

# 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 ROSEBERRY

## Botanical Gin Menu

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

23

Mandarin Oriental Hyde Park Gin, Lillet Blanc, Yellow Chartreuse, Angostura Orange Bitter

### Hyde Park Paloma

23

Mijenta Blanco Tequila, mandarin liqueur, yuzu cordial, spicy agave, mandarin and bergamot soda

### Cosmo 75

24

Fair vodka infused with orange, Fair passion fruit, rose cordial, Moët & Chandon 2016

### Oriental Negroni

23

Silent Pool gin, Campari, house blend sweet vermouth infused with citrus & Earl Grey

### Mango Mai-Tai

22

Brugal 1888 rum, Briottet d'Ananas, mango cordial, orgeat syrup

### Corn Ol'Fashioned

24

Dalmore 12 Year Old, Nixta, maple syrup, miso distillate

### Mandarin Manhattan

22

The Macallan Double Cask 12 Year Old, Mancino Chinato, Green Chartreuse, cherry Heering, Angostura

## Non-alcoholics

16

### The Healer

Everleaf Mountain, mandarin cordial, sencha tea, ginger beer

### The Joyful Wanderer

Rhurbarb Gin Zero, Everleaf Forest, elderflower cordial, peach & jasmine soda

### The Jade Pool

Everleaf Marine, basil & lychee cordial, Saicho jasmine sparkling tea

# THE ROSEBERY

## Champagne

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

## White Wine

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

## Rosé Wine

2024 Whispering Angel, Caves d'Esclans Côtes du Provence, France	18.5	55	95
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## Red Wine

2022 Pinot Noir Menetou-Salon, Domaine de Beaurepaire, Languedoc, France	16	45	95
2022 Rioja Tempranillo, Sierra de Toloño Rioja, Spain	19	55	105
2020 Malbec, 'Seleccion', Finca Buenaventura Uco Valley, Argentina	23	68	135
2021 Barbaresco, La Ganghija Piedmont, Italy	28	81	162
2018 Pavillon de Leoville Poyferré Saint-Julien, Bordeaux, France	41	120	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 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 30gr 185 | 50gr 385

Produced after 8 years, Oscietra has an earthy and vegetable flavour

## Rosebery Sharing

**Seasonal Vegetable Crudités** (VG | GF) 16

Beetroot hummus, heritage carrots, radishes, baby fennel & celery 279 kcal

**Teriyaki Braised Hereford Grassfed Oxtail Croquettes** 22

Montgomery cheddar, fermented chilli mayonnaise 610 kcal

**Hand-Dive Scottish Scallops** 25

Seaweed, sea herbs and cucumber relish 260 kcal

**Tuna Tacos** 19

Shiso, avocado, gochujang mayonnaise, trout roe 314 kcal

**Citrus Cured Scottish Salmon** 28

Buttermilk and horseradish cream, cucumber, lemon gel, and trout caviar 302 kcal

## Salads & Soups

**Spring Green Pea, Courgette and Leek Soup** (V) 19

Ricotta, courgette flower, citrus infused organic rapeseed oil 258kcal

**Rosebery Caesar Salad** 30

Cantabrian anchovy, lettuce, brioche croûton, Parmesan cheese, Caesar dressing 509 kcal

with Corn-fed Chicken Supreme 609 kcal or Red Prawns 596 kcal 41

**Healthy Bowl with Ancient Grains** (VG) 34 | 30

Pickled radish, cucumber kimchi, heritage carrots, avocado, edamame, Asian dressing

with Cured Scottish Salmon 447 kcal, Crispy Tofu (VG) 403 kcal

**Heritage Tomatoes and Yorkshire Fettle Salad** (V) 24

Black garlic emulsion, basil, marigold and herb croutons 430 kcal

**Green English Asparagus Tart** (V) 25

Poached Clarence Court Cotswold Legbar egg, bitter leaves salad and Truffle dressing 500 kcal

**Add Fresh Truffle Supplement** 8

V - Vegetarian VG - Vegan GF - gluten-free

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# THE ROSEBERY

## Sandwiches & Burgers

All sandwiches are served with French fries or seasonal salad

<b>Club Sando</b>	33
Hokkaido bread, breaded Corn-fed chicken bread, bacon crumble, egg, gochujang mayo, tomato and lettuce 802 kcal	
<b>Scottish Lobster Roll</b>	44
Lobster coral mayo, fennel, celery, confit lemon and cresses 753 kcal	
<b>Mandarin Hereford Beef Burger</b>	38
30 days aged Suffolk grass fed beef, smoked pickles, lettuce, tomato, onion chutney, brioche bun and burger sauce. 945 kcal	
<b>Mandarin Truffle Burger</b>	49
30 days aged Suffolk grass fed beef, truffle mayonnaise, Sommerset brie, grated fresh truffle, lettuce and confit onion 997 kcal	

