

Moments Made for Sharing

From vibrant, Mediterranean-inspired expressions at Serra to refined pâtisserie rituals at Jacqueline, thoughtfully enriched with seasonal chocolate creations, each moment is crafted with intention. Complementing these, a collection of handmade artisanal Easter eggs and pâtisserie emerges as objects of both beauty and generosity, inviting gifting, sharing and quiet celebration.

Serra

[VIEW MENU](#)

[RESERVE YOUR TABLE](#)

Jacqueline

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The Gift of Indulgence

[VIEW OFFERING](#)

EASTER MENUS

Moments Made for Sharing

Sunday 5th April,
10.00am - 3.00pm

EASTER BRUNCH

SERRA SIGNATURES

Spring Greens Shakshuka (to share) <i>baked eggs, wild hops, nettles, wild asparagus</i>	£40
Dorset Crab & Spring Onion Omelette <i>lemon</i>	£24
Gnocchi <i>courgettes, basil, peas, Pecorino Romano</i>	£19
Roasted Lamb Saddle <i>grilled peppers, Jersey Royals, lavash, mint</i>	£38
Grilled Seabass <i>globe artichoke, agretti, saffron, mussel broth</i>	£42

THE CLASSICS

Two Fried Eggs <i>cacik, chilli oil</i>	£16
Crushed Avocado on Toast <i>poached free-range eggs, smoked chilli oil, seeded sourdough</i>	£20
Eggs Benedict, Florentine or Royale <i>poached free-range eggs, cultured butter hollandaise</i>	£18
Lambton & Jackson Smoked Salmon <i>crème fraîche, caviar</i>	£36
Grilled Asparagus <i>soft-boiled egg, wild garlic hollandaise</i>	£22



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FRUTTI DI MARE

Seafood Platter <i>oysters, prawns, smoked salmon, lobster, clams, scallop crudo</i>	£150
Golden Oscietra Caviar 30g <i>eggs, sour cream, blinis</i>	£126
Sevruga Caviar 30g <i>eggs, sour cream, blinis</i>	£142

LIGHT BITES & SALADS

Whipped Ricotta <i>Nduja & Cime di Rapa flatbread</i>	£15
Asparagus <i>feta & black truffle flatbread</i>	£24
Puntarella Salad <i>anchovy, pecorino</i>	£16
Grilled Baby Gem & Wild Red Prawn Salad <i>tarragon mayonnaise</i>	£23
Lobster Roll <i>sauce vierge, citrus mayonnaise, caviar</i>	£30

SIDES

Black Cabbage <i>chilli, garlic, lemon</i>	£10
Fried Potatoes <i>saffron aioli, Parmesan</i>	£12
Bitter Leaves <i>orange, grain mustard</i>	£9
Wild Rocket & Sweet Gem Salad <i>shallot, Parmesan</i>	£9

BAKERY

Viennoiserie <i>croissant pain au chocolat cinnamon Danish</i>	£7
Bakery Basket <i>butter & preserves</i>	£18

SWEET PLATES

Granola <i>Greek yoghurt, rhubarb</i>	£12
Açaí Bowl <i>blueberries, banana</i>	£12
Brioche French Toast <i>caramel, vanilla</i>	£22
Pancakes <i>maple syrup, smoked streaky bacon</i>	£18

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SPARKLING

Nyetimber Blanc de Blancs 2017 <i>Sussex, England</i>	£30 / £155
Laherte Frères Rosé de Meunier NV <i>Champagne, France</i>	£33 / £165
Ruinart Blanc de Blancs NV <i>Champagne, France</i>	£50 / £250
Dom Pérignon Brut Vintage 2015 <i>Champagne, France</i>	£75 / £425

COCKTAILS

Mimosa <i>Pol Roger Brut Réserve, orange juice</i>	£26
Sherry Cobbler <i>Diplomático Planas, Tio Pepe Fino Sherry, cacao, raspberry, lemon</i>	£23
Serra Bloody Mary <i>Ketel One Vodka, house Bloody Mary mix, Ren's salt & spice</i>	£18

