



# Jacqueline

*Marius Dufay, Executive Pastry Chef*

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Afternoon tea at Jacqueline is created by Executive Pastry Chef Marius Dufay. Guided by seasonality and a respect for classic technique, his pâtisseries offer an elegant expression of British afternoon tea, beautifully finished and served with care. Before joining The Chancery Rosewood, Marius refined his craft in leading pâtisseries and three-Michelin-starred kitchens, 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 Michelin Passion Dessert Award.

## *Partners in Provenance*

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Rosewood's Partners in Provenance commitment is born out of respect for local farmers, indigenous agriculture, and a dedication to delivering the highest quality food. The Chancery Rosewood partners with local farms and purveyors to provide guests with fresh, seasonal products throughout the year such as fresh seafood, herbs, vegetables, hydroponic vegetables grown by local welfare facilities, and honey from local bee farms. Our fish is sustainably sourced, either locally or through sustainably certified partners.



# THE ART OF TEA

*Our representation of the timeless British ritual*

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Begin with a sensory exploration of the world of tea,  
guided by our Tea Sommelier and unveiled through three  
infusions.

The ritual continues with a curated selection of finger  
sandwiches, warm scones, and delicate pastries, each  
thoughtfully crafted to honour tradition.

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## PAIRINGS

### *Signature Champagne Pairing – 75*

Bonnet Gilmert, Blanc de Blancs Grand Cru, NV  
Pol Roger, Brut Réserve, NV  
Gosset, Grand Rosé, NV

### *Héritage Champagne Pairing – 185*

Ruinart, Blanc de Blancs, NV  
Pol Roger, Cuvée Sir Winston Churchill, 2015  
Billecart-Salmon, Cuvée Elisabeth Salmon Rosé, 2012

### *Non-alcoholic Pairing – 45*

Copenhagen LYSEGRØN  
Château Sigalas Rabaud Sauternes  
Arnold Palmer

### *Selection of three Grand Cru Teas – 18*

Batabatacha, *Niigata, Japan*  
Honey Black 2024, *Nantou, Taiwan*  
Silver Buds 2022, *Kapkoros, Kenya*

# Summer Menu

*95 per guest*

Smoked Oscietra Caviar and Barbecue Blini

## SANDWICHES

Chargrilled Courgette  
*minted sheep's curd and lemon on white bread*

Portland Brown Crab  
*baby gem lettuce and Marie rose sauce on Japanese milk bread*

Wimbledon Smokehouse Smoked Salmon  
*horseradish cream and watercress on rye bread*

Roasted Corn-Fed Chicken Breast  
*Parmesan cheese and Caesar dressing on granary bread*

Watermelon Kakigori

## SCONES

Plain and Raisin  
*served with Devonshire clotted cream,  
apricot jam and strawberry & Tiaré gardenia jam*

## PASTRIES

Peach Tropézienne  
*rose cream and brioche*

Fig Charlotte  
*fig leaf Panna Cotta and marmalade*

Passion Fruit Tart  
*coconut ganache and pineapple tuile*

Guanaja Chocolate Brownie  
*nut praline and chocolate mousse*

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# Signature Blend

The Chancery Rosewood Blend

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

# Tea Sommelier's Blend

Earl Grey Lavender

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*A timeless Earl Grey elevated with fragrant lavender  
for a smooth, floral finish. Expertly blended by our tea  
sommelier to create a beautifully balanced and aromatic  
infusion.*

# Black Tea

|                  |                                                                                     |    |                                                                  |     |
|------------------|-------------------------------------------------------------------------------------|----|------------------------------------------------------------------|-----|
| BREAKFAST<br>TEA | Assam                                                                               |    | Yunnan                                                           |     |
|                  | Ceylon                                                                              |    | House Kenya                                                      |     |
| EARL<br>GREY     | Large Leaf Earl Grey                                                                |    | Lords Tea<br><i>black tea, bergamot, safflower</i>               |     |
| SINGLE<br>ORIGIN | Jersey Black Tea<br><i>Jersey, United Kingdom</i>                                   | 24 | Cocoa Malt Queen –<br>Jin Jun Mei<br><i>Fujian, China</i>        |     |
|                  | Darjeeling Plum Muscatel<br>2nd Flush 2025<br><i>Darjeeling, India</i>              |    | Golden Peony<br><i>Fujian, China</i>                             |     |
|                  | Darjeeling Spring Flowery<br>1st Flush 2025<br><i>Darjeeling, India</i>             | 5  | Honey Black 2024<br><i>Nantou, Taiwan</i>                        | 14  |
|                  | Organic Himalayan Flower<br><i>Darjeeling, India</i>                                |    | Cherry Black 2024<br><i>Gokase, Japan</i>                        | 5   |
|                  | Assam Malt 2nd Flush 2025<br><i>Assam, India</i>                                    |    | Dong Fang<br><i>Chiang Rai, Thailand</i>                         |     |
|                  | Imperial Black 2022<br><i>Hile, Nepal</i>                                           | 5  | Jukro Malcha<br><i>powdered black tea from Korea</i>             |     |
|                  | Kalapani Ujeli<br><i>Panchthar, Nepal</i>                                           |    | Jukro<br><i>Hadong, South Korea</i>                              |     |
|                  | Misty Mountains<br><i>Nepal</i>                                                     |    | Amphora<br><i>Guria, Georgia</i>                                 |     |
|                  | Sam Bodhi F.O.P<br><i>Nuwara Eliya, Sri Lanka</i>                                   |    | A'a Black Tea<br><i>Big Island, Hawai'i</i>                      | 108 |
|                  | Whisky Wood Smoke<br><i>Shizuoka, Japan</i>                                         |    |                                                                  |     |
| BLEND            | Chocolate Velvet Tea<br><i>black tea, oolong, chocolate,<br/>raspberry, caramel</i> |    | Arabian Saffron Chai<br><i>black tea, spices, saffron, dates</i> |     |

