Jacqueline

Marius Dufay, Executive Pastry Chef

Afternoon tea at Jacqueline is created by Executive Pastry Chef Marius Dufay. Guided by seasonality and a respect for classic technique, his pâtisseries offer an elegant expression of British afternoon tea, beautifully finished and served with care. Before joining The Chancery Rosewood, Marius refined his craft in leading pâtisseries and three-Michelin-starred kitchens, including Pierre Gagnaire, Alain Ducasse, Christophe Bacquié, Pierre Hermé, and Mirazur, where he was named Best Pastry Chef by Gault & Millau. In 2023, he received the Michelin Passion Dessert Award.

Partners in Provenance

Rosewood's Partners in Provenance commitment is born out of respect for local farmers, indigenous agriculture, and a dedication to delivering the highest quality food. The Chancery Rosewood partners with local farms and purveyors to provide guests with fresh, seasonal products throughout the year such as fresh seafood, herbs, vegetables, hydroponic vegetables grown by local welfare facilities, and honey from local bee farms. Our fish is sustainably sourced, either locally or through sustainably certified partners.

THE ART OF TEA

Our representation of the timeless British ritual

Begin with a sensory exploration of the world of tea, guided by our Tea Sommelier and unveiled through three infusions.

The ritual continues with a curated selection of finger sandwiches, warm scones, and delicate pastries, each thoughtfully crafted to honour tradition.

PAIRINGS

Signature Champagne Pairing – 75

Bonnet Gilmert, Blanc de Blancs Grand Cru, NV

Pol Roger, Brut Réserve, NV

Gosset, Grand Rosé, NV

Héritage Champagne Pairing – 185

Ruinart, Blanc de Blancs, NV

Pol Roger, Cuvée Sir Winston Churchill, 2015

Billecart-Salmon, Cuvée Elisabeth Salmon Rosé, 2012

Selection of three Sparkling Teas – 30

Copenhagen LYSEGRØN

Saicho Jasmine

Saicho Osmanthus

Selection of two Grand Cru Teas & one Infusion – 15

Qing Xin Oolong 2024, *Jade Mountain, Taiwan*

Plum Muscatel 2nd Flush 2023, *Darjeeling, India*

Wild Violet, *Armenia*

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Spring Menu

OUT OF THIS WORLD

105 per guest

Jasmine Crème Fraîche Blini and Caviar

SANDWICHES

Elderflower and Minted Garden Peas
lovage and cream cheese

Geranium and Smoked Scottish Salmon
watercress crème fraîche

Chamomile and Egg
Montgomery Cheddar cheese

Garlic Flower and Corn-Fed Chicken Breast
wild garlic emulsion

Osmanthus Roudoudou Jelly

SCONES

Plain and Raisin
served with Devonshire clotted cream,
rhubarb jam and strawberry & tiaré gardenia jam

PASTRIES

Meadowsweet and Dark Chocolate Tart
Buckwheat praline

Ylang Ylang and Passionfruit
cream cheese on pressed biscuit

Rose and Aloe Vera Macaron
raspberry and chardonnay marmalade

Orange blossom Tropézienne
marzipan and cream

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Signature Blend

The Chancery Rosewood Blend

Crafted exclusively for The Chancery Rosewood. Inspired by the American heritage of this iconic building, with the rich, sweet smokiness of American barbecue.

