)

THE ROSEBERRY

BLACK TEA

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

Blend 1843
Canton Tea
Light, honey, malty
(Yunnan, Anhui, Fujian; China)

BLACK TEA-Scented

Earl Grey
Canton Tea
Natural bergamot oil
Fruity, lemony, citric, malty
(China, India, Italy)

Mango Black
Canton Tea
Mango, marigold petals
Caramel, malt
(Yunnan, China)

Lychee Rose Noir
Canton Tea
Lychee fruit essence, rose petals
Sweet, floral
(Yunnan, China)

Choco Vanilla
Canton Tea
Cocoa nibs, vanilla
Medjool date, malt
(India, China, Madagascar, Peru)

Lemon Black
Canton tea
Sweet, mint, malty
(Assam, India, Portugal)

BLACK TEA-Caffeine Free
English Breakfast Decaffeinated
Canton Tea
Oak, caramel
(Uva District, Sri Lanka)

BLACK TEA-Single Estate

Ancient Haze
Mei Leaf
Muscatel, orange, citrus, sweet
(Fengqing, Yunnan, China)

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
Wood smoke, fruit cake, leather
(Tong Mu Village, Fujian, China)

OOLONG TEA

Alishan
Mei Leaf
Milky, grassy
(Alishan, Taiwan)

Mi Lan Xiang (Dan Cong)
Canton Tea
Honey, orchid, fruity, mineral
Roasted Phoenix tea
(Guangdong, China)

Da Hong Pao
Canton Tea
Mineral, sweet, honey, grassy
Yan Cha, Wuyi Oolong
(Fujian, China)

Oriental Beauty £5.50 supplement
Mei Leaf
Sweet, fruity
Bai Hao, Dark Oolong
(Nantou, Taiwan)



THE ROSEBERRY

PU-ERH TEA

Mini Tuo Cha 2012

Canton Tea

Raw (Sheng); tobacco, bold, earthy
(De Hong, Yunnan, China)

Black Yunnan Tuo 96

Mei Leaf

Cooked (Shu); woody, coffee, smoked,
(Fengqing, Yunnan, China)

TISANES

Caffeine Free

Revitazest

Lemongrass, dry ginger, orange peel

Mandarin Garden

Osmanthus, chrysanthemum, rose,
jasmine and lavender

Rosebuds

Chamomile

Lemon Verbena

Peppermint

Fresh Mint

Fresh Ginger

BARISTA SPECIALS

Matcha Latte - £2 supplement

Matcha tea with almond milk

Should you wish to purchase these signature teas, please ask any of The Rosebery team members for more information.

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CHAMPAGNE

	Glass 125 ml	Bottle 750 ml
Moët & Chandon, Brut Impérial	£19.50	£105.00
NV Ruinart Blanc de Blancs Brut	£24.50	£135.00
2009 Billecart - Salmon	£35.00	£210.00
NV Simmonet-Febvre Crémant Blanc Brut		£70.00
NV CH Prosecco Superiore DOCG Della Vite Valdobbiadene		£80.00
Palmer & Co Brut Réserve Brut		£90.00
Taittinger Brut Réserve		£125.00
Louis Roederer Cuvée 242		£135.00
Bollinger Special Cuvée Brut		£150.00
MV Krug "Grande Cuvée" Brut		£290.00
NV Ruinart Rosé Brut	£25.00	£145.00
NV Billecart - Salmon Brut Rosé		£165.00
2010 Dom Pérignon		£355.00

WINE

WHITE WINE

	Glass 125 ml	Bottle 750 ml
2017 Riesling, Grand Cru 'Saering', Domaines Schlumberger Alsace, France	£14.00	£75.00
2021 Chenin Blanc, The Winery of Good Hope Stellenbosch, South Africa	£14.00	£75.00
2019 Sauvignon Blanc, Ata Rangī Martinborough, New Zealand	£16.50	£85.00
2019 Chablis, Moreau-Naudet Burgundy, France	£19.50	£105.00
2019 Chassagne-Montrachet, Domaine Ferrand & Laurent Pillot Burgundy, France	£29.00	£145.00

ROSÉ WINE

2021 Whispering Angel, Caves d'Esclans Côtes de Provence, France	125 ml £15.00	750 ml £75.00
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RED WINE

2015 Merlot & Cabernet Sauvignon 'Clarendelle' 'Inspired by Haut Brion' Bordeaux, France	125 ml £17.00	750 ml £90.00
2021 Shiraz-Yangarra Estate "PF" South Australia	£19.00	£105.00
2017 Pinot Noir-Nuits-St-Georges, Daniel Rion & Fils Burgundy, France	£29.00	£150.00
2015 Grand Puy Lacoste Pauillac Burgundy, France	£35.00	£175.00
2019 Ayni Malbec, Chakana Mendoza, Argentina	£24.50	£125.00

Please note that all prices include VAT at the local stipulated rate.

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



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SAKE

	125 ml	175 ml	Bottle
Ume No Yado - Aragoshi Umeshu (Plum wine) Umenoyado brewery, Nara Prefecture Plum based sake with rich fruit flavour from its blended pulp. This plum sake has a refreshing taste and texture.	£15.00	£18.00	£67.00 720 ml
Ume No Yado - Yuzu Shu (Yuzu wine) Umenoyado brewery, Nara Prefecture Yuzu based sake with 21% juice concentrate. Bright essence of Yuzu.	£15.00	£18.00	£67.00 720 ml
Akitabare "Shunsetsu" Honjozo (Spring now) Akita Shuzo Brewery, Akita Prefecture Languishingly dry with a dedicate elegance.	100 ml £11.00	250 ml £22.00	Bottle £55.00 720 ml
Mio (Trace of spume) Sparkling, Takara Brewery, Hyogo Prefecture Gentle fizz with sweet flavours of vanilla and elderflower.			£25.00 300 ml
Dewazakura "Oka" Ginjo (Cherry bouquet) Dewazakura Brewery, Yamagata Prefecture Delightful, flowery bouquet with a touch of pear and melon.	£13.50		£33.00 300 ml
Shira-Kawago (Snowy village) Cloudy, Miwa Brewery, Gifu Prefecture Lightly cloudy sake with a fresh melon flavour and a hint of coconut, dry finish.			£74.00 500 ml
Masakura (True cherry blossom) Junmai Ginjo, Daishichi Brewery, Fukushima Prefecture Elegant pear and honeydew, followed by creamy smooth texture and subtle savoury depth to linger.	£28.00	£67.00	£193.00
Dassai 23 (Otter festival) Junmai Daiginjo, Asahi Brewery, Yamaguchi Prefecture Aromas of delicated peach and tropical fruits, this extremely velvety sake is as pure and elegant as a Junmai Daiginjo can get.			£189.00

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A discretionary service charge of 12.5% will be added to your bill. Our wines ABV is between 6% and 16%.

Please feel free to ask us for more detailed information.