

.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 15% 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

Freshly Brewed 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

Freshly Brewed Coffee or Tea

THE FULL ENGLISH

36

Two Free Range Eggs - Fried, Poached, Boiled or Scrambled

Cumberland Pork Sausage, Sweet Cured Back Bacon, Clonakilty Black Pudding, Tomatoes, Field Mushrooms, Baked Beans, Toast

Fresh Orange or Grapefruit Juice

Freshly Brewed Coffee or Tea

ALL DAY BREAKFAST

Served 24 hours

A LA CARTE

English Breakfast 20
Two Free Range Eggs - Fried, Poached, Boiled or Scrambled
Cumberland Pork Sausage, Sweet Cured Back Bacon, Clonakilty Black Pudding,
Tomatoes, Field Mushrooms, Baked Beans, Toast

EGGS

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

SAVORY

Poached Eggs and Avocado on Sourdough Toast 17
H. Foreman & Son London Smoked Salmon 22
Wholemeal Bread, Lemon, Crème Fraîche

SIDES

8

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

ALL DAY BREAKFAST

Served 24 hours

SWEET

18

- Pancake Stack with Maple Syrup and Berries
- Waffle with Whipped Cream and Strawberries
- Brioche French Toast with Mascarpone and Caramelized Banana

FRUIT, CEREALS, YOGHURTS

- Cereals 7
With Milk
- Low Fat or Greek Yoghurt 8
- 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 7
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 by Mariage Frères
*English Breakfast, Earl Grey, Darjeeling, Green, Chamomile,
Peppermint, Marco Polo, Jasmine*

COLD BEVERAGES

Fresh Fruit Juices

7

Orange, Apple, Grapefruit, Cranberry, Tomato

Detox Juice

10

Seasonal ingredients, please ask your server for details

CHAPTER II
·ROSEBUDS·

ROSEBUDS MENU

Served 24 hours

Homemade Vegetables Puree (v)	12
Ham and Cheese Toastie	12
Steamed Chicken Breast <i>Garden Peas, Steamed Rice</i>	16
Macaroni, 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, Strawberry</i>	12

CHAPTER III

·ALL DAY DINING·

ALL DAY DINING

Served from 11.00am to 10:30pm

STARTERS AND SALADS

Clear Chicken and Ginger Broth <i>Rice Noodles, Shitake Mushrooms</i>	14
Roasted Tomato Soup (v) <i>Toasted Sourdough Bread, Basil Pesto</i>	14
Superfood Salad ✓ <i>Kale, Quinoa, Edamame, Sunflower Seeds, Pomegranate, Avocado</i>	22
H. Foreman & Son London Smoked Salmon <i>Wholemeal Bread, Lemon, Crème Fraîche</i>	22
Grilled Polenta ✓ <i>Aubergine Caponata, Basil Oil</i>	18
Green Salad ✓ <i>Mixed Leaves, Avocado, Cucumber, Asparagus</i>	17
Seared Tuna Salad <i>French Beans, Cherry Tomatoes, Olives, New Potatoes, Mustard Dressing</i>	26
Laverstoke Park Buffalo Mozzarella (v) <i>Heirloom Tomatoes, Green Olives Tapenade</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

PASTA

Penne, Spaghetti or Macaroni	24
<i>Tomato (v), Pesto (v), Arrabbiata (v) or Bolognese Sauce</i>	
Black Truffle and Burrata Tortellini (v)	28
<i>Tomato Fondue, Aged Parmesan</i>	

PIZZA

Pizza Margherita (v)	24
<i>Extra Toppings:</i>	3 Each
<i>Chicken, Mushrooms, Pepperoni, Onions, Sweetcorn, Peppers, Olives, Pesto</i>	

MAINS

Lemon & Rosemary Roasted Baby Chicken	28
<i>Thyme Jus</i>	
Loch Duart Scottish Salmon Fillet	30
<i>Mash Potatoes, Broccoli, Hollandaise Sauce</i>	
Battered Cod & Chips	28
<i>Musby Peas, Tartare Sauce</i>	
Chicken Tikka Masala	32
<i>Yoghurt, Cashew Nuts, Steamed Rice, Paratha Bread</i>	
Chicken or Prawns Stir Fried Noodles	32
<i>Ginger, Soy Sauce, Asian Vegetables, Chilli</i>	
Hereford 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, BURGERS

Served with your choice of skinny fries or green salad

Club Sandwich 26
Corn-Fed Chicken Breast, Dry Cured Streaky Bacon, Egg, Lettuce, Tomato

Rosewood Burger 32
Brioche Bun, English Wagyu Beef, Smoked Applewood Cheese

'Beyond Meat' Vegan Burger ✓ 26
Soft Roll, Hass Avocado, Tomato

Falafel Wrap ✓ 24
Hummus, Peppers, Tomato, Lettuce

SNACKS

Devonshire Crab and Ginger Spring Roll 16
Coconut and Yuzu Dipping Sauce

Winchester Cheddar & Lane Farm Chorizo Croquette 14
Pear and Saffron Chutney

Lemon & Black Sesame Crusted Tiger Prawns 16
Sriracha Mayonnaise

Smoked Aubergine, Cumin Spiced Cauliflower ✓ 12
Pomegranate, Coriander

SIDES

Steamed Seasonal Greens ✓ Green Salad with Vinaigrette ✓ 8
Steamed Rice ✓ Mac & Cheese (v)
Heritage Carrots ✓ Fine French Beans
Mashed Potatoes (v) Skinny Fries ✓