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Black Tea

BREAKFAST TEA

Assam

Ceylon

Yunnan

House Kenya

EARL GREY

Large Leaf Earl Grey

Lords Tea
black tea, bergamot, safflower

SINGLE ORIGINE

Jersey Black Tea 24
Jersey, United Kingdom

Darjeeling Plum Muscatel
2nd Flush 2023
Darjeeling, India

Darjeeling Spring Flowery 5
1st Flush 2025
Darjeeling, India

Organic Himalayan Flower
Darjeeling, India

Assam Malt 2nd Flush 2024
Assam, India

Imperial Black 2022 5
Hile, Nepal

Kalapani Ujeli
Panchthar, Nepal

Misty Mountains
Nepal

Sam Bodhi F.O.P
Nuwara Eliya, Sri Lanka

Smoky Lapsang Souchong
Fujian, China

Cocoa Malt Queen – Jin Jun Mei
Fujian, China

Golden Peony
Fujian, China

Grand Yunnan Impérial
Yunnan, China

Honey Black 2024 14
Nantou, Taiwan

Cherry Black 2024 5
Gokase, Japan

Dong Fang Black Tea
Chiang Rai, Thailand

Jukro Malcha
powdered black tea from Korea

Jukro
Hadong, South Korea

Amphora
Guria, Georgia

BLEND

Chocolate Velvet Tea
black tea, oolong, chocolate, raspberry, caramel

Arabian Saffron Chai
black tea, spices, saffron, dates

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Green Tea

SINGLE ORIGINE

Jersey Green Tea 24
Jersey, United Kingdom

Long Jing Imperial
Zhejiang, China

Huang Shan Mao Feng
Anhui, China

Batabatacha
Niigata, Japan

Craft Hojicha
Kyoto, Japan

Kuki Hojicha – Roasted Stems
Japan

Okumidori Kabusecha 2024 5
Kagoshima, Japan

Saemidori Kabusecha 2024 5
Kagoshima, Japan

Handpicked Gyokuro 2025 26
Shibushi, Japan

Sencha Ariake
Japan

Jejudo Imperial
Jeju Island, Korea

BLEND

Green of London
green tea, bergamot

Sakura Fruit & Floral Green Tea
sencha, cherry blossom, pineapple

Jasmine Pearls
green tea, jasmine

Sahara Tea
green tea, rose, yellow fruits

Premium Genmaicha
sencha, roasted rice

Moroccan Mint
green tea, peppermint

Al Qalom
jasmine pearl, Saudi Arabian dates, cinnamon, fruit candy

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Oolong

SINGLE ORIGINE

Song of Orchid – Qi Lan Rock Tea 5
Fujian, China

Duck Sh*t Oolong – Ya Shi Dan Cong 5
Guangdong, China

Qing Xin Oolong 12/16/21/48
2024/2022/2020/2015
Jade Mountain, Taiwan

Kyoto Oolong 2023
Kyoto, Japan

Milky Oolong
Mae Salong, Thailand

Gao Shan Cha
Nantou, Taiwan

Wang's Jin Xuan
Nantou, Taiwan

Tie Guan Yin
Nantou, Taiwan

Bao Zhong
Pinglin, Taiwan

BLEND

Blue Aurora Blend
milky oolong, lilac flower, apple

White Tea

SINGLE ORIGINE

Heirloom Silver Needle 17
Fujian, China

White Whisper – Sou Mei
Fujian, China

Blazing Heavens, Aged 2013
Fujian, China

Wild Buds from Fengqing 5
Yunnan, China

Cisujen Mountains White Tea
Java, Indonesia

Silver Buds 2020 12
Kapkoros, Kenya

Silver Buds 2022 8
Kapkoros, Kenya

BLEND

Cristallo Blend
white tea, peach, pomegranate, rose

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Dark Tea

RAW PUERH

Chiang Mai Mao Cha
Chiang Rai, Thailand

Mao Cha from M.Yang
Chiang Rai, Thailand

Roasted Mao Cha from Dara
Chiang Mai, Thailand

Midnight Oracle 9
– 2010 Lincang Raw Puerh
Lincang, Yunnan

Mao Cha from Chiang Dao
Chiang Mai, Thailand

Mao Cha Pays Shan 2021 Vintage
Pays Shan, Myanmar

SHU PUERH

Qi Zi Bing Cha Cake 2014 Vintage
Xishuangbanna, Yunnan

Mystic Tree Guardian 5
– 1999 Bulang Shu Puerh
Bulang Mountain, Yunnan

Vintage Cooked mini cakes
Yunnan, China

2020 Lao Cha Tou
Yunnan, China

Yu An Mandarin 49
Mandarin – Xin Hui, Puerh – Malaysia

Dao Puer
Vietnam

Cao Bo Pu Erh
Cao Bo, Vietnam

Matcha

Okumidori
Japan

Neko 6
Japan

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Infusion

FLORAL INFUSION	Chamomile	Lavender
	Linden	Damask Rose
	Mallow	Red Amaranth Flower
	Safflower	Violet
	Hibiscus	
HERBAL INFUSION	Mountain Mint	Lemon Thyme
	Olive Leaf	Lemon Verbena
	Cocoa Bean	Wild Nettle
TISANE	Sobacha *Roasted Buckwheat*	Mugicha *Roasted Barley*
BLEND	Lords Rooibos *rooibos, bergamot*	Golden Harvest *oats, cornflakes, coconut*
	Sweet Grains *buckwheat, puffed rice, cocoa, almond*	Tahitian Rooibos *rooibos, vanilla, almond*
	Spiced Rooibos *rooibos, cinnamon, orange peel*	
FRESH INFUSION	Ginger	Mint
	Lemon	

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Wines

		125ml / 750ml
SPARKLING	Pol Roger, Brut Réserve, Champagne, France, NV	27 / 150
	Ruinart, Blanc de Blancs, Champagne, France, NV	50 / 275
	Pol Roger, Cuvée Sir Winston Churchill, Champagne, France, 2015	95 / 550
	Gosset, Grand Rosé, Champagne, France, NV	33 / 185
	Guy de Forez, Tradition Blanc de Noirs, Champagne, France, NV	105
	Huré-Frères, Brut Invitation, Champagne, France, NV	150
	Bonnet Gilmert, Blanc de Blancs Grand Cru, Champagne, France, NV	25 / 140
	Billecart-Salmon, Cuvée Elisabeth Salmon Rosé, Champagne, France, 2012	60 / 350
	Pascal Agrapart, Les 7 Crus, Champagne, France, NV	180
	Krug, Grande Cuvée 172ème Édition, Champagne, France, NV	85 / 500
	Bollinger, Special Cuvée, Champagne, France, NV	175
	Dom Pérignon, Rosé, Champagne, France, 2009	850
	Salon, Blanc de Blancs Grand Cru, Champagne, France, 2013	250 /1500
	Louis Roederer, Cristal, Champagne, France, 2016	600
	Sugrue, Cuvée Boz, Blanc de Blancs, South Downs, England, 2015	215
	Nyetimber, Classic Cuvée, West Sussex, England, NV	22 / 110
	Nyetimber, 1086 Prestige Cuvée, West Sussex, England, 2013	295
	Wild Idol, 0.0% Alcohol Brut, Germany, 2025	65
	Wild Idol, 0.0% Alcohol Brut Rosé, Germany, 2024	75

