

serra

SUNDAY BRUNCH

COCKTAILS

MIMOSA
Pol Roger Brut Réserve,
orange juice
26

SHERRY COBBLER
Diplomático Planas, Tio Pepe Fino sherry,
cacao, raspberry, lemon
23

SERRA BLOODY MARY
Ketel One Vodka, house Bloody Mary mix,
Ren's salt & spice
20

NON- ALCOHOLIC COCKTAILS

FRUIT CUP
Everleaf Forest, spiced apple,
mixed berries, mint
14

GIANT OF SEQUALS
HerbAll, Divino Rosso,
grapefruit, bitters
15

BAKERY & SWEET PLATES

VIENNOISERIE
croissant | pain au chocolat |
pain aux raisins
8

BAKERY BASKET
butter & preserves
18

**BRIOCHE
FRENCH TOAST**
caramel, vanilla
22

PANCAKES 
pecan praline, Chantilly,
candied pecans
18

EGGS

TURKISH EGGS beetroot tahini, fattoush, chilli, pistachio 19

CRUSHED AVOCADO ON TOAST free-range eggs, chilli oil 20

EGGS BENEDICT / FLORENTINE / ROYALE hollandaise 18

SHAKSHUKA  roasted peppers, baked eggs 24

OMELETTE Dorset crab, spring onion, lemon 20

SAVOURY

GRILLED SEABASS artichoke, agretti, saffron, mussel broth 42

GNOCCHI courgette, basil, peas, Pecorino Romano 19

HALF CHICKEN lemon, oregano 40

TORTILLA potato, pepper, fresh herbs, feta 22

MERGUEZ SAUSAGE & EGG CROISSANT tomato, za'atar 17

BACON CHOP fried egg, salsa verde 24

LIGHT BITES & SALADS

NDUJA FLATBREAD Cime di Rapa, ricotta 18

BLACK TRUFFLE FLATBREAD seasonal greens, feta 24

WILD ROCKET & SWEET GEM SALAD shallot, Parmesan 10

LOBSTER ROLL sauce vierge, citrus mayonnaise, caviar 30

WATERMELON SALAD pickled watermelon, feta, mint 12

BITTER LEAVES orange, grain mustard 9

FRUTTI DI MARE

SEAFOOD PLATTER ½ lobster, oysters, prawns, mussels, scallop 75

GOLDEN OSCIETRA CAVIAR 30G eggs, sour cream, blinis 145

SEVRUGA CAVIAR 30G eggs, sour cream, blinis 158

SIDES

TOMATO SALAD basil, shallots 10

FRIED POTATOES saffron aioli, Parmesan 12

JERSEY ROYALS Estate Dairy butter, dill 11

All prices are in Great British Pounds (GBP) inclusive of VAT. A 15% discretionary service charge will be added to your final bill. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Our fish is sustainably sourced, either locally or through sustainably certified partners. Our kitchen handles multiple allergens; therefore, we cannot guarantee the absence of cross-contamination. If you have any food allergies or intolerances and require further information, please inform your server.



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. Chef de Cuisine, Alex Povall, partners with local farms and purveyors to source 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.



SPARKLING

Nyetimber, Blanc de Blancs, Brut, 2017 Sussex, England	31 / 170
Gosset, Grande Rosé, Brut, NV Champagne, France	33 / 185
Ruinart, Blanc de Blancs, Brut, NV Champagne, France	50 / 275
Krug, Grande Cuvée 172ème Édition, Brut, NV Champagne, France	85 / 500

JUICE

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

JUICE BY 2JUICE

Boost apple, cucumber, spinach, ginger, lemon, parsley	12
Power beetroot, carrot, apple, ginger	12
Shield pineapple, orange, carrot, ginger	12

SMOOTHIES

Mango maca, peach	11
Strawberry goji, banana	11
Spinach mango, matcha	11

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