

THE ROSEBERRY

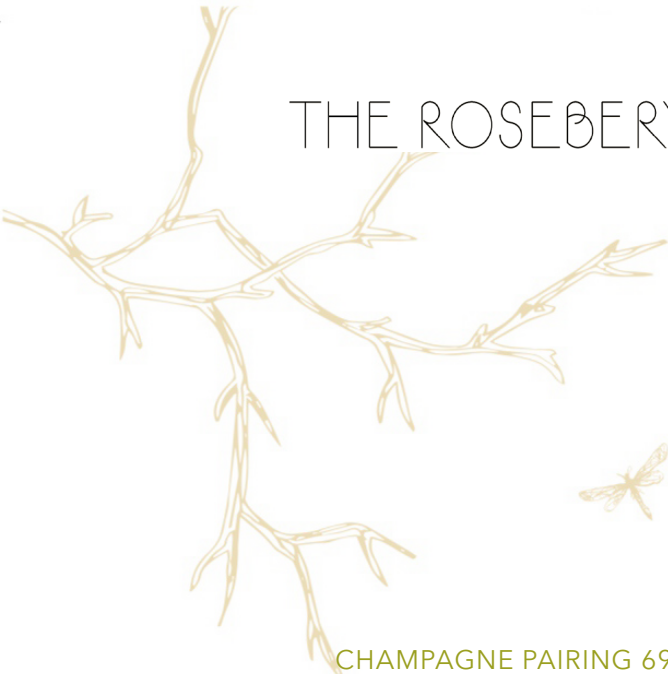
A seasonal celebration of the rich heritage and natural beauty of the British countryside, inspired by Hyde Park's history as a Tudor hunting ground. This Afternoon Tea draws on the landscapes, flavours and traditions that have shaped rural Britain for centuries.

The menu brings together ingredients synonymous with the British countryside in autumn, from orchard fruits and hedgerow berries to honey and warming seasonal spices. Each savoury and sweet creation reflects the gentle change of the season, bringing together familiar British flavours with a contemporary touch.

From delicate pastries to thoughtfully crafted savouries, each creation celebrates the flavours of the season. The result is a warm and elegant Afternoon Tea that brings the character of the British countryside to The Rosebery.

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 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 PAIRING 69

A selection of three Champagnes

Ruinart Blanc de Blancs, 100ml	served with savouries
2016 Moët & Chandon, Grand Vintage, 100ml	served with scones
Ruinart Rosé, 100ml	served with pastries

GLASS OF CHAMPAGNE

First glass of Ruinart Blanc de Blancs, 125ml	supplement 34
First glass of Ruinart Rosé, 125ml	supplement 31
First glass of Dom Pérignon Brut 2018, 125ml	supplement 56

SPARKLING TEA PAIRING 32

A selection of three sparkling teas from China, Japan and India

Saicho Hojicha, Roasted Green Tea, 200ml	served with savouries
Saicho Jasmine, Floral Green Tea, 200ml	served with scones
Saicho Darjeeling, Musky Black Tea, 200ml	served with pastries

BEER PAIRING 22

A selection of three beer varieties from England and Belgium

Five Points Lager, 330ml	served with savouries
Delirium Red, 330ml	served with scones
Fuller's Black Cab, London Stout, 500ml	served with pastries

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

A discretionary service charge of 15% will be added to your bill. Our wines ABV is between 6% and 16%.

Please feel free to ask us for more detailed information.

THE ROSEBERRY

AFTERNOON TEA

GBP 85

PER PERSON

SAVOURY

Wild Mushroom Parfait Tartlet
Apricot glaze

Cornish Lobster and Prawn Cocktail
Lobster cocktail sauce, mini brioche bun

Devon Chicken Roast
Roasted parsnip and carrot with Oxfordshire honey, mustard mayo, on wholemeal bread

Clarence Court Cotswold Legbar Eggs and Fresh Black Truffle
Mayonnaise, on white bread

Slow Cooked Angus Aberdeen Brisket
Braised ossobuco, watercress and gherkins, on malted brown bread

