

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 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 artworks.

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.



THE ROSEBERRY

champagne & breakfast cocktails

	glass	bottle
2016 Moët & Chandon, Grand Vintage	28.5	165
NV Ruinart Blanc de Blancs Brut	34	185
NV Ruinart Rosé Brut	34	185
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
A selection of mini pastries	
Salted Caramel Brownie Cookie	7
Cake de Voyage	7
Custard Tart with Nutmeg	7
Brioche French Toast	27
Mandarin curd with lime leaf Oxfordshire honey 786 kcal	
Buttermilk Pancakes (single double)	17 26
Apple and apricot compote, Madagascan 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.

THE ROSEBERRY

heathy treats

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

breakfast classics

Croque Monsieur 850 kcal	Madame 921 kcal (with fried egg)	24 28
Wilshire Ham, St. Helena cheese, sourdough		
Full English Breakfast 737 kcal		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 618 kcal		28
With poached Cotswold Legbar eggs		
Eggs Benedict 441 kcal	Eggs Royale 416 kcal	Eggs Florentine 480 kcal
3 Cotswold Legbar Eggs or Egg Whites (Omelette or Scrambled)		28
With your choice of filling: ham, tomato, onion, peppers, cheddar, chives or spinach 353 kcal		
2 Cotswold Legbar Egg (Fried, Poached or Boiled) 265 kcal		27
Truffle Supplement		20
Aquitaine Caviar Supplement		14
		19

V - Vegetarian VG - Vegan GF - gluten-free

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

A discretionary service charge of 15% will be added to your bill.

THE ROSEBERY

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
Pistachio Latte	13
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, Rosebery Bespoke Blend	10

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

tisanes (caffeine - free)

Revitazest	9
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	

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

A discretionary service charge of 15% will be added to your bill.

