

The Rosebery has been awarded
"Best Tea Service"



AFTERNOONTEA
AWARDS
2019

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. Some ninety years later, Spring 2014 sees The Rosebery make 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

AFTERNOON TEA £54

Please note all prices are per person

CHAMPAGNE AFTERNOON TEA 125 ml

ACCOMPANIED BY

One glass of Ruinart Blanc de Blancs	supplement £14
One glass of Ruinart Rosé	supplement £18
One glass of 2008 Billecart - Salmon	supplement £24

ALSATIAN GRAND CRU WINE AFTERNOON TEA PAIRING £18

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

Riesling, Grand Cru Saering 2015, 75ml	Served with sandwiches
Gewürztraminer, Grand Cru Kessler 2015, 75ml	Served with scones
Pinot Gris, Grand Cru Kitterle 2011, 75ml	Served with pastries

BEER AFTERNOON TEA PAIRING £17

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

Stiegl Columbus, Pale Ale, 330 ml	Served with sandwiches
Ohara's, Irish Stout, 330 ml	Served with scones
Delirium Red, 330 ml	Served with pastries

SAKE AFTERNOON TEA PAIRING £19

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

Smoked and teriyaki poached salmon
Pickled cucumber, mustard cress and wasabi tobiko on brown bread

Prawn cocktail and avocado mayonnaise
Iceberg lettuce and tomatoes on lemon bread

Braised black leg chicken
Charred sweet corn, mango chutney and coriander on white bread

Roasted Hereford beef
Horseradish and celeriac remoulade with chervil on brown bread

Finest Cotswold egg and black truffle
on white bread

Goat cheese and Granny Smith apple
Grilled marinated peppers on white bread

FRESHLY BAKED RAISIN AND PLAIN SCONES

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

HAND-MADE PASTRIES

St Honore
Caramelised pecan praline

Raspberry shortcake
Crème fraiche

Black Forest
Chocolate Guanaja 70% and cherry

Strawberry and peach tart
Lemon cremeux

Apple tart tatin
Vanilla light cream and speculoos

ASSORTMENT OF CHOCOLATE BONBONS

Pastry Chef

Paul Thieblemont

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.

Although every care is taken during preparation all crab rolls/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

White Peony
Canton tea
Floral, nutty
(Funding, Fujian, China)

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

GREEN TEA

Matcha £10 supplement
Mei Leaf
Traditionally brewed
Full-bodied, sweet, vegetal
(Uji, Japan)

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

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

Hojicha
Mei Leaf
Roasted, sweet
(Shizuoka, Japan)

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

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

PUER TEA

Mini Tuo Cha 2012
Canton Tea
Raw (Sheng); tobacco, bold, earthy
(De Hong, Yunnan, China)

Menghai 2012
Canton Tea
Cooked (Shu); earthy, tobacco, woody, leather
(Yunnan, China)

THE ROSEBERY

FINE TEAS

BLACK TEA

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

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

BLACK TEA-Caffeine Free

English Breakfast Decaffeinated
Canton Tea
Oak, caramel
(Uva District, Sri Lanka)

BLACK TEA-Scented

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

Mango Black
Canton Tea
Black tea, mango, marigold petals
Mango, caramel, malt
(Yunnan, China)

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

Choco Vanilla
Canton Tea
Black tea, cocoa nibs, vanilla
Cocoa, medjool date, malt
(India, China, Madagascar, Peru)

BLACK TEA-Single Estate

Darjeeling First Flush £2.00 supplement
Canton Tea
Light, savoury, floral
(Subarna Garden, India)

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)



THE ROSEBERRY

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)

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

Da Hong Pao £7.50 supplement
Canton Tea
Mineral, sweet, honey, vegetal
Yan Cha, Wuyi Oolong
(Fujian, China)

TISANES

Four beautea
Canton Tea
Rose, jasmine, osmanthus, chrysanthemum

Rosebuds
Chamomile
Berry and hibiscus
Lemon verbena
Triple mint
Peppermint
Fresh mint
Fresh ginger

COFFEE

Espresso	Latte
Double espresso	Americano
Espresso macchiato	French press coffee
Cappuccino	Drip filter coffee

BARISTA SPECIALS

Matcha latte - £2 supplement
Canton Tea
Matcha made with almond milk

THE ROSEBERRY

CHAMPAGNE BY THE GLASS 125 ml

Moët & Chandon, Brut Impérial	£17.00
Ruinart Blanc de Blancs Brut NV	£22.00
Ruinart Rosé Brut NV	£25.00
2008 Billecart - Salmon	£35.00

CHAMPAGNE BY THE BOTTLE

NON VINTAGE

Palmer & Co Brut Réserve Brut	£79.00
Moët & Chandon, Brut Impérial	£89.00
Taittinger Brut Réserve	£109.00
Bollinger Special Cuvée Brut	£139.00

BLANC DE BLANCS

Ruinart Blanc de Blancs Brut NV	£125.00
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ROSÉ

Thiénot Brut Rosé NV	£119.00
Ruinart Brut Rosé NV	£142.00

VINTAGE AND PRESTIGE

2008 Billecart - Salmon	£198.00
2009 Dom Pérignon Brut	£355.00

SPARKLING WINES

Contadi Castaldi Brut Fanciocorta Docg (Italy)	£75.00
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WINE

WHITE WINES

2018 Sauvignon Blanc, Ata Rangī,
Martinborough, New Zealand
Glass 125ml £13.00 bottle £65.00

2015 Riesling, Grand Cru 'Saering',
Domaines Schlumberger
Alsace, France
Glass 125ml £12.50 bottle £69.00

ROSÉ WINE

2016 Grenache & Syrah, Chêne Bleu,
Domaine de la Verrière
IGP Vaucluse, France
Glass 125ml £11.50 bottle £69.00

2018 Whispering Angel, Caves d'Esclans
Côtes de Provence, France
Glass 125ml £15.00 bottle £75.00

RED WINES

2015 Merlot & Cabernet Sauvignon 'Clarendelle'
'Inspired by Haut Brion'
Bordeaux, France
Glass 125ml £14.00 bottle £69.00

2016 Malbec, Valle de Uco, Vina Cobos
Mendoza, Argentina
Glass 125ml £22.00 bottle £109.00



THE ROSEBERRY

SOFT DRINKS

Fruit Juice £7.00

Freshly Squeezed Juice £10.00

SOFT DRINKS

Coca-Cola £6.00

Diet Coke £6.00

Lemonade £5.00

Soda water £5.00

Tonic water £5.00

Ginger ale £5.00

Ginger beer £5.00

Red Bull £6.00

Jax coconut water £6.00

WATER

Sparkling

Nordaq Fresh 330 ml / 750 ml £4.00 / £6.00

San Pellegrino 250 ml / 750 ml £4.00 / £7.00

Still

Nordaq Fresh 330 ml / 750 ml £4.00 / £6.00

Evian 750 ml £7.00

BEERS

Stiegl Columbus

Pale Ale, Austria, 330 ml £8.50

Samuel Smith's Organic Lager

Lager, England, 355 ml £9.00

Ohara's

Stout, Ireland, 330ml £9.50

Partizan Porter

Porter, England, 330ml £9.50

Kriek Boon

Fruit Beer, Belgium, 375 ml £12.50

Delirium Red

Fruit Beer, Belgium, 330 ml £12.50