Smoked Scottish Salmon
Salmon rillete, horseradish & chervil cream, compressed cucumber, on seeded brown bread

FRESHLY BAKED RAISIN AND PLAIN SCONES

Accompanied by Cornish clotted cream and seasonal jams

HAND-CRAFTED PASTRIES

Warm Apple and Blackberry Crumble
Caramelised English Cox apples, fresh blackberries, hazelnut crumble, Calvados anglaise

Carrot Cake and Pumpkin Seed Opera
Carrot cake with pumpkin seeds, cream cheese, orange gel

Hyde Park Fallen Leaf Tart
Chocolate sablé Tart, brown butter sponge, Bahibé chocolate mousse, walnut diplomat cream

Fig Leaf and White Chocoate Profiterole
Choux bun, fig leaf and white chocolate ganache, fig compote

The Pear
Pear mousse, poached pear, Cinnamon streusel, Sablé biscuit

Executive Chef - Francisco Hernandez
Executive Pastry Chef - Emmanuel Bonneau



THE ROSEBERRY

VEGETARIAN AFTERNOON TEA

GBP 85

PER PERSON

SAVOURY

TARTLETS

Wild Mushroom Parfait
Apricot glaze

Heritage Roasted Beetroot
Beetroot gel, herb cream, black garlic and olive oil caviar

SANDWICHES

Cucumber and Herbs
Chervil, mint, marigold, parsley and citrus cream, on white bread

Clarence Court Cotswold Legbar Eggs and Fresh Black Truffle
Mayonnaise, on white bread

Coronation Chickpea Salad and Curry Leaves
Madras, mango chutney and golden raisin, on brown seeded
sourdough

Seasonal Roasted Vegetables
Horseradish mayonnaise, watercress and pumpkin seeds,
on malted brown bread

FRESHLY BAKED RAISIN AND PLAIN SCONES

Accompanied by Cornish clotted cream and seasonal jams

HAND-CRAFTED PASTRIES

Warm Apple and Blackberry Crumble
Caramelised English Cox apples, fresh blackberries, Hazelnut crumble,
Calvados anglaise

Carrot Cake and Pumpkin Seed
Carrot sponge with pumpkin seeds, cream cheese, orange curd

Hyde Park Fallen Leaf Tart
Chocolate sablé tart, brown butter sponge, Bahibé chocolate mousse,
walnut diplomat cream

Fig Leaf and White Chocoate Profiterole
Choux bun, fig leaf and white chocolate ganache, fig compote

The Pear
Pear mousse, Poached pear, cinnamon streusel, Sablé biscuit

Executive Chef - Francisco Hernandez
Executive Pastry Chef - Emmanuel Bonneau

THE ROSEBERRY

VEGAN AFTERNOON TEA

GBP 85

PER PERSON

SAVOURY

TARTLETS

Wild Mushroom Parfait
Apricot glaze

Heritage Roasted Beetroot
Beetroot gel, herb cream, black garlic and olive oil caviar

SANDWICHES

Cucumber and Herbs
Chervil, mint, marigold, parsley and citrus cream, on white bread

Tofu and Black Truffle
Mayonnaise, on white bread

Coronation Chickpea Salad and Curry Leaves
Madras, mango chutney and golden raisin,
on brown seeded sourdough

Seasonal Roasted Vegetables
Horseradish mayonnaise, watercress and pumpkin seeds,
on malted brown bread

FRESHLY BAKED RAISIN AND PLAIN SCONES

Accompanied by coconut cream and seasonal jams

HAND-CRAFTED PASTRIES

Warm Apple and Blackberry Crumble
Caramelised English Cox apples, fresh blackberries,
hazelnut crumble, Calvados anglaise

Carrot Cake and Pumpkin Seed Opera
Carrot cake with pumpkin seeds, cream cheese, orange curd

Hyde Park Fallen Leaf Tart
Chocolate sablé Tart, chocolate sponge, Millot chocolate mousse,
walnut diplomat cream

