

# 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

## 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 sparkling teas from Japan, India and China

Saicho Jasmine, Floral Green Tea, 200 ml	served with sandwiches
Saicho Hojicha, Roasted Green Tea, 200 ml	served with scones
Saicho Darjeeling, Musky Black Tea, 200 ml	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" Honjoso (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%.

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## 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 with Parmigiano Reggiano**  
with wholegrain mustard, tarragon, mayonnaise  
on brown bread

**Cotswold Egg & 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, strawberry jam,  
rose petal jelly and lemon curd

## HAND-MADE PASTRIES

**New Balls**  
Yuzu cheesecake, almond crumble

**Game, Set, Match-a**  
Opera matcha sponge, vanilla diplomat, blackcurrant jelly

**Fantastic Wimbledon**  
Yoghurt, lavender gel

**Tropical Deuce**  
Confit pineapple, rosemary, coconut mousse

**Tie Break**  
Tainori 64% dark chocolate cake, caramelised banana

**Strawberries and Cream**  
Profiterole filled with hibiscus coulis, Chantilly cream

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 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 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)

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## 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.

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## 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

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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	£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
2017 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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## 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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