

TEA & TEQUILA

Rosewood London has partnered with artisan clothing brand Tea and Tequila, a British brand with a Mexican soul. Our team at La Veranda by Patrón will be dressed in an array of colourful outfits handmade by Mexican craftspeople.



La Veranda by Patrón

Step into a Mexican oasis, nestled in our iconic courtyard.

Surrounded by luscious greenery and elegant archways reminiscent of Mexican architecture, revel in long summer days with tranquil sounds of relaxing waterfalls. Experience a taste of Central America with freshly crafted Patrón cocktails and authentic Mexican flavours.

Join us on Sundays as La Veranda becomes home to Latin-infused live music embodying the vibrancy of Mexico.

TEQUILA
PATRÓN.



From hand-harvesting the highest-quality 100 % Weber Blue Agave, to the traditional, time-honoured distillation process and individual labelling, numbering, and inspection of each bottle, Patrón tequila is crafted with meticulous precision and care.

Though Patrón has grown to become one of the most recognized and respected luxury spirits brands in the world. Patrón is exclusively produced in the Highlands of Jalisco, Mexico, in the same small batches and with the same commitment to quality and craftsmanship.



TEQUILA

Patrón Silver	14
Patrón Reposado	19
Patrón Anejo	21
Gran Patrón Platinum	55
Gran Patrón Piedra	88

HOT BEVERAGE

All at 6

*Espresso, Double Espresso, Americano, Macchiato, Cappuccino
Café Latte, Flat White, Cortado, Mocha, Filter Coffee*

Mariage Frères Teas

*English breakfast, Earl Grey, Lapsang, Marco Polo
Fuji Yama (Green Tea), Rouge Bourbon Vanilla Rooibos
Peppermint, Verbena Citrodora, Chamomile
Jasmine Mandarin, Fresh Mint*

At Rosewood London, we use sustainable and organic certified coffee



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

*Please advise your server if you have any allergies or require information on ingredients used in our dishes.
All prices are inclusive of VAT. A 15% discretionary service charge will be added to your bill.*

SPARKLING WINE

	<i>Glass 150ml</i>	<i>Bottle 750ml</i>
Wild Idol Non Alcoholic Sparkling Rose <i>NV</i> <i>Rheinhessen Germany</i>	16	70
Gusbourne Brut Reserve 2017 <i>Kent United Kingdom</i>	19	85
Ca' del Bosco 'Cuvée Prestige' Brut <i>NV</i> <i>Franciacorta Italy</i>	20	90
'R' de Ruinart Brut <i>NV</i> <i>Champagne France</i>	22	105
Ruinart Rosé Brut <i>NV</i> <i>Champagne France</i>	28	135
Nyetimber 'Cuvee Chérie' Demi-Sec <i>NV</i> <i>West Sussex United Kingdom</i>		95
Gosset Grand Millésime 2006 <i>Champagne France</i>		135
Billecart-Salmon Rosé <i>NV</i> <i>Champagne France</i>		145
Ruinart Blanc de Blancs <i>NV</i> <i>Champagne France</i>		150
Dom Pérignon Brut 2012 <i>Champagne France</i>		300
Krug Grande Cuvée Brut <i>NV</i> <i>Champagne France</i>		350

125ml measures are available upon request.

Please note that the vintages might change and the wines are subject to availability.

All prices are in GBP and are inclusive of VAT at the current prevailing rate.

Please note that a discretionary service charge of 15% will be added to your bill.

CREATIONS

El Coyote <i>Patrón Añejo, Amarico, Melon & Lime Leaf, Fino</i>	21
Pink Chihuahua <i>Patrón Reposado, Campari, Passion Fruit, Clarified Hibiscus, Champagne</i>	21
Michelada <i>Patrón Silver, Ancho Reyes, Pastor & Chipotle, Clamato Juice, Mexican Lager</i>	17
Cucaracha Spritz <i>Patrón Silver, 1757 Vermouth di Torino, Guanabana & Pina, Menta Poleo tea, London E Tonic Water</i>	18
Oaxaca Colada <i>Patrón Reposado, Horchata, Oloroso, Mole & Tonka</i>	18

CLASSICS

Margarita <i>Patrón Silver, Triple Sec, Lime</i>	18
Margarita Picante <i>Patrón Silver, Ancho Reyes, Lime</i>	18
Tommy's <i>Patrón Reposado, Agave, Lime, Guzano Salt</i>	18
Paloma <i>Patrón Reposado, Lime, Agave, London Essence Grapefruit Soda</i>	18



ALCOHOL-FREE

Agua de Jamaica <i>Hibiscus & Mint</i>	10
Horchata <i>Almond Milk, Jasmin Rice, Cinnamon, Tonka</i>	12

BOTTLED BEER & CIDER

	<i>Bottle</i>
Pacifico Clara, 4.5% <i>Mexico</i>	7
Modello Especial, 4.5% <i>Mexico</i>	7
Lucky Saint Unfiltered, 0.05% <i>Germany</i>	6
Sassy Cidre Brut, 5.5% <i>Normandy France</i>	6



