

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

Non-alcoholic Pairing – 45

Copenhagen LYSEGRØN
Château Sigalas Rabaud Sauternes
Arnold Palmer

Selection of three Grand Cru Teas – 18

Batabatacha, *Niigata, Japan*
Honey Black 2024, *Nantou, Taiwan*
Silver Buds 2022, *Kapkoros, Kenya*

Summer Menu

95 per guest

Smoked Oscietra Caviar and Barbecue Blini

SANDWICHES

Chargrilled Courgette
minted sheep's curd and lemon on white bread

Portland Brown Crab
baby gem lettuce and Marie rose sauce on Japanese milk bread

Wimbledon Smokehouse Smoked Salmon
horseradish cream and watercress on rye bread

Roasted Corn-Fed Chicken Breast
Parmesan cheese and Caesar dressing on granary bread

Watermelon Kakigori

SCONES

Plain and Raisin
*served with Devonshire clotted cream,
apricot jam and strawberry & Tiaré gardenia jam*

PASTRIES

Peach Tropézienne
rose cream and brioche

Fig Charlotte
fig leaf Panna Cotta and marmalade

Passion Fruit Tart
coconut ganache and pineapple tuile

Guanaja Chocolate Brownie
nut praline and chocolate mousse

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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.*

Tea Sommelier's Blend

Earl Grey Lavender

*A timeless Earl Grey elevated with fragrant lavender
for a smooth, floral finish. Expertly blended by our tea
sommelier to create a beautifully balanced and aromatic
infusion.*

Black Tea

BREAKFAST TEA	Assam		Yunnan	
	Ceylon		House Kenya	
EARL GREY	Large Leaf Earl Grey		Lords Tea <i>black tea, bergamot, safflower</i>	
SINGLE ORIGIN	Jersey Black Tea <i>Jersey, United Kingdom</i>	24	Cocoa Malt Queen – Jin Jun Mei <i>Fujian, China</i>	
	Darjeeling Plum Muscatel 2nd Flush 2025 <i>Darjeeling, India</i>		Golden Peony <i>Fujian, China</i>	
	Darjeeling Spring Flowery 1st Flush 2025 <i>Darjeeling, India</i>	5	Honey Black 2024 <i>Nantou, Taiwan</i>	14
	Organic Himalayan Flower <i>Darjeeling, India</i>		Cherry Black 2024 <i>Gokase, Japan</i>	5
	Assam Malt 2nd Flush 2025 <i>Assam, India</i>		Dong Fang <i>Chiang Rai, Thailand</i>	
	Imperial Black 2022 <i>Hile, Nepal</i>	5	Jukro Malcha <i>powdered black tea from Korea</i>	
	Kalapani Ujeli <i>Panchthar, Nepal</i>		Jukro <i>Hadong, South Korea</i>	
	Misty Mountains <i>Nepal</i>		Amphora <i>Guria, Georgia</i>	
	Sam Bodhi F.O.P <i>Nuwara Eliya, Sri Lanka</i>		A'a Black Tea <i>Big Island, Hawai'i</i>	108
	Whisky Wood Smoke <i>Shizuoka, Japan</i>			
BLEND	Chocolate Velvet Tea <i>black tea, oolong, chocolate, raspberry, caramel</i>		Arabian Saffron Chai <i>black tea, spices, saffron, dates</i>	

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Green Tea

SINGLE ORIGIN	Jersey Green Tea <i>Jersey, United Kingdom</i>	24	Okumidori Kabusecha 2025 <i>Kagoshima, Japan</i>	5
	Long Jing Imperial <i>Zhejiang, China</i>		Saemidori Kabusecha 2025 <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 <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>			

Yellow Tea

Wenzhou Gold <i>Zhejiang China</i>	4
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Oolong

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

White Tea

SINGLE ORIGIN	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>	12
	Lahu's Celestial Buds <i>Chiang Mai, Thailand</i>		Silver Buds 2022 <i>Kapkoros, Kenya</i>	8
	Wild Buds from Fengqing <i>Yunnan, China</i>	5	Dragon Scales <i>Ha Giang, Vietnam</i>	9
BLEND	Cristallo Blend <i>white tea, peach, pomegranate, rose</i>			

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Dark Tea

RAW PUERH	Chiang Mai Mao Cha <i>Chiang Rai, Thailand</i>		Roasted Mao Cha from Dara <i>Chiang Mai, Thailand</i>	
	Mao Cha from M.Yang <i>Chiang Rai, Thailand</i>		Mao Cha from Chiang Dao <i>Chiang Mai, Thailand</i>	
	Midnight Oracle – 2010 Lincang Raw Puerh <i>Lincang, Yunnan</i>	9	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

Okumidori <i>Japan</i>	Asatsuyu <i>Japan</i>	6
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Mate

Mate Verde Chimarrão <i>Brazil</i>

Rooibos

Tahitian
rooibos, vanilla, almond
Lords
rooibos, bergamot

Spiced
rooibos, cinnamon, ginger, cardamom, cloves, pepper

Infusion

FLORAL INFUSION

Chamomile

Lavender

Linden

Damask Rose 5

Safflower

Red Amaranth Flower

Hibiscus

Violet 7

HERBAL INFUSION

Mountain Mint

Lemon Thyme

Olive Leaf

Lemon Verbena

Cocoa Bean

Wild Nettle

TISANE

Sobacha
Roasted Buckwheat

Mugicha
Roasted Barley

BLEND

Sweet Grains
buckwheat, puffed rice, cocoa, almond

Golden Harvest
oats, cornflakes, coconut

FRESH INFUSION

Ginger

Mint

Lemon

		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

Seasonal Bellini	20
<i>Wine poached peaches, jasmine Muyu, Pol Roger Brut NV</i>	
Earl Grey Collins	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 – 15

Arnold Palmer 0%	
<i>Cold-brewed oolong tea, lemon, soda</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 DRINKS 6

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

Matcha Latte	
Iced Strawberry Matcha Latte	5
Iced Mint Matcha	
Hojicha Latte	
Lavender Latte	
Pistachio Latte	
Rooibos Latte	
Hot Chocolate	
Signature Iced Tea	

SPARKLING TEA 200ml / 750ml

Saicho Jasmine	14 / 40
<i>Green tea from Fuding in Fujian, China</i>	
Saicho Darjeeling	14 / 40
<i>Darjeeling tea, India</i>	
Saicho Osmanthus	16 / 45
<i>Tie Guan Yin Oolong tea from Xianyou, China</i>	

125ml / 750ml

LYSEGRØN, Copenhagen	12 / 55
<i>Dragon Well & sencha teas</i>	
BLÅ, Copenhagen	12 / 55
<i>jasmine & first flush Darjeeling</i>	

JUICE

Freshly Pressed Orange Juice	9
Freshly Pressed Grapefruit Juice	9
Power	12
<i>beetroot, apple, carrot, lemon, ginger</i>	
Boost	12
<i>apple, cucumber, spinach, lemon, ginger, parsley</i>	

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