Leaf and White Chocoate Roulade
Coconut Sponge, fig leaf ganache, fig compote

The Pear
Pear mousse, poached pear, cinnamon streusel,
sablé biscuit

Executive Chef - Francisco Hernandez
Executive Pastry Chef - Emmanuel Bonneau



THE ROSEBERRY

GLUTEN FREE AFTERNOON TEA

GBP 85

PER PERSON

SAVOURY

Wild Mushroom Parfait Tartlet
Apricot glaze

Cornish Lobster and Prawn Cocktail
Lobster cocktail sauce, tartlet

Devon Chicken Roast
Roasted parsnip and carrot with Oxfordshire honey, mustard mayo

Clarence Court Cotswold Legbar Eggs and Fresh Black Truffle
Mayonnaise

Slow Cooked Angus Aberdeen Brisket
Braised ossobuco, watercress and gherkins

Smoked Scottish Salmon
Salmon rillete, horseradish & chervil cream, compressed cucumber

FRESHLY BAKED RAISIN AND PLAIN SCONES

Accompanied by Cornish clotted cream and seasonal jams

HAND-CRAFTED PASTRIES

Warm Apple & Blackberry Crumble
Caramelised English Cox apples, fresh blackberries, hazelnut
crumble, Calvados custard

Carrot Cake and Pumpkin Seed
Carrot sponge with pumpkin seeds, cream cheese mousse,
orange curd

Hyde Park Fallen Leaf Tart
Chocolate sablé tart, chocolate sponge, Millot chocolate mousse,
walnut diplomat cream,

Fig Leaf and White Chocoate Roulade
Coconut sponge, fig leaf ganache, fig compote

The Pear
Pear mousse, poached pear, cinnamon streusel,
sablé biscuit

Executive Chef - Francisco Hernandez
Executive Pastry Chef - Emmanuel Bonneau

THE ROSEBERRY

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.

WHITE TEA

Apricot White
Mango, Peach & Rose
Fruity, Floral
(Fujian, China)

Silver Needles
Floral, Velvety, Sweet
(Jing, Yunnan, China)

Sticky Rice (Limited Edition) 5 supplement
Vegetal, Rice
(Laos, China)

WHITE AND GREEN TEA

Flourishing Beate
Fruity, Floral, Sweet
Roseberry Bespoke Blend
White Tea, Green Tea, Cornflower Petals, Apricot

GREEN TEA

Saeakari Kabusecha
Sweet, Creamy, Grassy
(Koka, Shiga, Japan)

Organic Genmaicha
Grassy Sencha, Toasted Brown Rice
(Wazuka, Japan)

Organic Dragonwell
Floral, Mild Chestnut
(Long Jing, Zhejiang, China)

Jasmine Pearls
Sweet, Floral
(Yunnan and Guangxi, China)

Hojicha
Roasted, Woody, Hay
(Shizuoka, Japan)

Master's Matcha 10 supplement
Traditionally brewed
Light, Creamy, Peanut Butter, Silken Tofu
(Wazuka, Japan)



THE ROSEBERRY

BLACK TEA

Breakfast Blend
Malty, Fig, Cocoa
(Kenya, Rwanda, India, China)

BLACK TEA - Scented

Earl Grey
Natural Bergamot Oil
Fruity, Lemony, Citric, Malty
(China, India, Italy)

Sticky Toffee
Black Tea, Caramel, Toffee, Cocoa
(Sahyadri Mountains, Southern India)

Mango Noir
Black tea, Natural Mango Scent
Mango, Caramel, Malty
(Yunnan Province, China)

Rose Berry Blend
Rosebery Bespoke Blend
Sweet, Fruity, Aromatic
Goji Berries, Red Dates, Pink Roses
(Yan Zi Ke, Wuyi, Fujian, China)

BLACK TEA - Single Estate

Ancient Haze
Muscatel, Orange, Citrus, Sweet
(Fengqing, Yunnan, China)

Darjeeling First Flush ^{GBP 2} supplement
Floral, Mineral, Rhubarb
(Selimbong Tea Garden, Darjeeling, India)

Darjeeling Second Flush
Fruity, Nutty
(Namring Garden, India)