## Rosebery Classics

<b>Thai Green Curry with Vegetables, Chicken or Prawn</b>	36
Aubergine, bamboo shoots, courgette, baby corn, bok choi and coriander Served with fragrant jasmine Thai rice and roti 597 kcal   703 kcal   752 kcal	
<b>Scottish Salmon Fillet</b>	46
Butter poached seasonal asparagus, beurre blanc, sea herbs & trout roe 699kcal	
<b>Asparagus &amp; Ricotta Tortellini</b>	32
Aurora sauce, asparagus, parmesan cheese, herb oil 730 kcal	
<b>Dry-Aged Grass-Fed Rib Eye and Cotswold Legbar Fried Egg</b>	54
Chunky chips, watercress salad and peppercorn jus 850 kcal	

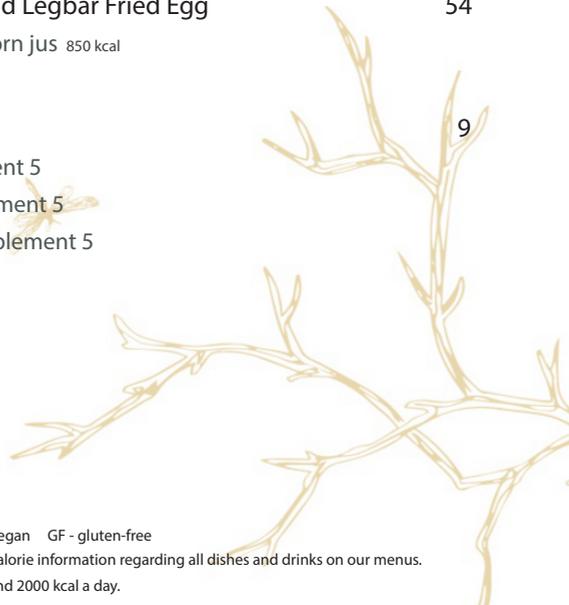
## Sides

<b>French Fries</b> (VG) 241 kcal Add Truffle Supplement 5	9
<b>Chunky Chips</b> (VG) 171 kcal Add Truffle Supplement 5	
<b>Mashed Potatoes</b> (V) 423 kcal Add Truffle Supplement 5	
<b>Steamed Vegetables</b> (VG   GF) 70 kcal	
<b>Green Leaves Salad</b> (VG   GF) 26 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

## Sweets

18

### Ripple Raspberry & Vanilla Cheesecake

British strawberry and jelly 520 kcal

### Blackberry & Pear Crumble (V)

With warm custard and cinnamon ice cream 610 kcal

### Seasonal Spring Fruit Eton Mess (V)

Meringue, rhubarb sorbet 530 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

22

Selection of artisan cheeses, served with chutney, grapes and crackers 1193 kcal

## Ice Creams & Sorbets

(scoop) 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

14

### Pistachio and Raspberry Tart (V)

Homemade tart with pistachio sponge, raspberry 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

### Milk Chocolate and Passionfruit Sphere (V)

Vanilla Sponge, passionfruit gel and milk chocolate mousse

### Chocolate and Hazelnut Profiterole

Choux pastry with hazelnut and chocolate ganache

### Box of Macarons (5 pieces)

16

### Mandarin Hazelnut and 70% Dark Chocolate Bar

19

# THE ROSEBERRY

## 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	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
Hojicha Latte	15
Chai Latte	12
Speciality Hot Chocolate	10
Valhrona Classic   Ginger   Mint	
The Rosebery Peach Iced Tea	12

### 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 Uji, Japan	16

### White Teas

Apricot White Fujian, China	10
Silver Needles Jinggu, Yunnan, China	10
Flowering Tea Fujian, 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)	30
Da An Village, Guangdong, China	

### 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
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### Tisanes (caffeine - free)

Revitazest	9
Lemongrass, dry ginger, orange peel	
Mandarin Garden	
Osmanthus, chrysanthemum, rose jasmine and lavender	
Chamomile	
Lemon Verbena	
Peppermint	
Rooibos	
Berry Hibiscus	
Rosebuds	
Fresh Mint	
Fresh Ginger	

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## water

## sparkling

Nordaq Fresh, 500ml | 750ml

San Pellegrino, 750ml

5 | 7

8

## still

Nordaq Fresh, 500ml | 750ml

Evian, 750ml

5 | 7

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.

