

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

SUMMER AFTERNOON TEA £63

SPARKLING TEA PAIRING £16

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

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

served with sandwiches
served with scones
served with pastries

CHAMPAGNE AFTERNOON TEA 125 ml ACCOMPANIED BY

One glass of Ruinart Blanc de Blancs	supplement £16
One glass of Ruinart Rosé	supplement £19
One glass of 2008 Billecart - Salmon	supplement £25
One glass of Krug "Grande Cuvée" Brut	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	served with sandwiches
Gewürztraminer, Grand Cru Kessler 2016, 75ml	served with scones
Pinot Gris, Grand Cru Kitterle 2013, 75ml	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	served with sandwiches
Market Porter, Rich Porter, 330 ml	served with scones
Delirium Red, 330 ml	served with pastries

SAKE AFTERNOON TEA PAIRING £21

A selection of three different sakes

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

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

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.

THE ROSEBERRY

SANDWICHES

Scottish Smoked Salmon
with citrus dill cream, pickled radish, keta caviar on beetroot bread

Shrimp and Avocado Cocktail
with tomato, iceberg lettuce, tobiko on wholemeal bread

Cured Roasted Hereford Beef
with caramelised fig mayonnaise, horseradish,
watercress on herb bread

Corn Fed Chicken and Parmigiano Reggiano
with wholegrain mustard, tarragon, mayonnaise
on brown bread

Cotswold Egg and Black Truffle
with mayonnaise on white bread

Cornish Yarg Cream Cheese
with mint, cucumber, lemon gel on white bread

FRESHLY BAKED PLAIN AND RAISIN SCONES

accompanied by Devonshire clotted cream, Pembrokeshire strawberry jam,
rose petal jelly and lemon curd

HAND-MADE PASTRIES

The Pink Daisy
Yuzu cheesecake, almond streusel

Matcha Opera
Forest fruits jam, extra virgin olive oil, diplomat cream

Summer FAN
Lavender and yogurt mousse, white chocolate Chantilly cream

Tropical Tart
Confit pineapple, rosemary, coconut bavaois

Chocolate and Banana
Tainori 64% dark chocolate cake, caramelised banana

Exotic Popsicle
Mango, passionfruit

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.

Kindly note that our crab sandwiches may contain traces of shell



THE ROSEBERRY

VEGETARIAN SUMMER AFTERNOON TEA £63

SPARKLING TEA PAIRING £16

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

Saicho Jasmine, Floral Green Tea, 200ml

served with sandwiches

Saicho Hojicha, Roasted Green Tea, 200ml

served with scones

Saicho Darjeeling, Musky Black Tea, 200ml

served with pastries

CHAMPAGNE AFTERNOON TEA 125 ml ACCOMPANIED BY

One glass of Ruinat Blanc de Blancs

supplement £16

One glass of Ruinat Rosé

supplement £19

One glass of 2008 Billecart - Salmon

supplement £25

One glass of Krug "Grande Cuvée" Brut

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

served with sandwiches

Gewürztraminer, Grand Cru Kessler 2016, 75ml

served with scones

Pinot Gris, Grand Cru Kitterle 2013, 75ml

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

served with sandwiches

Market Porter, Rich Porter, 330 ml

served with scones

Delirium Red, 330 ml

served with pastries

SAKE AFTERNOON TEA PAIRING £21

A selection of three different sakes

Akitabare "Shunsetsu" Honjozo (Spring Snow), 50 ml

served with sandwiches

Dewazakura "Oka" Ginjo (Cherry Bouquet), 50 ml

served with scones

Ume No Yado - Aragoshi Umeshu, 50 ml

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 Siracha spread, chives on wholemeal bread

Sun-Dried Tomatoes

with basil pesto, rocket on white bread

Cotswold Egg and Black Truffle

with mayonnaise on white bread

Cornish Yarg Cream Cheese

with mint, cucumber, lemon gel on white bread

FRESHLY BAKED PLAIN AND RAISIN SCONES

accompanied by Devonshire clotted cream, Pembrokeshire strawberry jam, rose petal jelly and lemon curd

HAND-MADE PASTRIES

The Pink Daisy

Yuzu cheesecake, almond streusel

Matcha Opera

Forest fruits, extra virgin olive oil, diplomat cream

Summer FAN

Lavender and yogurt mousse, white chocolate, Chantilly cream

Tropical Tart

Confit pineapple, rosemary, coconut bavaois

Chocolate and Banana

Tainori 64% dark chocolate cake, caramelised banana

Exotic Popsicle

Mango, Passionfruit

Executive Pastry Chef - Emmanuel Bonneau

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THE ROSEBERRY

VEGAN SUMMER AFTERNOON TEA £63

SPARKLING TEA PAIRING £16

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 and red onion on beetroot bread

Grilled Mediterranean Vegetables

with hummus on brown bread

Wakame and Daikon

with Siracha spread, chives on wholemeal bread

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

The Pink Daisy

Yuzu cheesecake, almond streusel

Matcha Opera

Forest fruits, extra virgin olive oil, diplomat cream

Summer FAN

Lavender and yogurt mousse, white chocolate, Chantilly cream

Tropical Tart

Confit pineapple, rosemary, coconut bavaois

Chocolate and Banana

Amatika vegan chocolate cake, caramelised banana

Exotic Popsicle

Mango, passionfruit

Executive Pastry Chef - Emmanuel Bonneau

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THE ROSEBERRY



GLUTEN-FREE SUMMER AFTERNOON TEA £63

SPARKLING TEA PAIRING £16

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

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

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

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

THE ROSEBERRY

SANDWICHES

Scottish Smoked Salmon
with citrus dill cream, pickled radish, keta caviar on gluten free bread