GIN

Bombay Sapphire	13
Bombay Premier Cru	16

VODKA

Grey Goose	13
Grey Goose Citron	13

WHISKY

Makers Mark	13
Sazerac Rye	14

RUM

Bacardi Carta Blanca	13
Bacardi 8	15

MEZCAL

Ojo de Dios	13
Siete Misterioso Tobala	28

RED

	<i>Glass</i> 175ml	<i>Carafe</i> 500ml	<i>Bottle</i> 750ml
Granitico Cinsault, A Los Vinateros Bravos 2021 <i>Itata Chile</i>	14	40	55
Urbina Rioja Crianza 2012 <i>Rioja Spain</i>	16	45	60
Malbec Catena 'Vista Flores' 2019 <i>Mendoza Argentina</i>	17	50	65
Sokol Blosser Pinor Noir 2021 <i>Willamette Valley Oregon</i>	18	55	75
Gre2 Garnacha, Bodega Cristo del Humilladero 2019 <i>Old Castile Spain</i>			55
Lobo Carmenere, Villalobos 2020 <i>Colchagua Chile</i>			70
Merlot, Long Meadow Ranch 2017 <i>Napa Valley California</i>			110
Château Lafon-Rochet, Saint-Estèphe 2007 <i>Bordeaux France</i>			160
'Flaccianello Della Pieve' Fontodi, Colli della Toscana Centrale 2016 <i>Tuscany Italy</i>			190

WHITE

	<i>Glass</i> 175ml	<i>Carafe</i> 500ml	<i>Bottle</i> 750ml
Chardonnay 'Family Vineyard' Miolo 2020 <i>Campanha Brazil</i>	14	40	55
Sauvignon Blanc Valdivieso 2021 <i>Aconcagua Valley Chile</i>	15	45	60
Semillon, Bodega Miras 2021 <i>Patagonia Argentina</i>	17	50	65
Albariño Blend, Terras Gauda O Rosal 2021 <i>Rias Baixas Spain</i>	18	55	70
El Abasto, Pinot Grigio 2021 <i>Mendoza Argentina</i>			50
A Veredas Rioja Blanco 2019 <i>Rioja Spain</i>			70
Pieropan 'La Rocca' Soave Classico 2019 <i>Veneto Italy</i>			95
Riesling Jesuitengarten, Bassermann Jordan 2017 <i>Pfalz Germany</i>			160
Puligny-Montrachet, Domaine Benoit Ente 2015 <i>Burgundy France</i>			210



ROSE

	<i>Glass</i> 175ml	<i>Carafe</i> 500ml	<i>Bottle</i> 750ml	<i>Magnum</i> 1500ml
Château Minuty 'Rose et Or' 2021 <i>Côtes de Provence France</i>	21	65	80	160
Château Minuty '281' 2020 <i>Côtes de Provence France</i>			170	340

vegan
organic
bio-dynamic

ALL DAY DINING



FOOD MENU

(Available from 12 to 3pm & 5 to 10pm)

SNACKS

Manzanilla olives	4
Salted Marcona almonds	5
Fried Padron peppers, <i>smoked sea salt</i>	8

GUACAMOLE

Served with various flavoured corn tortillas

Fresh herbs, pomegranate, pine nuts	11
Green tomato, ginger, chili	11



TACOS

2 pieces per portion

Yellow tail tuna, red onion, mango, Habanero chili Tostada	18
Wagyu beef, black bean, truffle salsa, sour cream	18
Buttermilk chicken, spring onion, coriander, chipotle mayonnaise	16
Asparagus, mushroom, burnt green mole, Oaxaca cheese	14

BOWL

Seabass ceviche, <i>watermelon, quinoa, mint, margarita dressing</i>	28
Naked vegan burrito, <i>pinto beans, avocado, peppers, rice, cucumber, red onion</i>	21

PLATES

28-day aged beef rib eye <i>chimichurri, grilled sweetcorn</i>	33
8-hour braised pork shoulder, <i>quesadilla, Pico de Gallo, jalapenos, red onion, Salsa Verde</i>	26
Grilled XL tiger prawn, <i>garlic, bullet chili, lemon, coriander</i>	15 each
Double spiced chicken enchilada, <i>beans, Monterey Jack cheese, spice tomato sauce</i>	26
Pot roast sea bass, <i>ancho chili, cherry tomatoes, tequila, herbs</i>	24

SIDES

Mexican salad, <i>tortilla croutons</i>	11
Grilled corn	11
Crispy sweet potato, <i>garlic mojo de ajo</i>	11



DESSERTS

Mexican caramel flan, <i>caramel crisp</i>	12
Bitter chocolate mousse, <i>mango & lime sauce</i>	12
Tropical fruit, <i>cactus fruit syrup</i>	12
Selection of sorbets & ice cream	8/9