

.IN-ROOM DINING.

# ·IN-ROOM DINING·

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

CHAPTER I

·ALL DAY BREAKFAST·

# ALL DAY BREAKFAST

*Served 24 hours*

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

# ALL DAY BREAKFAST

*Served 24 hours*

## 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	Hass Avocado	
Streaky or Treacle Cured Back Bacon	Hashbrowns	
Clonakilty Black Pudding	Baked Beans	
Spinach	Cream Cheese	
Smoked Salmon	Tomato	8

# ALL DAY BREAKFAST

*Served 24 hours*

## **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*

# ALL DAY BREAKFAST

*Served 24 hours*

## **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*

CHAPTER II

·ALL DAY DINING·



# ALL DAY DINING

*Served from 11.00am to 10:30pm*

## STARTERS AND SALADS

Clear Chicken and Ginger Broth <i>Rice Noodles</i>	14
Roasted Tomato Soup (v) <i>Toasted Sourdough Bread, Basil Pesto</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*

Wild Mushroom Risotto (v) 24  
*Artichokes, Black Truffle, Aged Parmesan Cheese*

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)

CHAPTER III

·MIDDLE EASTERN MENU·

# MIDDLE EASTERN MENU

*Served from 11.00am to 10:30pm*

## **COLD MEZZE** 22

Hummus, Mutabal, Stuffed Vine Leaves

*Arabic Pickles, Pitta Bread*

## **HOT MEZZE** 22

Falafel, Kibbeh, Cheese Sambousek

*Arabic Pickles, Tabini Sauce, Pitta Bread*

## **MIXED GRILL** 38

Lamb Kofta, Joojeh Chicken Kebab, Vegetable Skewer, Salad

*Harra Sauce, Pitta Bread, Saffron Rice*

## **SWEET TREATS** 12

Selection of freshly made Baklava

Selection of Ice Creams or Sorbets

*Vanilla, Chocolate, Pistachio, Macadamia, Mango, Strawberry*

Sliced Fruit or Fruit Salad

CHAPTER IV

·DESSERTS·

# DESSERTS

*Served from 11.00am to 10:30pm*

**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, Clotted Cream*

Baked Madagascan Vanilla Cheesecake

*Sour Cherry Compote*

Oat Milk Pannacotta ✓

*Winter Fruits Compote, Caramelised Puff Rice*

Valrhona 70% Chocolate Pot

*Toasted Hazelnut Praline, Chocolate Tuille*

Selection of Ice Creams or Sorbets

*Vanilla, Chocolate, Pistachio, Macadamia, Mango, Strawberry*

Sliced Fruit or Fruit Salad ✓

CHAPTER V

·LATE NIGHT DINING·



# LATE NIGHT DINING

*Served from 10.30pm to 06:00am*

Roasted Tomato Soup (v) <i>Toasted Sourdough Bread, Basil Pesto</i>	14
Kale Salad ✓ <i>Curly Kale, Black and White Quinoa, Tenderstem Broccoli, Pomegranate</i>	22
Grilled Polenta ✓ <i>Aubergine Caponata, Basil Pesto</i>	18
Chicken or Prawns Caesar Salad <i>Baby Gem Lettuce, Free Range Egg, Crutons, 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
<b>DESSERTS</b>	<b>12</b>
Sticky Toffee Pudding <i>Warm Caramel Sauce, Clotted Cream</i>	
Baked Madagascan Vanilla Cheesecake <i>Sour Cherry Compote</i>	

CHAPTER VI

·ROSEBUDS·

# ROSEBUDS MENU

*Served 24 hours*

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
Chocolate Brownie <i>Vanilla Bean Ice Cream</i>	12
Baked Vanilla Cheesecake <i>Cherries</i>	12
Selection of Ice Creams or Sorbets <i>Vanilla, Chocolate, Pistachio, Macadamia, Mango, Strawberry</i>	12

CHAPTER VII

·BEVERAGES·

# WINES BY THE GLASS

<b>CHAMPAGNE/SPARKLING</b>	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	
 <b>WHITE WINE</b>	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
 <b>RED WINE</b>	175 ml	500 ml	750 ml
Le Lesc Rouge, Plaimont Côtes de Gascogne, France	10	26	36
Côtes du Rhône, Clos Saint Antonin, Rhône, France	14	42	51
Pinot Noir, "Unravelled" Carrick, Central Otago, New Zealand	17	50	65
 <b>ROSÉ WINE</b>	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, 28  
Veneto, Italy

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

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

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

## HALF BOTTLE RED WINE 375 ml

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

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

Beaujolais, Fleurie, Dominique Morel, 40  
Beaujolais, France

Chianti Classico, Fontodi, 45  
Tuscany, Italy



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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

<b>VODKA</b>	50 ml
Grey Goose	14
Absolut Elyx	12
Ketel One	13
<b>GIN</b>	50 ml
Bombay Sapphire	14
Hendrick's	15
Monkey 47	16
<b>RUM</b>	50 ml
Bacardi Superior Carta Blanca	13
Zacapa Centenario Sistema Solera 23	19
Havana Club Selección de Maestros	19

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# BEVERAGES

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

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# BEVERAGES

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

CHAPTER VIII

·PRIVATE BAR·

# 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

## SNACKS & SWEETS

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

<b>AVANTGARDE COCKTAILS</b>	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
<b>SPIRITS</b>	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