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## Green Tea

|                  |                                                          |    |                                                                              |    |
|------------------|----------------------------------------------------------|----|------------------------------------------------------------------------------|----|
| SINGLE<br>ORIGIN | Jersey Green Tea<br><i>Jersey, United Kingdom</i>        | 24 | Okumidori Kabusecha 2025<br><i>Kagoshima, Japan</i>                          | 5  |
|                  | Long Jing Imperial<br><i>Zhejiang, China</i>             |    | Saemidori Kabusecha 2025<br><i>Kagoshima, Japan</i>                          | 5  |
|                  | Huang Shan Mao Feng<br><i>Anhui, China</i>               |    | Handpicked Gyokuro 2025<br><i>Shibushi, Japan</i>                            | 26 |
|                  | Batabatacha<br><i>Niigata, Japan</i>                     |    | Sencha Ariake<br><i>Japan</i>                                                |    |
|                  | Craft Hojicha<br><i>Kyoto, Japan</i>                     |    | Jejudo Imperial<br><i>Jeju Island, Korea</i>                                 |    |
|                  | Kuki Hojicha – Roasted Stems<br><i>Japan</i>             |    |                                                                              |    |
| BLEND            | Green of London<br><i>green tea, bergamot</i>            |    | Premium Genmaicha<br><i>sencha, roasted rice</i>                             |    |
|                  | Sakura Fruit<br><i>sencha, cherry blossom, pineapple</i> |    | Moroccan Mint<br><i>green tea, peppermint</i>                                |    |
|                  | Jasmine Pearls<br><i>green tea, jasmine</i>              |    | Al Qalom<br><i>jasmine pearl, Saudi Arabian dates, cinnamon, fruit candy</i> |    |
|                  | Sahara Tea<br><i>green tea, rose, yellow fruits</i>      |    |                                                                              |    |

## Yellow Tea

|                                       |   |
|---------------------------------------|---|
| Wenzhou Gold<br><i>Zhejiang China</i> | 4 |
|---------------------------------------|---|

# Oolong

|                  |                                                                        |             |                                             |
|------------------|------------------------------------------------------------------------|-------------|---------------------------------------------|
| SINGLE<br>ORIGIN | Song of Orchid<br>– Qi Lan Rock Tea<br><i>Fujian, China</i>            | 5           | Milky Oolong<br><i>Mae Salong, Thailand</i> |
|                  | Duck Sh*t Oolong<br>– Ya Shi Dan Cong<br><i>Guangdong, China</i>       | 5           | Gao Shan Cha<br><i>Nantou, Taiwan</i>       |
|                  | Qing Xin Oolong<br>2024/2022/2020/2015<br><i>Jade Mountain, Taiwan</i> | 12/16/21/48 | Wang's Jin Xuan<br><i>Nantou, Taiwan</i>    |
|                  | Kyoto Oolong 2023<br><i>Kyoto, Japan</i>                               |             | Tie Guan Yin<br><i>Nantou, Taiwan</i>       |
|                  |                                                                        |             | Bao Zhong<br><i>Pinglin, Taiwan</i>         |
| BLEND            | Blue Aurora Blend<br><i>milky oolong, lilac flower, apple</i>          |             |                                             |