Assam Second Flush
Malty, Caramel
(Assam, India)

Lapsang Souchong
Smoked Leaves Over Pine Wood
Wood Smoke, Fruit Cake, Leather
(Tong Mu Village, Fujian, China)

BLACK TEA - Caffeine Free

English Breakfast Decaffeinated
Oak, Caramel
(Uva District, Sri Lanka)

THE ROSEBERRY

OOLONG TEA

Milky Oolong
Creamy, Sweet, Buttery
(Nantou Region, Taiwan)

Duck Sh*t (Ya Shi Dan Cong) ^{GBP 4} supplement
Butter Cookies, Magnolia, Cherry Blossom
(Peng Keng Tou Village, Guangdong, China)

Pomelo Flower Honey (Single Bush) ^{GBP 21} supplement
You Zi Xiang Dan Cong
Fruity, Pomelo Zest, Jasmine, Lime Flowers
(Da An Village, Guangdong, China)

Da Hong Pao (Empress Oolong) ^{GBP 13} supplement
Fruity, Mineral, Earthy, Floral
(Fujian, China)

PU-ERH TEA

Mini Tuo Cha 2012
Raw (Sheng); Tobacco, Bold, Earthy
(De Hong, Yunnan, China)

Rocky Road Ripe
Cooked (Shu), Chocolate Brownie, Malted Barley
(Menghai, Yunnan, China)

TISANES - Caffeine Free

Revitazest
Lemongrass, Dry Ginger, Orange peel
Mandarin Garden
Osmanthus, Chrysanthemum, Rose and Lavender
Berry Hibiscus, Rosebuds, Chamomile, Rooibos,
Lemon Verbena, Peppermint

BARISTA SPECIALS

Mandarin Saffron Tea ^{GBP 2} Supplement
Black Tea, Cardamom, Rose Water, Saffron

Mandarin Karak Tea ^{GBP 2} Supplement
Black Tea, Cinnamon, Chilli Flakes, Star Anise, Cloves,
Black Pepper, Cardamom, Condensed Milk

Chai Latte ^{GBP 2} Supplement
Black Tea, Cinnamon, Chilli Flakes, Star Anise, Cloves,
Black Pepper, Cardamom, Oat Milk, Sugar Syrup

Matcha Latte ^{GBP 2} Supplement
Matcha Tea Powder, Almond Milk

Hojicha Latte ^{GBP 4} Supplement
Hojicha Tea Powder, Maple Syrup, Oat Milk

THE ROSEBERRY

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
2018 Dom Pérignon	GBP 59	GBP 350
NV CH Prosecco Superiore D.O.C.G. Della Vite		GBP 80
Louis Roederer Cuvée 2463		GBP 215
NV Billecart - Salmon Brut Rosé		GBP 220

BEERS

Noam, Bavarian Lager Germany, 330ml	GBP 9.5
Five Points Lager England, 330ml	GBP 9
Five Points Pale Ale England, 330ml	GBP 9
Delirium Red Fruit Beer, Belgium, 330ml	GBP 12.5
Fuller's Black Cab, London Stout England, 500ml	GBP 12

SPARKLING TEA

	200ml	750ml
Saicho Jasmine, China	GBP 15	GBP 40
Saicho Hojicha, Japan	GBP 15	GBP 40
Saicho Darjeeling, India	GBP 15	GBP 40

JUICES

Fruit Juice	GBP 11
Freshly Pressed Juice (Orange, Grapefruit, Carrot)	GBP 13

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SOFT DRINKS

Coca-Cola	GBP 6.5
Coke Zero	GBP 6.5
Diet Coke	GBP 6.5
Lemonade	GBP 6
Soda Water	GBP 6
Tonic Water	GBP 6
Slimline Tonic	GBP 6
Ginger Ale	GBP 6
Ginger Beer	GBP 6
Red Bull	GBP 7

WATER

SPARKLING

Nordaq Fresh 750ml	GBP 7
San Pellegrino 750ml	GBP 8

STILL

Nordaq Fresh 750ml	GBP 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.



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