

.IN-ROOM DINING.

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Extending far beyond traditional room service, Rosewood London is committed to making every dining experience memorable, whether you dine inside or outside one of its restaurants.

Our mini-bar stocks a range of soft drinks and alcoholic beverages.

Rosewood London partners with local farms and food producers in a commitment to showcase locally grown, sustainable ingredients in fine cuisine.

Opening Hours

Monday – Sunday
24 Hours

Contact

Please dial 'DINING' to place your order.

Please kindly note that, any special requests need to be placed 24 hours in advance.

A £5 delivery charge will be applied to all in-room dining orders

A 12.5% discretionary service charge will be added to your final bill

If you have a food allergy or intolerance, please inform your server upon placing your order

BREAKFAST

Guests who enjoy a breakfast inclusive package may choose from the following breakfast menu options:

THE CONTINENTAL

30

Morning Pastries, Toast, Butter and Preserves
with your choice of:
Fruit Salad, Cereals or Yoghurt
Fresh Orange or Grapefruit Juice
Coffee or Tea

THE HEALTHY

36

Acai Bowl
Granola, Banana, Goji Berries, Strawberries, Bee Pollen
with your choice of:
Poached Eggs and Avocado on Sourdough Toast or
Egg White Omelette with Tomato, Spinach and Mushroom
Fresh Detox Juice
Coffee or Tea

THE FULL ENGLISH

36

Two Free Range Eggs - Fried, Poached, Boiled or Scrambled
HG Walter *Cumberland Pork Sausage, Treacle Cured Back Bacon, Clonakilty
Black Pudding, Tomatoes, Field Mushrooms, Baked Beans, Toast*
Fresh Orange or Grapefruit Juice
Coffee or Tea

BREAKFAST

A LA CARTE

English Breakfast	20
Two Free Range Eggs - Fried, Poached, Boiled or Scrambled <i>HG Walter Cumberland Pork Sausage, Treacle Cured Back Bacon, Clonakilty Black Pudding, Tomatoes, Field Mushrooms, Baked Beans, Toast</i>	

EGGS

Two Free Range Eggs - Fried, Poached, Boiled or Scrambled	15
Omelette - with your choice of three fillings: <i>Ham, Cheese, Spinach</i>	20
Eggs Benedict, Royale or Florentine	23
Shakshuka <i>Baked Eggs, Chili, Pepper, Tomatoes, Cumin</i>	20

SAVORY

Poached Eggs and Avocado on Sourdough Toast	17
Smoked Salmon Plate	18

SIDES

HG Walter Cumberland Pork Sausage	Field Mushrooms
Chicken or Vegetarian Sausage Streaky or Treacle Cured Back Bacon	Hass Avocado
Clonakilty Black Pudding	Hashbrowns
Spinach	Baked Beans
Smoked Salmon	Cream Cheese
	Tomato

BREAKFAST

SWEET **18**

Pancakes Stack with Maple Syrup and Berries

Waffles with Mascarpone and Strawberries

French Toast with Chantilly and Berries

FRUIT, CEREALS, YOGHURTS

Cereals 7

With Milk

Low Fat or Greek Yoghurt 10

Porridge prepared with Milk or Water 12

Granola, Yoghurt and Blueberries 12

Fruit Salad 12

BAKERY

Morning Pastries Selection with Butter and Preserves 15

Croissant, Pain-au-Chocolat, Pain-au-Raisin

Toast with Butter and Preserves 5

Sourdough, White, Brown or Whole Grain Toast, English Muffin, Bagel

BREAKFAST

HOT BEVERAGES

7

At Rosewood London we use sustainable and organic certified coffee

Filter Coffee, Espresso, Macchiato

Cappuccino, Latte, Mocha, Hot Chocolate

Selection of Teas and Infusions

*English Breakfast, Earl Grey, Darjeeling, Green, Chamomile,
Peppermint, Marco Polo, Jasmine*

