

# THE ROSEBERRY

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 award-winning Afternoon Tea. 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 artpieces.

Our ingredients are sourced from the finest suppliers across the British Isles: eggs from the Cotswolds with fruits, berries and vegetables from the gardens of Kent and Cambridge. Our other products are sourced from sustainably approved companies meaning they are socially responsible, have minimal environmental impact and are financially beneficial for everyone involved.



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## champagne & breakfast cocktails

	glass	bottle
2016 Moët & Chandon, Grand Vintage	29.5	170
NV Ruinart Blanc de Blancs Brut	38	225
NV Ruinart Rosé Brut	34	215
Mimosa	21	
Bellini	21	

## wellness juices & smoothies

Fruit Juice		11
Freshly Pressed Juice (Orange, Grapefruit or Carrot)		13
Spiced Detox, carrot, apple, ginger, tumeric and lemon		15
Green Detox, apple, cucumber, pear, avocado, rocket, spinach, lime and mint		15
Berry Red, banana, strawberry, mango, raspberry, passionfruit and coconut water		15
Gorgeous Green, banana, spinach, apple, ginger, mint, parsley, spirulina, chorella, barley barley grass, wheatgrass and coconut water		15

## sweets

Daily Selection of Viennoiseries (single   double)	5   8
Vegan Quinoa & Berries Croissant or Seeded Croissant (each)	7
Selection of Sweet Treats	9
Brioche French Toast	27
Mandarin curd with lime leaf Oxfordshire honey 786 kcal	
Buttermilk Pancakes (single   double)	17   26
Apple and apricot compote, Madagascar vanilla mascarpone 329 kcal	

V - Vegetarian VG - Vegan GF - gluten-free

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.

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## heathy treats

Fresh Fruit Plater <small>234 kcal</small>   Selection of Mixed Berries <small>246 kcal</small>	17   18
Granola Parfait	16
Greek yoghurt and berry compote with mango <small>263 kcal</small>	
Bircher Muesli	16
Granny Smith apple, caramelised banana, golden raisins and strawberries <small>664 kcal</small>	
Traditonal Porridge	15
With milk of your choice, mixed berries and honey <small>394 kcal</small>	
Coconut and Chia Pudding	17
Raspberry, toasted seed, coconut and spirulina	

## breakfast classics

Full English Breakfast <small>737 kcal</small>	36
Cotswold Legbar eggs, Cumberland sausage, white pudding, flat cup mushroom, grilled tomato, back and streaky bacon, and baked beans	
Crushed Avocado on Sourdough, Roasted Tomato & Herb Salad <small>618 kcal</small>	28
With poached Cotswold Legbar eggs	
Eggs Benedict <small>441 kcal</small>   Eggs Royale <small>416 kcal</small>   Eggs Florentine <small>480 kcal</small>	28
3 Cotswold Legbar Eggs or Egg Whites (Omelette or Scrambled)	27
With your choice of filling: ham, tomato, onion, peppers, cheddar, chives or spinach <small>353 kcal</small>	
2 Cotswold Legbar Egg (Fried, Poached or Boiled) <small>265 kcal</small>	20
Truffle Supplement	14
Aquitaine Caviar Supplement	19

## children's breakfast

Warm Porridge with milk of your choice, mixed berries and honey	13
Scrambled Eggs with Cumberland sausage, back bacon and baked beans	16
Omelette with ham, tomato, onion, peppers, cheddar, chives or spinach	16

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Please note that all prices include VAT at the local stipulated rate.  
A discretionary service charge of 15% will be added to your bill.

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## teas & coffee menu

All our teas are sustainably selected and brewed in a traditional Eastern way, ensuring we give the tea leaves time to release their true flavour.

### coffees & barista Specials

Espresso	7
Double Espresso	7
Cappuccino	8
Latte	8
French Press	8
Drip Filter	8
Americano	8
Greek Frappé	12
Matcha Latte	12
Karak Tea	12
Saffron Tea	12
Chai Latte	12
Hojicha Latte	15
Speciality Hot Chocolate	10
Valhrona Classic   Ginger   Mint	

### green teas

Dragonwell, Zhejiang, China	9
Jasmine Pearls, Fujian, China	10
Saekari Kabusecha, Koka, Shiga, Japan	10
Organic Genmaicha, Japan	9
Hojicha, Shizuoka, Japan	10
Master's Matcha, Wazuka, Japan	16

### white teas

Apricot White, Fujian, China	10
Silver Needles, Jinggu, Yunnan, China	10
Sticky Rice, Laos, China	14
Flourishing Beautea,	10
Rosebery Bespoke Blend	

### oolong teas

Milky Oolong, Nantou Region, Taiwan	13
Duck Sh*t (Ya Shi Dan Cong), Guangdong, China	13
Da Hong Pao, (Empress Oolong), Fujian, China	21
Pomelo Flower Honey (Single Bush), Da An Village, Guangdong, China	30

### black teas

Breakfast Blend, Kenya, Rwanda, India, China	9
Earl Grey, Ceylon and China Blend	9
Sticky Toffee, Sahyadri Mountains, Southern India	10
Ancient Haze, Yunnan, China	11
Darjeeling First Flush, Namring Garden, India	11
Darjeeling Second Flush, Namring Garden, India	9
Assam Second Flush, Hattiali Garden, India	9
Lapsang Souchong, Tong Mu Village, Fujian, China	10
Mango Noir, Yunnan, China	10
English Breakfast Decaf, Uva District, Sri Lanka	9
Rosebery Blend, Yan Zi Ke, Wuyi, Fujian, China	9

### pu-erh teas

Mini Tuo Cha 2012, De Hong, Yunnan, China	12
Hip Cuddler, Menghai, Yunnan, China	15

### tisanes (caffeine - free)

Revitazest	
Lemongrass, dry ginger, orange peel	
Mandarin Garden	
Osmanthus, chrysanthemum, rose, jasmine and lavender	
Chamomile, Lemon Verbena	
Peppermint, Rooibos	
Fresh Mint, Fresh Ginger	
Berry Hibiscus	
Rosebuds	