



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.

THE ART OF TEA

Our representation of the timeless British ritual

A sensory exploration of the world of tea begins the experience, 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

Selection of three Champagnes – 70

Pol Roger Brut Réserve NV
Guy de Forez Les Riceys Blanc de Noirs NV
Gosset Grand Rosé NV

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*

GLASS OF CHAMPAGNE

Pol Roger Brut Réserve NV – 25
Pol Roger Blanc de Blancs Vintage 2015 – 34
Guy de Forez Les Riceys Blanc de Noirs NV – 28
Salon Blanc de Blancs Grand Cru Brut 2013 – 250
Gosset Grand Rosé NV – 30

Spring Menu

85 per guest

SANDWICHES

Lemon Roasted Corn Fed Chicken Breast
wild garlic emulsion on wholemeal bread

Wye Valley Asparagus & Dressed Dorset Crab
Buddha's hand on masala bread

Minted Garden Peas
lovage, cream cheese on white bread

Poached & Smoked Scottish Salmon
watercress crème fraîche on rye bread

SCONES

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

PASTRIES

Meadowsweet & Dark Chocolate Brioche
Buckwheat praline

Ylang Ylang & Passionfruit
cream cheese on pressed biscuit

Rose & Aloe Vera Macaron
chardonnay marmalade

Elderflower & Strawberry
marzipan and cream

Signature Blend

The Chancery Rosewood Blend

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

Black Tea

BREAKFAST TEA	Assam		Yunnan	
	Ceylon		House Kenya	
EARL GREY	Large Leaf Earl Grey		Lords Tea <i>black tea, bergamot, safflower</i>	
SINGLE ORIGINE	Jersey Black Tea <i>Jersey, United Kingdom</i>	24	Cocoa Malt Queen – Jin Jun Mei <i>Fujian, China</i>	
	Darjeeling Plum Muscatel 2nd Flush 2023 <i>Darjeeling, India</i>		Golden Peony <i>Fujian, China</i>	
	Darjeeling Spring Flowery 1st Flush 2025 <i>Darjeeling, India</i>	5	Grand Yunnan Impérial <i>Yunnan, China</i>	
	Organic Himalayan Flower <i>Darjeeling, India</i>		Honey Black 2024 <i>Nantou, Taiwan</i>	14
	Assam Malt 2nd Flush 2024 <i>Assam, India</i>		Cherry Black 2024 <i>Gokase, Japan</i>	5
	Imperial Black 2022 <i>Hile, Nepal</i>	5	Dong Fang Black Tea <i>Chiang Rai, Thailand</i>	
	Kalapani Ujeli <i>Panchthar, Nepal</i>		Jukro Malcha <i>powder from black tea from Korea</i>	
	Misty Mountains <i>Nepal</i>		Jukro <i>Hadong, South Korea</i>	
	Sam Bodhi F.O.P <i>Nuwara Eliya, Sri Lanka</i>		Amphora <i>Guria, Georgia</i>	
	Smoky Lapsang Souchong <i>Fujian, China</i>			
BLEND	Chocolate Velvet Tea <i>black tea, oolong, chocolate, raspberry, caramel</i>		Arabian Saffron Chai <i>black tea, spices, saffron, dates</i>	

All menu items listed without an individual price are included within the set price per guest. All prices are in Great British Pounds (GBP) inclusive of VAT. A 15% discretionary service charge will be added to your final bill. All our tea and coffee is sustainably sourced through our carefully selected partners.

If you have any food allergies or intolerances, please inform your server.

Green Tea

SINGLE ORIGINE	Jersey Green Tea <i>Jersey, United Kingdom</i>	24	Okumidori Kabusecha 2024 <i>Kagoshima, Japan</i>	5
	Long Jing Imperial <i>Zhejiang, China</i>		Saemidori Kabusecha 2024 <i>Kagoshima, Japan</i>	5
	Huang Shan Mao Feng <i>Anhui, China</i>		Handpicked Gyokuro 2025 <i>Shibushi, Japan</i>	26
	Batabatacha <i>Niigata, Japan</i>		Sencha Ariake <i>Japan</i>	
	Craft Hojicha <i>Kyoto, Japan</i>		Jejudo Imperial <i>Jeju Island, Korea</i>	
	Kuki Hojicha – Roasted Stems <i>Japan</i>			
BLEND	Green of London <i>green tea, bergamot</i>		Premium Genmaicha <i>sencha, roasted rice</i>	
	Sakura Fruit & Floral Green Tea <i>sencha, cherry blossom, pineapple</i>		Moroccan Mint <i>green tea, peppermint</i>	
	Jasmine Pearls <i>green tea, jasmine</i>		Al Qalom <i>jasmine pearl, Saudi Arabian dates, cinnamon, fruit candy</i>	
	Sahara Tea <i>green tea, rose, yellow fruits</i>			