# White Tea

|                  |                                                               |    |                                                       |    |
|------------------|---------------------------------------------------------------|----|-------------------------------------------------------|----|
| SINGLE<br>ORIGIN | Heirloom Silver Needle<br><i>Fujian, China</i>                | 17 | Cisujen Mountains White Tea<br><i>Java, Indonesia</i> |    |
|                  | White Whisper – Sou Mei<br><i>Fujian, China</i>               |    | Silver Buds 2020<br><i>Kapkoros, Kenya</i>            | 12 |
|                  | Lahu's Celestial Buds<br><i>Chiang Mai, Thailand</i>          |    | Silver Buds 2022<br><i>Kapkoros, Kenya</i>            | 8  |
|                  | Wild Buds from Fengqing<br><i>Yunnan, China</i>               | 5  | Dragon Scales<br><i>Ha Giang, Vietnam</i>             | 9  |
| BLEND            | Cristallo Blend<br><i>white tea, peach, pomegranate, rose</i> |    |                                                       |    |

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## Dark Tea

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

## Matcha

|                           |                          |   |
|---------------------------|--------------------------|---|
| Okumidori<br><i>Japan</i> | Asatsuyu<br><i>Japan</i> | 6 |
|---------------------------|--------------------------|---|

## Mate

|                                       |
|---------------------------------------|
| Mate Verde Chimarrão<br><i>Brazil</i> |
|---------------------------------------|

## Rooibos

Tahitian  
*rooibos, vanilla, almond*  
Lords  
*rooibos, bergamot*

Spiced  
*rooibos, cinnamon, ginger, cardamom, cloves, pepper*

## Infusion

### FLORAL INFUSION

Chamomile

Lavender

Linden

Damask Rose 5

Safflower

Red Amaranth Flower

Hibiscus

Violet 7

### HERBAL INFUSION

Mountain Mint

Lemon Thyme

Olive Leaf

Lemon Verbena

Cocoa Bean

Wild Nettle

### TISANE

Sobacha  
*Roasted Buckwheat*

Mugicha  
*Roasted Barley*

### BLEND

Sweet Grains  
*buckwheat, puffed rice, cocoa, almond*

Golden Harvest  
*oats, cornflakes, coconut*

### FRESH INFUSION

Ginger

Mint

Lemon

|           |                                                                         | 125ml / 750ml |
|-----------|-------------------------------------------------------------------------|---------------|
| SPARKLING | Pol Roger, Brut Réserve, Champagne, France, NV                          | 27 / 150      |
|           | Ruinart, Blanc de Blancs, Champagne, France, NV                         | 50 / 275      |
|           | Pol Roger, Cuvée Sir Winston Churchill, Champagne, France, 2015         | 95 / 550      |
|           | Gosset, Grand Rosé, Champagne, France, NV                               | 33 / 185      |
|           | Guy de Forez, Tradition Blanc de Noirs, Champagne, France, NV           | 105           |
|           | Huré-Frères, Brut Invitation, Champagne, France, NV                     | 150           |
|           | Bonnet Gilmert, Blanc de Blancs Grand Cru, Champagne, France, NV        | 25 / 140      |
|           | Billecart-Salmon, Cuvée Elisabeth Salmon Rosé, Champagne, France, 2012  | 60 / 350      |
|           | Pascal Agrapart, Les 7 Crus, Champagne, France, NV                      | 180           |
|           | Krug, Grande Cuvée 172ème Édition, Champagne, France, NV                | 85 / 500      |
|           | Bollinger, Special Cuvée, Champagne, France, NV                         | 175           |
|           | Dom Pérignon, Rosé, Champagne, France, 2009                             | 850           |
|           | Salon, Blanc de Blancs Grand Cru, Champagne, France, 2013               | 250 / 1500    |
|           | Louis Roederer, Cristal, Champagne, France, 2016                        | 600           |
|           | Sugrue, Cuvée Boz, Blanc de Blancs, South Downs, England, 2015          | 215           |
|           | Nyetimber, Classic Cuvée, West Sussex, England, NV                      | 22 / 110      |
|           | Nyetimber, 1086 Prestige Cuvée, West Sussex, England, 2013              | 295           |
|           | Wild Idol, 0.0% Alcohol Brut, Germany, 2025                             | 65            |
|           | Wild Idol, 0.0% Alcohol Brut Rosé, Germany, 2024                        | 75            |
|           |                                                                         | 175ml / 750ml |
| WHITE     | E&E Vocoret, Chablis 'Bas de Chapelot', France, 2022                    | 39 / 155      |
|           | Domaine Vacheron, Sancerre 'Le Paradis', France, 2021                   | 48 / 190      |
|           | Alex Moreau, Chassagne-Montrachet, France, 2023                         | 72 / 290      |
|           | Domaine Lafage, Chardonnay Novellum, Roussillon, France, 2024           | 20 / 75       |
|           | Kinsman-Eades, Aisana Sauvignon Blanc, Napa Valley, USA, 2022           | 62 / 250      |
|           | Apollo's Praise, Dry Riesling, Finger Lakes, USA, 2023                  | 29 / 110      |
| ROSÉ      | François Cotat, Sancerre Rosé, Loire, France, 2023                      | 44 / 175      |
|           | Rumor, Rosé, Provence, France, 2024                                     | 25 / 95       |
| RED       | Méo-Camuzet, Côte d'Or Cuvée Etienne, Burgundy, France 2023             | 43 / 170      |
|           | Domaine M. Chapoutier, Côtes-du-Rhône, Rhône, France, 2023              | 18 / 65       |
|           | Château Marsau, Côtes de Francs, Bordeaux, France, 2019                 | 30 / 115      |
|           | Château Durfort-Vivens, 2ème Cru Classé Margaux, Bordeaux, France, 2014 | 77 / 315      |
|           | Tor, Chasing Windmills Grenache/Syrah, Paso Robles, USA, 2019           | 72 / 290      |
|           | Lady of the Sunshine, Chene Vineyard Pinot Noir, Edna Valley, USA, 2023 | 47 / 185      |