COLD BEVERAGES

Fresh Fruit Juices

8

Orange, Apple, Grapefruit, Cranberry, Tomato

Detox Juice

10

Seasonal ingredients, please ask your server for details

ALL DAY DINING

Served from 11.00am to 10:30pm

STARTERS AND SALADS

Clear Chicken and Ginger Broth <i>Rice Noodles</i>	14
Garden Pea Soup (v) <i>Crumbled Sussex Goats' Cheese</i>	14
Oak Smoked Salmon <i>Lemon, Caper Berries, Sour Cream, Rye Toast</i>	22
Grilled Polenta ✓ <i>Aubergine Caponata, Basil Pesto</i>	18
Kale Salad ✓ <i>Curly Kale, Black and White Quinoa, Tenderstem Broccoli, Pomegranate</i>	22
Green Salad ✓ <i>Mixed Leaves, Avocado, Cucumber, Asparagus</i>	17
Nicoise Salad (v) <i>Hard Boiled Egg, New Potatoes, Green Beans, Black Olives</i>	18
Buffalo Mozzarella (v) <i>Heirloom Tomatoes, Basil, Extra Virgin Olive Oil</i>	18
Chicken or Prawns Caesar Salad <i>Baby Gem Lettuce, Free Range Egg, Croutons, Anchovies, Caesar Dressing</i>	24

ALL DAY DINING

Served from 11.00am to 10:30pm

MAINS

Penne or Spaghetti Pasta 24
Tomato (v), Pesto (v) or Bolognese Sauce

Risotto Primavera (v) 24
Garden Peas, Cherry Tomatoes, Asparagus

Corn-Fed Chicken Breast 28
Mashed Potatoes, Broccoli, Thyme Jus

Scottish Salmon Fillet 30
New Potatoes, Fine Beans, Béarnaise Sauce

Chicken Tikka Masala 32
Yoghurt, Cashew Nuts, Steamed Rice, Paratha Bread

Chicken or Prawns Stir Fried Noodles 32
Ginger, Soy Sauce, Asian Vegetables, Chilli

Dedham Vale 28-Days Aged
Sirloin Steak (9oz) 38

Beef Fillet (8oz) 41

Served with chunky chips and your choice of peppercorn sauce, béarnaise sauce or café de Paris butter

ALL DAY DINING

Served from 11.00am to 10:30pm

SANDWICHES AND BURGERS

Served with your choice of skinny fries or green salad

Club Sandwich 26

Corn-Fed Chicken Breast, Dry Cured Streaky Bacon, Egg, Lettuce, Beef Tomato

Rosewood Burger 32

Brioche Bun, English Wagyu, Smoked Applewood Cheese, Red Onion Marmalade

'Beyond Meat' Vegan Burger 26 ✓

Soft Roll, Hass Avocado, Tomato Chutney

SIDES 8

Steamed Seasonal Greens ✓

Green Salad with Vinaigrette ✓

Minted Garden Peas ✓

Mashed Potatoes (v)

Skinny Fries ✓

Mac & Cheese (v)

