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 art pieces.

Our ingredients are sourced from the finest suppliers across the British Isles: Hereford beef from Sussex, fish and shellfish from Devon and Cornwall and 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 ROSEBERY

Botanical Gin Menu

GBP 23

Peach & Bloom
Mandarin Oriental Hyde Park Gin, elderflower cordial, white peach & jasmine soda

Rose Garden Fizz
Mandarin Oriental Hyde Park Gin, rose cordial, crème framboise, jasmine tea soda

Citrus Verbena Sparkler
Mandarin Oriental Hyde Park Gin, lemon verbena, lemon, sugar, Moët & Chandon 2016

Mandarin Classic Cocktails

Mandarin Martini — GBP 23
Mandarin Oriental Hyde Park Gin, Lillet Blanc, Yellow Chartreuse, Angostura Orange Bitter

Hyde Park Paloma — GBP 23
Mijenta Blanco Tequila, mandarin liqueur, yuzu cordial, spicy agave, mandarin and bergamot soda

Cosmo 75 — GBP 24
Fair vodka infused with orange, Fair passion fruit, rose cordial, Moët & Chandon 2016

Oriental Negroni — GBP 23
Silent Pool gin, Campari, house blend sweet vermouth infused with citrus & Earl Grey

Mango Mai-Tai — GBP 22
Brugal 1888 rum, Briottet d'Ananas, mango cordial, orgeat syrup

Corn Ol'Fashioned — GBP 24
Dalmore 12 Year Old, Nixta, maple syrup, miso distillate

Mandarin Manhattan — GBP 22
The Macallan Double Cask 12 Year Old, Mancino Chinato, Green Chartreuse, cherry Heering, Angostura

Non-alcoholics

GBP 16

The Iron-Crutch
Everleaf Mountain, mandarin cordial, sencha tea, ginger beer

The Joyful Wanderer
Rhurbarb Gin Zero, Everlead Forest, elderflower cordial, peach & jasmine soda

The Jade Pool
Everleaf Marine, basil & lychee cordial, Saicho jasmine sparkling 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.

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Champagne

	Glass	Bottle
2016 Moët & Chandon, Grand Vintage	GBP 29.5	GBP 170
NV Ruinart Blanc de Blancs Brut	GBP 38	GBP 225
NV Ruinart Rosé Brut	GBP 34	GBP 215
MV Krug "Grande Cuvée" Brut	GBP 65	GBP 360
2017 Dom Pérignon	GBP 59	GBP 350
NV CH Prosecco Superiore DOCG Della Vite		GBP 80
Louis Roederer Cuvée 246		GBP 215
NV Billecart – Salmon Brut Rosé		GBP 220

White Wine

	Glass	Carafe	Bottle
2023 Gewurztraminer-Chardonnay-Moscato Pablo Fallabrino, Canelones, Uruguay	GBP 16.5	GBP 45	GBP 85
2024 Sauvignon Estate, Clos Henri Marlborough, New Zealand	GBP 19	GBP 55	GBP 110
2022 Chablis 'Vauclair' Gilbert Picq Burgundy, France	GBP 23	GBP 65	GBP 130
2023 Pouilly-Fuissé 'Les Chataigniers' Domaine Barraud, Burgundy, France	GBP 28	GBP 80	GBP 160

Rosé Wine

	Glass	Carafe	Bottle
2024 Whispering Angel, Caves d'Esclans Côtes du Provence, France	GBP 18.5	GBP 55	GBP 95

Red Wine

	Glass	Carafe	Bottle
2022 Rioja Tempranillo, Sierra de Toloño Rioja, Spain	GBP 19	GBP 55	GBP 105
2021 Cabernet Sauvignon, Truchard Carneros, Napa Valley, USA	GBP 26	GBP 75	GBP 145
2020 Malbec, 'Seleccion', Finca Buenaventura Uco Valley, Argentina	GBP 23	GBP 68	GBP 135
2021 Barbaresco, La Ganghija Piedmont, Italy	GBP 28	GBP 81	GBP 162
2018 Pavillon de Leoville Poyferré Saint-Julien, Bordeaux, France	GBP 41	GBP 120	GBP 240

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

Caviar

With egg mimosa, chives, shallots and crème fraîche

King's Beluga Caviar 79 kcal | 131 kcal — GBP 30gr 395 | 50gr 695
Considered the king of caviar, Beluga is creamy, with notes of walnuts and sea salt

King's Oscietra Caviar 79 kcal | 131 kcal — GBP 30gr 185 | 50gr 385
Produced after 8 years, Oscietra has an earthy and vegetable flavour

Snacks

Vegetable Crudités (VG | GF) — GBP 16
Beetroot hummus, heritage carrots, radishes, baby fennel and celery 279 kcal

Hereford Grassfed Ossobuco Croquettes — GBP 22
Teriyaki, Montgomery cheddar, fermented chilli mayonnaise 610 kcal

Prawn Cocktail Tartlet — GBP 19
Tomato cocktail sauce, Oscietra caviar 260 kcal

Tuna Tacos — GBP 19
Shiso, avocado, gochujang mayonnaise, trout roe 314 kcal

Starters

Green Pea, Courgette and Leek Soup (V | GF) — GBP 19
Ricotta, courgette flower, citrus infused organic rapeseed oil 258kcal

Rosebery Caesar Salad — GBP 30
Cantabrian anchovy, lettuce, brioche croutons, Parmesan, Caesar dressing 509kcal
with Corn-fed Chicken Supreme 609 kcal or Red Prawns 596 kcal — GBP 41

Healthy Bowl with Ancient Grains (VG) — GBP 35 | 34 | 32
Pickled radish, cucumber kimchi, carrots, avocado, edamame, Asian dressing
with Cured Scottish Salmon 447 kcal, Tuna 392 kcal, Crispy Tofu (VG) 403 kcal