		175ml / 750ml
WHITE	E&E Vocoret, Chablis 'Bas de Chapelot', France, 2022	39 / 155
	Domaine Vacheron, Sancerre 'Le Paradis', France, 2021	48 / 190
	Alex Moreau, Chassagne-Montrachet, France, 2023	72 / 290
	Domaine Lafage, Chardonnay Novellum, Roussillon, France, 2024	20 / 75
	Kinsman-Eades, Aisana Sauvignon Blanc, Napa Valley, USA, 2022	62 / 250
	Apollo's Praise, Dry Riesling, Finger Lakes, USA, 2023	29 / 110
ROSÉ	François Cotat, Sancerre Rosé, Loire, France, 2023	44 / 175
	Rumor, Rosé, Provence, France, 2024	25 / 95
RED	Méo-Camuzet, Côte d'Or Cuvée Etienne, Burgundy, France 2023	43 / 170
	Domaine M. Chapoutier, Côtes-du-Rhône, Rhône, France, 2023	18 / 65
	Château Marsau, Côtes de Francs, Bordeaux, France, 2019	30 / 115
	Château Durfort-Vivens, 2ème Cru Classé Margaux, Bordeaux, France, 2014	77 / 315
	Tor, Chasing Windmills Grenache/Syrah, Paso Robles, USA, 2019	72 / 290
	Lady of the Sunshine, Chene Vineyard Pinot Noir, Edna Valley, USA, 2023	47 / 185

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Drinks

COCKTAILS

Spring Bellini 20
St Germain, Vetiver, Pol Roger Brut NV, jasmine

Earl Grey Palmer 23
Grey Goose Vodka, bergamot, Saicho Jasmine, clarified strawberry, earl grey

Hibiscus Margarita 24
Don Julio Blanco Tequila, Los Siete Misterios Doba-Yej Mezcal, agave, verjus, pink pepper, hibiscus

Jacqueline Martini 25
safflower, Seventy One Gin

Velvet Martini 23
Woodford Rye Whiskey, Remy Martin VSOP Cognac, Crème de Cacao, espresso, chocolate velvet tea

Jackie Negroni 22
Tanqueray 10, Campari, Cocchi Vermouth di Torino, coconut, rooibos

Matcha Old Fashioned 25
Diplomatico Mantuano Rum, Ruta Maya, Exmoor wildflower honey, ceremonial grade matcha

NON-ALCOHOLIC – 14

Garden Breeze 0%
Cygnet Infinity, Darjeeling soda, cucumber, citrus, darjeeling

Blossom Bellini 0%
Seedlip Grove, Saicho Jasmine, elderflower

Chamomile Seltzer 0.5%
Everleaf Forest, Martini Floreale, Double Dutch Skinny Tonic, sesame, bee pollen, chamomile

SOFT DRINK – 6

Idyll Rhubarb

Idyll Apple

BEER *330ml*

Soho Lager 4.5% 9

Soho Pale Ale 4.4% 9

1936 Bière 0% 8

Lucky Saint N/A Lager 0.5% 8

CIDER *750ml*

Eric Bordelet Poire 4.0% 72

COFFEE

Espresso

Café Noisette

Americano

Latte | Cappuccino

BARISTA SPECIALS

Lavender Latte

Matcha Latte

Hojicha Latte

Pistachio Latte

Khoisan Rooibos Latte

Hot Chocolate

Signature Iced Tea

SPARKLING TEA *200ml / 750ml*

Saicho Jasmine 14 / 40
Green tea from Fuding in Fujian, China

Saicho Darjeeling 14 / 40
Darjeeling tea, India

Saicho Osmanthus 16 / 45
Tie Guan Yin Oolong tea from Xianyou, China

125ml / 750ml

LYSEGRØN, Copenhagen 12 / 55
Dragon Well & sencha teas

BLÅ, Copenhagen 12 / 55
jasmine & first flush Darjeeling

JUICE

Freshly Pressed Orange Juice 9

Freshly Pressed Grapefruit Juice 9

Ironman 12
pineapple, apple, carrot, beetroot, ginger

Green Magic 12
apple, celery, orange, spinach, lemon, ginger

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