BRITISH CHEESES *Selection of 3 or 5* 18/25

Montgomery Cheddar

Tunworth Soft Cheese

Beauvale Blue Cheese

Little Wallop

Kidderton Ash

Served with Grapes, Celery and Chutney

DESSERTS 12

Sticky Toffee Pudding

Warm Caramel Sauce, Vanilla Ice Cream

Baked Vanilla Cheesecake

Apricot Compote

Coconut Pannacotta ✓

Mango Compote

LATE NIGHT DINING

Served from 10.30pm to 06:00am

Garden Pea Soup (v) <i>Crumbled Sussex Goats' Cheese</i>	14
Kale Salad V <i>Curly Kale, Black and White Quinoa, Tenderstem Broccoli, Pomegranate</i>	22
Grilled Polenta V <i>Aubergine Caponata, Basil Pesto</i>	18
Chicken or Prawns Caesar Salad <i>Baby Gem Lettuce, Free Range Egg, Croutons, Anchovies, Caesar Dressing</i>	24
Penne or Spaghetti Pasta <i>Tomato (v), Pesto (v) or Bolognese Sauce</i>	24
Club Sandwich <i>Corn-Fed Chicken Breast, Dry Cured Streaky Bacon, Egg, Lettuce, Beef Tomato</i>	26
Rosewood Burger <i>Brioche Bun, English Wagyu, Smoked Applewood Cheese, Red Onion Marmalade</i>	32
Chicken Tikka Masala <i>Yoghurt, Cashew Nuts, Steamed Rice, Paratha Bread</i>	32
DESSERTS	12
Sticky Toffee Pudding <i>Warm Caramel Sauce, Vanilla Ice Cream</i>	
Baked Vanilla Cheesecake <i>Apricot Compote</i>	

ROSEBUDS MENU

Organic Vegetables Puree (v)	12
Ham and Cheese Toastie	12
Steamed Chicken Breast <i>Garden Peas, Steamed Rice</i>	16
Penne or Spaghetti Pasta (v) <i>Bolognese, Tomato Sauce or Butter</i>	16
Mac & Cheese (v)	12
Mini Beef Burger <i>Served with your choice of Skinny Fries or Green Salad</i>	16
Chicken Nuggets or Fish Goujons <i>Served with your choice of Skinny Fries or Green Salad</i>	16

· BEVERAGES ·

WINES BY THE GLASS

CHAMPAGNE/SPARKLING	150 ml	750 ml	
'R' de Ruinart, Brut, Reims, France	✓ 22	95	
Ruinart Rosé, Reims, France	✓ 25	125	
Dom Pérignon, Reims, France	✓	300	
Nyetimber 'Classic Cuvée', West Sussex, England	23	110	
WHITE WINE	175 ml	500 ml	750 ml
Colombard Blend, Domaine des Ménards, Côtes de Gascogne, France	10	26	36
Pecorino, Ciù Ciù, Falerio, Pecorino-Passerina Blend, Marche, Italy	12	36	43
Sauvignon Blanc, The Nest, Marlborough, New Zealand	16	48	60
RED WINE	175 ml	500 ml	750 ml
Le Lesc Rouge, Plaimont Côtes de Gascogne, France	10	26	36
Côtes du Rhône, Clos Saint Antonin, Rhone, France	14	42	51
Pinot Noir, "Unravelled" Carrick, Central Otago, New Zealand	17	50	65
ROSÉ WINE	175 ml	750 ml	
Grenache Blend, 'Whispering Angel', Château D'Esclans, Provence, France	18	69	