NON-ALCOHOLIC COCKTAILS

Fruit Cup <i>Everleaf Forest, spiced apple, mixed berries, mint</i>	£12
Giant of Sequals <i>HerbAll, Divino Rosso, grapefruit, bitters</i>	£12

COFFEE

Americano	£5
Espresso	£5
Macchiato	£5
Cappuccino	£6
Latte	£6
Hot Chocolate	£6
Tea and Infusions by Jing	
Assam Breakfast	£5
Earl Grey	£5
Darjeeling	£5
Jasmine Pearl	£5
Sencha	£5
Ceremonial Matcha	£5
Peppermint	£5
Chamomile	£5
Lemongrass and Ginger	£5
Rooibos	£5
Raspberry Rose	£5

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JUICE

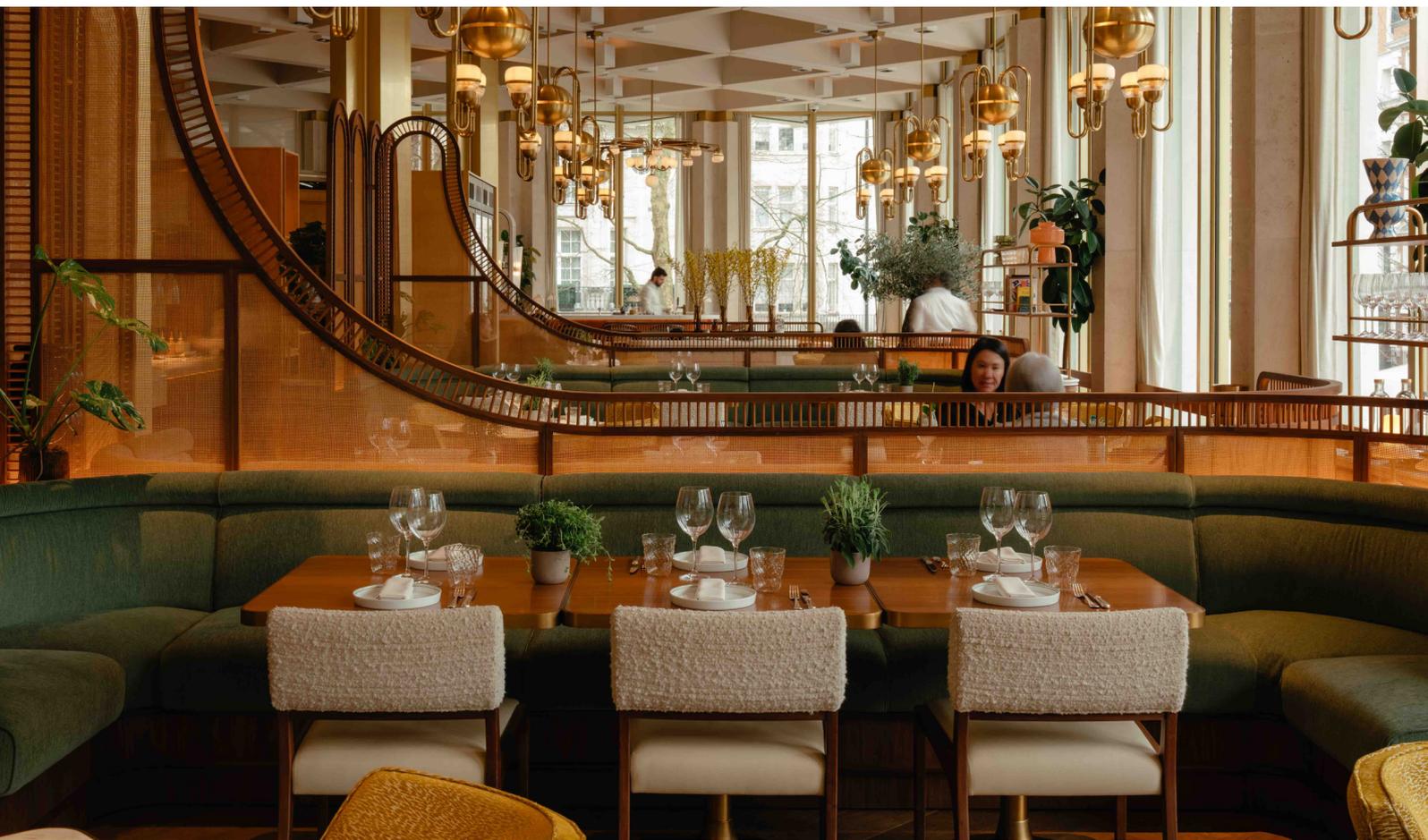
Freshly Squeezed Orange	£9
Freshly Squeezed Grapefruit	£9
Apple	£9
Carrot	£9