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# Drinks

## COCKTAILS

|                                                                                                            |    |
|------------------------------------------------------------------------------------------------------------|----|
| Seasonal Bellini                                                                                           | 20 |
| <i>Wine poached peaches, jasmine Muyu, Pol Roger Brut NV</i>                                               |    |
| Earl Grey Collins                                                                                          | 23 |
| <i>Grey Goose Vodka, bergamot, Saicho jasmine, clarified strawberry, earl grey</i>                         |    |
| Hibiscus Margarita                                                                                         | 24 |
| <i>Don Julio Blanco Tequila, Los Siete Misterios Doba-Yej Mezcal, agave, verjus, pink pepper, hibiscus</i> |    |
| Jacqueline Martini                                                                                         | 25 |
| <i>safflower, Seventy One Gin</i>                                                                          |    |
| Velvet Martini                                                                                             | 23 |
| <i>Woodford Rye Whiskey, Remy Martin VSOP Cognac, Crème de Cacao, espresso, chocolate velvet tea</i>       |    |
| Jackie Negroni                                                                                             | 22 |
| <i>Tanqueray 10, Campari, Cocchi Vermouth di Torino, coconut, rooibos</i>                                  |    |
| Matcha Old Fashioned                                                                                       | 25 |
| <i>Diplomatico Mantuano Rum, Ruta Maya, Exmoor wildflower honey, ceremonial grade matcha</i>               |    |

## NON-ALCOHOLIC – 15

|                                                                                                    |  |
|----------------------------------------------------------------------------------------------------|--|
| Arnold Palmer 0%                                                                                   |  |
| <i>Cold-brewed oolong tea, lemon, soda</i>                                                         |  |
| Blossom Bellini 0%                                                                                 |  |
| <i>Seedlip Grove, Saicho jasmine, elderflower</i>                                                  |  |
| Chamomile Seltzer 0.5%                                                                             |  |
| <i>Everleaf Forest, Martini Floreale, Double Dutch Skinny Tonic, sesame, bee pollen, chamomile</i> |  |

## SOFT DRINKS 6

|                            |       |
|----------------------------|-------|
| BEER                       | 330ml |
| Soho Lager 4.5%            | 9     |
| Soho Pale Ale 4.4%         | 9     |
| 1936 Bière 0%              | 8     |
| Lucky Saint N/A Lager 0.5% | 8     |

|                          |       |
|--------------------------|-------|
| CIDER                    | 750ml |
| Eric Bordelet Poire 4.0% | 72    |

## COFFEE

|                    |  |
|--------------------|--|
| Espresso           |  |
| Café Noisette      |  |
| Americano          |  |
| Latte   Cappuccino |  |

## BARISTA SPECIALS

|                              |   |
|------------------------------|---|
| Matcha Latte                 |   |
| Iced Strawberry Matcha Latte | 5 |
| Iced Mint Matcha             |   |
| Hojicha Latte                |   |
| Lavender Latte               |   |
| Pistachio Latte              |   |
| Rooibos Latte                |   |
| 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 &amp; sencha teas</i>        |         |
| BLÅ, Copenhagen                             | 12 / 55 |
| <i>jasmine &amp; first flush Darjeeling</i> |         |

## JUICE

|                                                         |    |
|---------------------------------------------------------|----|
| Freshly Pressed Orange Juice                            | 9  |
| Freshly Pressed Grapefruit Juice                        | 9  |
| Power                                                   | 12 |
| <i>beetroot, apple, carrot, lemon, ginger</i>           |    |
| Boost                                                   | 12 |
| <i>apple, cucumber, spinach, lemon, ginger, parsley</i> |    |

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