Burrata and Heritage Tomatoes (V) — GBP 24
Black garlic emulsion, basil, marigold and herb croutons 430 kcal

Smoked Balik Salmon — GBP 28
Avocado, cucumber, trout roe, yuzu gel 280 kcal

Green English Asparagus and Egg Tart (V) — GBP 22
Clarence Court Cotswold Legbar egg, bitter leaves salad 500 kcal

V - Vegetarian VG - Vegan GF - Gluten-free
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Sandwiches & Burgers

All sandwiches are served with French fries or seasonal salad

Club Sando GBP 33
Hokkaido bread, breaded Corn-fed chicken bread, bacon crumble, egg, gochujang mayo, tomato and lettuce 802 kcal

Scottish Lobster Roll GBP 44
Lobster coral mayo, fennel, celery, confit lemon and cresses 753 kcal

Mandarin Hereford Beef Burger GBP 38
30 days aged Suffolk grass fed beef, smoked pickles, lettuce, tomato, onion chutney, brioche bun and burger sauce 945 kcal

Mandarin Truffle Burger GBP 49
30 days aged Suffolk grass fed beef, truffle mayonnaise, Somerset brie, fresh truffle, lettuce and confit onion 997 kcal

Mains

Thai Green Curry with Vegetables, Chicken or Prawn GBP 33 | 39 | 39
Aubergine, bamboo shoots, courgette, baby corn
Served with fragrant jasmine Thai rice and roti 597 kcal | 703 kcal | 752 kcal

Scottish Salmon Fillet | Cornish Sea Bass GBP 46
Butter poached seasonal asparagus, trout roe & white wine sauce 699kcal

Asparagus and Ricotta Tortellini (V) GBP 32
Aurora sauce, asparagus, parmesan cheese, herb oil 730 kcal

Dry-Aged Grass-Fed Rib Eye | Fillet GBP 54 | 56
Chunky chips, fried egg, braised ossobuco, peppercorn jus 850kcal

Spatchcock Corn-fed Baby Chicken GBP 42
Lemon marinated, chives mash, tenderstem broccoli, red wine jus 780 kcal

Sides

GBP 9

French Fries (VG) 241 kcal Add Truffle Supplement GBP 5
Chunky Chips (VG) 171 kcal Add Truffle Supplement GBP 5
Mashed Potatoes (V) 423 kcal Add Truffle Supplement GBP 5
Steamed Vegetables (VG | GF) 70 kcal
Green Leaves Salad (VG | GF) 26 kcal

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Sweets — GBP 18

Matcha and Strawberry Tiramisu
Mascarpone and matcha cream, ladyfinger biscuit and fresh strawberries 450 kcal

Chocolate and Hazelnut Sphere
Dark chocolate mousse, caramelised hazelnut, hazlenut diplomate cream and chocolate ice cream 630 kcal

Vanilla and Exotic Fruit Cheesecake (V)
Classic cheesecake base topped with exotic fruits 460 kcal

Orange Crème Brûlée (V)
Ladyfinger chocolate biscuit, fresh citrus 495 kcal

Sticky Toffee Pudding (V)
Salted caramel, Tahitian vanilla ice cream 710 kcal

Cheese — GBP 22
Selection of artisan cheeses, served with chutney, grapes and crackers 1193 kcal

Ice Creams & Sorbets (scoop) — GBP 5

Ice Cream Selection
Vanilla 108 kcal, Chocolate 154 kcal and Pistachio 157 kcal

Sorbet Selection (VG)
Strawberry 163 kcal, Mango 118 kcal, and Lemon 126 kcal

MO Cake Shop — GBP 14

Pistachio and Cherry Tart (V)
Homemade tart with pistachio sponge, cherry compote and pistachio praline

Strawberry Fraisier
A French classic with Genoise and strawberry diplomate cream

Almond and Vanilla Mousse (VG | GF)
With blood orange gel

Coconut and Passionfruit Chocolate Sphere (V)
Vanilla sponge, passionfruit gel and coconut mousse

Chocolate and Hazelnut Profiterole
Choux pastry with hazelnut and chocolate ganache

Box of Macarons (5 pieces) — GBP 16

Mandarin Hazelnut and 70% Dark Chocolate Bar — GBP 19

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THE ROSEBERY

Teas & Coffees

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

Green Teas

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

White Teas

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

Oolong teas

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

Black Teas

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

Pu-erh Teas

Mini Tuo Cha 2012 De Hong, Yunnan, China	GBP 12
Rocky Road Ripe Menghai, Yunnan, China	GBP 12

Tisanes (caffeine - free) GBP 9

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

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Water

Sparkling

Nordaq Fresh, 500ml | 750ml	GBP 5 | 7
San Pellegrino, 750ml	GBP 8

Still

Nordaq Fresh, 500ml | 750ml	GBP 5 | 7
Evian, 750ml	GBP 8

All our restaurants and bars at Mandarin Oriental Hyde Park, London, are committed to culinary excellence and operating with an environmentally and socially responsible approach. We minimise our footprint by prioritising local, seasonal ingredients, eliminating single-use plastics, and implementing strict composting and recycling practices. Our menus proudly exclude endangered species, and we are active in ensuring that all our purchasing practices are financially beneficial for everyone involved.

In recognition of this commitment, we are honoured to have been certified by The Global Sustainable Tourism Council (GSTC). This acknowledgment underscores our dedication to sustainable practices, making dining at Mandarin Oriental Hyde Park, London not just a culinary experience, but also a conscious choice for responsible hospitality.

GSTC
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United Certification Systems

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