JUICE BY JUICE HQ

Detox & Glow <i>apple, cucumber, spinach, parsley, lemon, ginger</i>	£12
Iron Man <i>pineapple, apple, carrot, beetroot, ginger</i>	£12
Royal Blush <i>pink grapefruit, orange, lemon, cayenne pepper, turmeric</i>	£12
Green Magic <i>apple, celery, orange, spinach, lemon, ginger</i>	£12

SMOOTHIES

Mango <i>maca, peach</i>	£11
Strawberry <i>goji, banana</i>	£11
Spinach <i>mango, matcha</i>	£11



Jacqueline

30th March to 6th April,
1.00pm - 6.00pm

EASTER AFTERNOON TEA

£95 PER GUEST

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.

LIVE MUSIC

Piano from 3.00pm – 6.00pm
Saturday - Sunday

TO START

English Asparagus and Goat's Cheese Tart
garden greens, salted ricotta salad

SANDWICH SELECTION

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 Chocolate
served with Devonshire clotted cream, orange marmalade and strawberry & tiaré gardenia jam

PASTRIES

Chocolate Nest
Piemonte hazelnut praline

Passion Fruit Sponge Cake
milk chocolate ganache, marmalade, coconut mousse

Rose & Aloe Vera Macaron
white chocolate, Chardonnay marmalade

Strawberry & Chocolate Cake
with vanilla Chantilly cream

Egg & Soldiers
condensed milk, chocolate ganache

TO SHARE

Chocolate Hot Cross Bun
condensed milk, chocolate ganache

White Chocolate Easter Egg
yoghurt, pretzel, fudge caramel

Chocolate Velvet Black Tea
An indulgent and sophisticated blend, uniting fine black tea with Taiwanese Oolong, delicately infused with cocoa, raspberry, and crème caramel

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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

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 Brut NV £30



The Gift of *Indulgence*

**THE CELEBRATION
OF EASTER IS MADE
COMPLETE THROUGH
THE ART OF GIVING.**

GSQ

Mayfair's neighbourhood Cafe

Ground Floor
The Chancery Rosewood

Opening hours
8:30am – 8.00pm, daily

A collection of seasonal creations is presented within Jacqueline and at GSQ, inviting both gifting and personal indulgence. From the sculptural Ripple Egg to the finely crafted Origami Bunny, each piece is shaped with precision and artistry. At Jacqueline's pâtisserie counter, a curated selection of confections and cakes conceived by lauded Executive Pastry Chef, Marius Dufay, is offered to take away - beautifully handcrafted and designed to be shared, gifted or quietly savoured.

Available exclusively in-store at Jacqueline and GSQ

RIPPLE EGG £40

ORIGAMI BUNNY £35

JACQUELINE

A blossoming afternoon tea

First Floor
The Chancery Rosewood

Opening hours
12.00pm – 10.00pm, daily





**THE
CHANCERY
ROSEWOOD**

RESTAURANT RESERVATIONS

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HOTEL RESERVATIONS

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