Oolong

SINGLE ORIGINE

Song of Orchid – Qi Lan Rock Tea <i>Fujian, China</i>	5	Gao Shan Cha <i>Nantou, Taiwan</i>
Duck Sh*t Oolong – Ya Shi Dan Cong <i>Guangdong, China</i>	5	Wang's Jin Xuan <i>Nantou, Taiwan</i>
Qing Xin Oolong 2024/2022/2020/2015 <i>Jade Mountain, Taiwan</i>	12/16/21/48	Tie Guan Yin <i>Nantou, Taiwan</i>
Kyoto Oolong 2023 <i>Kyoto, Japan</i>		Bao Zhong <i>Pinglin, Taiwan</i>
Milky Oolong <i>Mae Salong, Thailand</i>		

BLEND

Blue Aurora Blend
milky oolong, lilac flower, apple

White Tea

SINGLE ORIGINE

Heirloom Silver Needle <i>Fujian, China</i>	17	Cisujen Mountains White Tea <i>Java, Indonesia</i>
White Whisper – Sou Mei <i>Fujian, China</i>		Silver Buds 2020 <i>Kapkoros, Kenya</i>
Blazing Heavens, Aged 2013 <i>Fujian, China</i>		Silver Buds 2022 <i>Kapkoros, Kenya</i>
Wild Buds from Fengqing <i>Yunnan, China</i>	5	

BLEND

Cristallo Blend
white tea, peach, pomegranate, rose

Dark Tea

RAW PUERH	Chiang Mai Mao Cha <i>Chiang Rai, Thailand</i>	Midnight Oracle – 2010 Lincang Raw Puerh <i>Lincang, Yunnan</i>	9
	Mao Cha from M.Yang <i>Chiang Rai, Thailand</i>	Mao Cha from Chiang Dao <i>Chiang Mai, Thailand</i>	
	Roasted Mao Cha from Dara <i>Chiang Mai, Thailand</i>	Mao Cha Pays Shan 2021 Vintage <i>Pays Shan, Myanmar</i>	
SHU PUERH	Qi Zi Bing Cha Cake 2014 Vintage <i>Xishuangbanna, Yunnan</i>	Yu An Mandarin <i>Mandarin – Xin Hui, Puerh – Malaysia</i>	49
	Mystic Tree Guardian – 1999 Bulang Shu Puerh <i>Bulang Mountain, Yunnan</i>	5 Dao Puer <i>Vietnam</i>	
	Vintage Cooked mini cakes <i>Yunnan, China</i>	Cao Bo Pu Erh <i>Cao Bo, Vietnam</i>	
	2020 Lao Cha Tou <i>Yunnan, China</i>		