CHAPTER IV

·MIDDLE EASTERN MENU·

MIDDLE EASTERN MENU

Served from 11.00am to 10:30pm

COLD MEZZE	22
Hummus, Mutabal, Stuffed Vine Leaves <i>Arabic Pickles, Pitta Bread</i>	
HOT MEZZE	22
Falafel, Kibbeh, Cheese Sambousek <i>Arabic Pickles, Tabini Sauce, Pitta Bread</i>	
MIXED GRILL	38
Lamb Kofta, Joojeh Chicken Kebab, Vegetable Skewer, Salad <i>Harra Sauce, Pitta Bread, Saffron Rice</i>	
SWEET TREATS	12
Selection of freshly made Baklava	
Selection of Ice Creams or Sorbets <i>Vanilla, Chocolate, Strawberry</i>	
Sliced Fruit or Fruit Salad	

CHAPTER V

·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, Quince Jelly and Tomato Chutney

DESSERTS

12

Sticky Toffee Pudding

Warm Caramel Sauce, Vanilla Ice Cream

Baked Madagascan Vanilla Cheesecake

Sour Cherry Compote

Oat Milk Pannacotta 

Fruits Compote, Caramelised Puff Rice

Valrhona 70% Chocolate Pot

Toasted Hazelnut Praline, Chocolate Tuille

Selection of Ice Creams or Sorbets

Vanilla, Chocolate, Strawberry

Sliced Fruit or Fruit Salad 

CHAPTER VI

·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
Superfood Salad ✓ <i>Kale, Quinoa, Edamame, Sunflower Seeds, Pomegranate, Avocado</i>	22
Grilled Polenta ✓ <i>Aubergine Caponata, Basil Oil</i>	18
Chicken or Prawns Caesar Salad <i>Baby Gem Lettuce, Free Range Egg, Croutons, Anchovies, Caesar Dressing</i>	24
Penne, Spaghetti or Macaroni Pasta <i>Tomato (v), Pesto (v), Arrabbiata (v) or Bolognese Sauce</i>	24
Club Sandwich <i>Corn-Fed Chicken Breast, Dry Cured Streaky Bacon, Egg, Lettuce, Tomato</i>	26
Rosewood Burger <i>Brioche Bun, English Wagyu, Smoked Applewood Cheese</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 Madagascan Vanilla Cheesecake <i>Sour Cherry Compote</i>	

CHAPTER VII

·BEVERAGES·

WINES BY THE GLASS

CHAMPAGNE & SPARKLING WINE	150 ml	750 ml
'R' de Ruinart Brut NV, Champagne, France	22	105
Ruinart Rosé NV, Champagne, France	28	135
Dom Pérignon Brut 2012, Champagne, France		300
Krug Grande Cuvée NV, Champagne, France		350
Gusbourne Blanc de Blancs 2017, Kent, United Kingdom	18	75
Wild Idol Alcohol Free Sparkling Rosé, Rheinhessen, Germany	16	65
WHITE WINE	175 ml	750 ml
Pecorino, Ciù Ciù, Falerio, Pecorino-Passerina Blend, Marche, Italy ✓	12	45
Sauvignon Blanc, Petit Clos by Clos Henri, Marlborough, New Zealand ✓	16	65
Chardonnay, Au Bon Climat California, USA ✓	20	80
RED WINE	175 ml	750 ml
Mencia, 'Prunus' Dão Tinto Dão, Portugal	12	45
Côtes du Rhône, Domaine de la Solitude Rhône, France	14	50
Pinot Noir, Sokol Blosser Oregon, USA	17	65
ROSE WINE	175 ml	750 ml
Domaine Ott Coeur Clos Mireille Rosé Provence, France	22	85



Please note Vintages may be subject to change due to availability

WINES BY BOTTLE

WHITE WINE BY BOTTLE	750 ml
Albariño Blend, Terras Gauda O Rosal Rias Baixas, Spain	60
Sauvignon Blanc, Massican California, USA	90
Chardonnay, Pyramid Valley, Lion's Tooth Canterbury, New Zealand	125
RED WINE BY BOTTLE	750 ml
Haut-Médoc Cru Bourgeois Supérieur, Château Bernadotte Bordeaux, France	65
Sangiovese, Gauggiole, Castiglion del Bosco Tuscany, Italy	85
Pinot Noir, By Farr 'Tout Pres' Geelong, Australia	175
SWEET WINE	100 ml/750 ml
Sauternes, Castelnau de Suduiraut Bordeaux, France	17/110
Roccolo Grassi Recioto Valpolicella 375ml Veneto, Italy	25/70
PORT	100 ml/750 ml
Port 2008 Warres Matured LBV	16/115
Port Barros 10yr Tawny	14/95



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BEVERAGES

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

BEVERAGES

TEQUILA	50 ml
Olmeca Altos Blanco	12
Patron Silver	13
Avion Reserva 44	40
Don Julio 1942	43
WHISKY	50 ml
Aberfeldy 12 YO	13
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

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
Hildon Sparkling	7
Hildon 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)	105
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

Hildon Sparkling	7
Hildon 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

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 4 The Negroni	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