Please note Vintages may be subject to change due to availability

HALF BOTTLES

HALF BOTTLE WHITE WINE

375 ml

Pinot Grigio, Castel Firmian, Mezzacorona,
Veneto, Italy **28**

Gavi di Gavi, Lugarara, La Giustiniana,
Piedmont, Italy **33**

Chardonnay, Chablis, Domaine du Chardonnay,
Burgundy, France **36**

Sauvignon Blanc, Sancerre La Croix du Roy,
Crochet, France **40**

HALF BOTTLE RED WINE

375 ml

Shiraz, Lionheart of the Barossa, Dandelion Vineyards,
Barossa, Australia **30**

Cabernet Sauvignon, Château de Ricaud,
Cadillac-Cotes de Bordeaux, France **36**

Beaujolais, Fleurie, Dominique Morel,
Beaujolais, France **40**

Chianti Classico, Fontodi,
Tuscany, Italy **45**



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WINES BY BOTTLE

WHITE WINE BY BOTTLE

750 ml

Albarino, Lagar do Merens, Rias Baixas, Spain **57**
Rias Baixas, Spain

Chardonnay, Chablis Terrois de Chablis, Patrick Puize, **89**
Burgundy, France

RED WINE BY BOTTLE

750 ml

Merlot, Chateau Haut Faugeres St Emilion Grd Cru, **80**
Bordeaux, France

Malbec, Trapiche Terroir Series Finca Orellana, **85**
Mendoza, Argentina

SWEET WINE

70 ml/375 ml

Sauternes, La Chapelle de Lafaurie Peyraguey **9/45**
Bordeaux, France

Royal Tokaji Late Harvest 500ml **9/45**
Tokaji, Hungary

PORT

70 ml/375 ml

Quinta do Passadouro LBV Port **9/65**
Douro Valley, Portugal

Quinta de la Rosa 10 year Tawny Port **9/46**
Douro Valley, Portugal



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BEVERAGES

VODKA	50 ml
Absolut Elyx	12
Ketel One	13
GIN	50 ml
Beefeater	12
Hendrick's	15
Monkey 47	16
RUM	50 ml
Havana Club 3 YO	12
Zacapa Centenario Sistema Solera 23	19
Havana Club Selección de Maestros	19

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BEVERAGES

TEQUILA	50 ml
Olmecca Altos Blanco	12
Don Julio, Blanco	13
Avion Reserva 44	40
Don Julio 1942	43
WHISKY	50 ml
Chivas Regal 12 YO	12
Macallan 12 YO Double Cask	19
BOURBON	
Makers Mark	12
Woodford Reserve	15
COGNAC	50 ml
Rémy Martin VSOP	13
Rémy Martin X.O.	28
Hennessy X.O.	40
TOBACCO	
Marlboro Gold (20 pack)	18

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BEVERAGES

BEER	330 ml
Freedom Lager	9
Heineken	9
Peroni Nastro Azzurro	9
SOFT DRINKS	200 ml
Ginger Ale	5
Ginger Beer	5
Tonic Water	5
Soda Water	5
Lemonade	5
Coca-Cola	6
Diet Coke	6
MINERAL WATER	500 ml
San Pellegrino Sparkling	7
Acqua Panna Still	7
Rosewood Vivreau Sparkling Water	4
Rosewood Vivreau Still Water	4

PRIVATE BAR

SNACKS & SWEETS

Joe & Seph's Popcorn	3
Brown Bag Potato Crisps	4
Selection of Roasted Nuts	6
Chocolate Selection	4
Selection of Roasted Nuts	4

MINERAL WATER

San Pellegrino Sparkling	7
Acqua Panna Still	7
CanO Still or Sparkling	3.5

SOFT DRINKS

Fentimans Curiosity Cola (275 ml)	4
Fentimans Victorian Lemonade (275 ml)	4
Coca-Cola (200 ml)	4
Diet Coke (200 ml)	4
London Essence Tonic (200 ml)	4

PRIVATE BAR

JUICE

Folkington's Orange Juice (250 ml)	4
Folkington's Cranberry Juice (250 ml)	4
Folkington's Apple Juice (250 ml)	4
Folkington's Tomato Juice (250 ml)	4
Vita Coconut Water (200 ml)	4

BEER

Freedom Lager	8
Peroni Nastro Azzurro	8

CHAMPAGNE AND WINE

NV 'R' de Ruinart, Brut, Reims, France (375 ml)	49
NV 'R' de Ruinart, Brut, Reims, France (750 ml)	95
Dom Pérignon, Reims, France (750 ml)	300
Château De Ricaud, Cadillac, Côtes de Bordeaux, France	36
Chablis, Domaine du Chardonnay, Burgundy, France	36

PRIVATE BAR

AVANTGARDE COCKTAILS	50 ml	375 ml
No 1 The Martini Cocktail	14	60
No 2 The Old Fashioned	14	60
No 3 The Manhattan	14	60
No 2 The Old Fashioned	14	60
SPIRITS	50 ml ml	200 ml
Grey Goose Vodka	14	48
Bombay Sapphire London Dry Gin	14	48
Sipsmith London Dry Gin	14	48
Bacardi Superior Blanco Rum	14	48
Jack Daniel's Old No 7 Tennessee Whiskey	14	48
Balvenie Double Wood 12 Year Old Whisky	18	60
Frapin Château Fontpinot XO Cognac	25	91