Matcha

Matcha Shiro	Matcha Neko	6
--------------	-------------	---

Infusion

FLORAL INFUSION

Chamomile

Lavender

Linden

Damask Rose

5

Mallow

Red Amaranth Flower

Safflower

Violet

7

Hibiscus

HERBAL INFUSION

Mountain Mint

Lemon Thyme

Olive Leaf

Lemon Verbena

Cocoa Bean

Wild Nettle

TISANE

Sobacha – Roasted Buckwheat Tea

Mugicha – Roasted Barley Tea

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

Wines

125ml / 750ml

SPARKLING	Pol Roger Brut Réserve, Champagne, France, NV	25 / 125
	Pol Roger Blanc de Blancs Vintage, Champagne, France, 2016	34 / 195
	Pol Roger Cuvée Sir Winston Churchill, Champagne, France, 2015	475
	Gosset Grand Rosé, Champagne, France, NV	30 / 175
	Guy de Forez Les Riceys Blanc de Noirs, Champagne, France, NV	28 / 150
	Huré-Frères Brut Invitation, Montagne de Reims, France, NV	155
	Pascal Agrapart Les 7 Crus, Côte des Blancs, France, NV	165
	Bollinger Special Cuvée, Champagne, France, NV	149
	Dom Pérignon Rosé, Champagne, France, 2009	900
	Salon Blanc de Blancs Grand Cru Brut, Champagne, France, 2013	250 / 1500
	Louis Roederer Cristal, Champagne, France, 2016	600
	Sugrue Cuvée Boz, Blanc de Blancs, South Downs, England, 2015	195
	Nyetimber Classic Cuvée, West Sussex, England, NV	22 / 95
	Nyetimber 1086 Prestige Cuvée, West Sussex, England, 2013	375
	Wild Idol 0.0% Alcohol Brut, Germany, NV	65
	Wild Idol 0.0% Alcohol Brut Rosé, Germany, NV	75
WHITE	E&E Vocoret Chablis 'Bas de Chapelot', France, 2022	30 / 155
	Domaine Vacheron Sancerre 'Le Paradis', France, 2021	35 / 180
	Jean-Marie Guffens-Heynen Pouilly Fuissé 'Les Combes VV', France, 2022	35 / 180
	Alex Moreau Chassagne-Montrachet, France, 2022	55 / 275
	Domaine Lafage Chardonnay Novellum, Roussillon, France, 2024	15 / 65
	Le Soula Blanc Côtes Catalanes, France, 2019	25 / 125
	Apollo's Praise Kabinett Riesling, Finger Lakes, USA, 2023	18 / 89
ROSÉ	François Cotat Sancerre Rosé, Loire, France, 2023	35 / 175
	Rumor Rosé, Provence, France, 2024	16 / 75
RED	Méo-Camuzet Côte d'Or Cuvée Etienne, Burgundy, France 2023	30 / 165
	Domaine M. Chapoutier Côtes-du-Rhône, Rhône, France, 2023	15 / 65
	Le Soula Rouge, Rhône, France, 2021	25 / 125
	Château Marsau Côtes de Francs, Bordeaux, France, 2019	18 / 89
	Château Durfort-Vivens 2ème Cru Classé Margaux, Bordeaux, France, 2014	68 / 390
	Mas Mellet Chemin des Salines, Languedoc, France, 2024	18 / 89
	Mas de Daumas Gassac, Languedoc, France, 2013	295
	Tor Chasing Windmills Grenache/Syrah, Paso Robles, USA, 2019	55 / 275
Lady of the Sunshine Chene Vineyard Pinot Noir, USA, 2023	35 / 175	

All menu items listed without an individual price are included within the set price per guest. All prices are in Great British Pounds (GBP) inclusive of VAT. A 15% discretionary service charge will be added to your final bill. All our tea and coffee is sustainably sourced through our carefully selected partners.

If you have any food allergies or intolerances, please inform your server.

Drinks

COCKTAILS

Spring Bellini	20
<i>St Germain, Vetiver, Pol Roger Brut NV, jasmine</i>	
Earl Grey Palmer	23
<i>Grey Goose Vodka, bergamot, Saicho Jasmine, clarified-strawberry, earl grey</i>	
Hibiscus Margarita	24
<i>Don Julio Blanco Tequila, Los Siete Misterios Doba-Yej Mezcal, agave, verjus, pink pepper, hibiscus</i>	
Jacqueline Martini	25
<i>safflower, Seventy One Gin</i>	
Velvet Martini	23
<i>Woodford Rye Whiskey, Remy Martin VSOP Cognac, Crème de Cacao, espresso, chocolate velvet tea</i>	
Jackie Negroni	22
<i>Tanqueray 10, Campari, Cocchi Vermouth di Torino, coconut, rooibos</i>	
Matcha Old Fashioned	25
<i>Diplomatico Mantuano Rum, Ruta Maya, Exmoor wildflower honey, ceremonial grade matcha</i>	

NON-ALCOHOLIC – 14

Garden Breeze 0%	
<i>Cygnets Infinity, Darjeeling soda, cucumber, citrus, darjeeling</i>	
Blossom Bellini 0%	
<i>Seedlip Grove, Saicho Jasmine, elderflower</i>	
Chamomile Seltzer 0.5%	
<i>Everleaf Forest, Martini Floreale, Double Dutch Skinny Tonic, sesame, bee pollen, chamomile</i>	

SOFT DRINK – 6

Idyll Rhubarb
Idyll Apple

BEER	330ml
Soho Lager 4.5%	9
Soho Pale Ale 4.4%	9
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

All menu items listed without an individual price are included within the set price per guest. All prices are in Great British Pounds (GBP) inclusive of VAT. A 15% discretionary service charge will be added to your final bill. All our tea and coffee is sustainably sourced through our carefully selected partners.

If you have any food allergies or intolerances, please inform your server.

Jacqueline

