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Jacqueline

Marius Dufay, Executive Pastry Chef

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 Bacqué, 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

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

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.

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

Selection of three Sparkling Teas – 30

Copenhagen LYSEGRØN
Saicho Jasmine
Saicho Osmanthus

Selection of two Grand Cru Teas & one Infusion – 15

Qing Xin Oolong 2024, *Jade Mountain, Taiwan*
Plum Muscatel 2nd Flush 2023, *Darjeeling, India*
Wild Violet, *Armenia*

Spring Menu

OUT OF THIS WORLD

105 per guest

Jasmine Crème Fraîche Blini and Caviar

SANDWICHES

Elderflower and Minted Garden Peas
lovage and cream cheese

Geranium and Smoked Scottish Salmon
watercress crème fraîche

Chamomile and Egg
Montgomery Cheddar cheese

Garlic Flower and Corn-Fed Chicken Breast
wild garlic emulsion

Osmanthus Roudoudou Jelly

SCONES

Plain and Raisin
*served with Devonshire clotted cream,
rhubarb jam and strawberry & tiaré gardenia jam*

PASTRIES

Meadowsweet and Dark Chocolate Tart
Buckwheat praline

Ylang Ylang and Passionfruit
cream cheese on pressed biscuit

Rose and Aloe Vera Macaron
raspberry and chardonnay marmalade

Orange blossom Tropicéenne
marzipan and cream

Signature Blend

The Chancery Rosewood Blend

Crafted exclusively for The Chancery Rosewood. Inspired by the American heritage of this iconic building, with the 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	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>	14
	Assam Malt 2nd Flush 2024 <i>Assam, India</i>		Cherry Black 2024 <i>Gokase, Japan</i>	5
	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>powdered black tea from Korea</i>	
	Misty Mountains <i>Nepal</i>		Jukro <i>Hadong, South Korea</i>	
	Sam Bodhi F.O.P <i>Nuwara Eliya, Sri Lanka</i>		Amphora <i>Guria, Georgia</i>	
	Smoky Lapsang Souchong <i>Fujian, China</i>			
BLEND	Chocolate Velvet Tea <i>black tea, oolong, chocolate, raspberry, caramel</i>		Arabian Saffron Chai <i>black tea, spices, saffron, dates</i>	

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Green Tea

SINGLE ORIGINE	Jersey Green Tea <i>Jersey, United Kingdom</i>	24	Okumidori Kabusecha 2024 <i>Kagoshima, Japan</i>	5
	Long Jing Imperial <i>Zhejiang, China</i>		Saemidori Kabusecha 2024 <i>Kagoshima, Japan</i>	5
	Huang Shan Mao Feng <i>Anhui, China</i>		Handpicked Gyokuro 2025 <i>Shibushi, Japan</i>	26
	Batabatacha <i>Niigata, Japan</i>		Sencha Ariake <i>Japan</i>	
	Craft Hojicha <i>Kyoto, Japan</i>		Jejudo Imperial <i>Jeju Island, Korea</i>	
	Kuki Hojicha – Roasted Stems <i>Japan</i>			
BLEND	Green of London <i>green tea, bergamot</i>		Premium Genmaicha <i>sencha, roasted rice</i>	
	Sakura Fruit & Floral Green Tea <i>sencha, cherry blossom, pineapple</i>		Moroccan Mint <i>green tea, peppermint</i>	
	Jasmine Pearls <i>green tea, jasmine</i>		Al Qalom <i>jasmine pearl, Saudi Arabian dates, cinnamon, fruit candy</i>	
	Sahara Tea <i>green tea, rose, yellow fruits</i>			

Oolong

SINGLE ORIGINE

Song of Orchid – Qi Lan Rock Tea <i>Fujian, China</i>	5	Gao Shan Cha <i>Nantou, Taiwan</i>
Duck Sh*t Oolong – Ya Shi Dan Cong <i>Guangdong, China</i>	5	Wang's Jin Xuan <i>Nantou, Taiwan</i>
Qing Xin Oolong 2024/2022/2020/2015 <i>Jade Mountain, Taiwan</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
milky oolong, lilac flower, apple

White Tea

SINGLE ORIGINE

Heirloom Silver Needle <i>Fujian, China</i>	17	Cisujen Mountains White Tea <i>Java, Indonesia</i>
White Whisper – Sou Mei <i>Fujian, China</i>		Silver Buds 2020 <i>Kapkoros, Kenya</i>
Blazing Heavens, Aged 2013 <i>Fujian, China</i>		Silver Buds 2022 <i>Kapkoros, Kenya</i>
Wild Buds from Fengqing <i>Yunnan, China</i>	5	

BLEND

Cristallo Blend
white tea, peach, pomegranate, rose

Dark Tea

RAW PUERH	Chiang Mai Mao Cha <i>Chiang Rai, Thailand</i>	Midnight Oracle – 2010 Lincang Raw Puerh <i>Lincang, Yunnan</i>	9
	Mao Cha from M.Yang <i>Chiang Rai, Thailand</i>	Mao Cha from Chiang Dao <i>Chiang Mai, Thailand</i>	
	Roasted Mao Cha from Dara <i>Chiang Mai, Thailand</i>	Mao Cha Pays Shan 2021 Vintage <i>Pays Shan, Myanmar</i>	
SHU PUERH	Qj 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>	
	2020 Lao Cha Tou <i>Yunnan, China</i>		

Matcha

Okumidori <i>Japan</i>	Neko <i>Japan</i>	6
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Infusion

FLORAL INFUSION

Chamomile

Linden

Mallow

Safflower

Hibiscus

Lavender

Damask Rose

Red Amaranth Flower

Violet

HERBAL INFUSION

Mountain Mint

Olive Leaf

Cocoa Bean

Lemon Thyme

Lemon Verbena

Wild Nettle

TISANE

Sobacha
Roasted Buckwheat

Mugicha
Roasted Barley

BLEND

Lords Rooibos
rooibos, bergamot

Sweet Grains
buckwheat, puffed rice, cocoa, almond

Spiced Rooibos
rooibos, cinnamon, orange peel

Golden Harvest
oats, cornflakes, coconut

Tahitian Rooibos
rooibos, vanilla, almond

FRESH INFUSION

Ginger

Lemon

Mint

Wines

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
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
ROSE	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

Spring Bellini	20
<i>St Germain, Vetiver, Pol Roger Brut NV, jasmine</i>	
Earl Grey Palmer	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 – 14

Garden Breeze 0%	
<i>Cygnets Infinity, Darjeeling soda, cucumber, citrus, darjeeling</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 DRINK – 6

Idyll Rhubarb	
Idyll Apple	

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
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COFFEE

Espresso	
Café Noisette	
Americano	
Latte Cappuccino	

BARISTA SPECIALS

Lavender Latte	
Matcha Latte	
Hojicha Latte	
Pistachio Latte	
Khoisan 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>	

LYSEGRØN, Copenhagen 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>	

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