Shrimp and Avocado Cocktail
with tomato, iceberg lettuce, tobiko on gluten free bread

Cured Roasted Hereford Beef
with caramelised fig mayonnaise, horseradish, watercress on gluten free bread

Corn Fed Chicken and Parmigiano Reggiano
with wholegrain mustard, tarragon and mayonnaise on gluten free bread

Cotswold Egg and Black Truffle
with mayonnaise on gluten free bread

Cornish Yarg Cream Cheese
with mint, cucumber, lemon gel on gluten free bread

FRESHLY BAKED PLAIN AND RAISIN GLUTEN FREE SCONES

accompanied by Devonshire clotted cream, Pembrokeshire strawberry jam, rose petal jelly and lemon curd

HAND-MADE PASTRIES

The Pink Daisy
Yuzu cheesecake, almond streusel

Matcha Opera
Forest fruits, extra virgin olive oil, diplomat cream

Summer FAN
Lavender and yogurt mousse, white chocolate, Chantilly cream

Tropical Tart
Confit pineapple, rosemary, coconut bavaois

Chocolate and Banana
Amatika chocolate cake, caramelised banana

Exotic Popsicle
Mango, passionfruit

Executive Pastry Chef - Emmanuel Bonneau

THE ROSEBERRY

CHILDREN'S SUMMER AFTERNOON TEA £42

SANDWICHES

Turkey ham, cheddar cheese
Cream cheese, cucumber
Peanut butter, strawberry jam
Nutella, banana, biscuit

PLAIN AND RAISIN SCONES

Cornish clotted cream, rose petal jelly,
Pembrokeshire strawberry jam and lemon curd

HAND-MADE PASTRIES

The Pink Daisy
Yuzu cheesecake, almond streusel

Tropical Tart
Confit pineapple, rosemary, coconut bavaois

Chocolate and Banana
Caramelised banana, dark chocolate cake

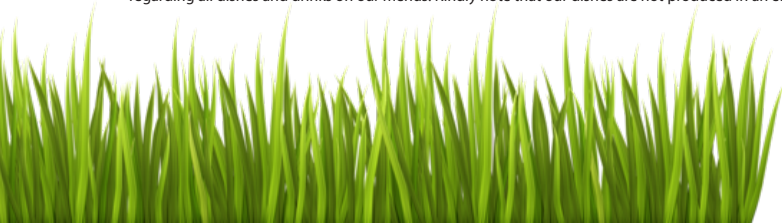
Strawberries and Cream
Cupcake

HOT DRINKS

Earl Grey
Rooibos
Chamomile
Chocolate Noir Tea
Mango Black Tea
Decaffeinated Breakfast Tea
Hot Chocolate

Please note that all calorie counts for all our menu items are available upon request.

Please let us know if you have any specific dietary requirements and we shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus. Kindly note that our dishes are not produced in an entirely allergen free environment.



THE ROSEBERY

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

WHITE TEA



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

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 chestnut
(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

FINE TEAS

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 - 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)

All of the above are included in The Rosebery Afternoon Tea.

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



THE ROSEBERRY

OOLONG TEA

Alishan

Mei Leaf

Milky, grassy
(Alishan, Taiwan)

Mi Lan Xiang (Dan Cong)

Canton Tea

Honey, orchid, fruity, mineral
(Guangdong, China)

Da Hong Pao

Canton Tea

Mineral, sweet, honey, grassy
(Fujian, China)

Oriental Beauty £5.50 supplement

Mei Leaf

Sweet, fruity
(Nantou, Taiwan)

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)

BLACK TEA - Caffeine Free

English Breakfast Decaffeinated

Canton Tea

Oak, caramel
(Uva District, Sri Lanka)

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

Mandarin Karak Tea - £2 supplement

Black tea, cinnamon, chilli flakes, star anise, cloves,
black pepper, cardamon, condensed milk

Hot Chocolate

Valrhona chocolate

THE ROSEBERRY

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
2012 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	£15.00	£75.00
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RED WINE

2015 Merlot & Cabernet Sauvignon 'Clarendelle' 'Inspired by Haut Brion' Bordeaux, France	£17.00	£90.00
2021 Shiraz-Yangarra Estate "PF" South Australia	£19.00	£105.00
2018 Pinot Noir-Nuits-St-Georges, Daniel Rion & Fils Burgundy, France	£29.00	£150.00
2015 Grand Puy Lacoste Pauillac Bordeaux, France	£35.00	£175.00
2019 Ayni Malbec, Chakana Mendoza, Argentina	£24.50	£125.00

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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.

THE ROSEBERRY

SOFT DRINKS

FRUIT JUICE £11.00

FRESHLY PRESSED JUICE £13.00

SOFT DRINKS

Coca-Cola £6.50

Coke Zero £8.00

Diet Coke £6.50

Lemonade £6.00

Soda Water £6.00

Tonic Water £6.00

Slimline Tonic £6.00

Ginger Ale £6.00

Ginger Beer £6.00

Red Bull £7.00

WATER

Sparkling

Nordaq Fresh 330 ml / 750 ml £5.00 / £7.00

San Pellegrino 250 ml / 750 ml £5.00 / £8.00

Still

Nordaq Fresh 330 ml / 750 ml £5.00 / £7.00

Evian 330 ml / 750 ml £6.00 / £8.00

BEERS

Stiegl Columbus

Pale Ale, Austria, 330 ml £8.50

Samuel Smith's Organic Lager

Lager, England, 355 ml £9.00

Market Porter

Rich Porter, England, 330ml £9.50

Delirium Red

Fruit Beer, Belgium, 330 ml £12.50

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