

IN-ROOM DINING

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Extending far beyond traditional room service, Rosewood London is committed to making every dining experience memorable, whether you dine inside or outside one of its restaurants.

Rosewood's Partners in Provenance is borne out of respect for local farmers, indigenous agriculture and a dedication to delivering the highest quality of food

Rosewood London partners with local farms and food producers in a commitment to showcase locally grown, sustainable ingredients in fine cuisine.

Opening Hours

Monday – Sunday
24 Hours

Contact

Please dial 'DINING' to place your order.

Please kindly note that, any special requests need to be placed 24 hours in advance.

A £5 delivery charge will be applied to all in-room dining orders

A 15% discretionary service charge will be added to your final bill

A £10 delivery charge will be applied to Scarfes Bar, Holborn Dining Room or Mirror Room orders

A cover charge of £10 per person will be applied for any food & beverage orders brought in from outside the hotel (including requested tableware)

If you have a food allergy or intolerance, please inform your server upon placing your order

CHAPTER I

ALL DAY BREAKFAST

Served 24 hours

BREAKFAST

Served 24 hours

Guests who enjoy a breakfast inclusive package may choose from the following breakfast menu options:

THE CONTINENTAL 

785 KCAL

36

Morning Pastries, Toast, Butter and Preserves

with your choice of:

Fruit Salad, Cereals or Yoghurt

Freshly Squeezed Juice

Freshly Brewed Coffee or Tea

THE HEALTHY 

457 KCAL

42

Acai Bowl

Granola, Banana, Goji Berries, Strawberries, Bee Pollen

with your choice of:

Poached Eggs and Avocado on Sourdough Toast or

Egg White Omelette with Tomato, Spinach and Mushroom

Fresh Detox Juice

Freshly Brewed Coffee or Tea

THE FULL ENGLISH 

811 KCAL

42

Two Free Range Eggs - Fried, Poached, Boiled or Scrambled

Cumberland Pork Sausage, Sweet Cured Back Bacon, Clonakilty Black Pudding,

Tomatoes, Field Mushrooms, Baked Beans, Toast

Freshly Squeezed Juice

Freshly Brewed Coffee or Tea

BREAKFAST

THE CHINESE BREAKFAST

1265 KCAL

44

Prawn & Pork Dumplings, Char Siu Bun

Congee

Spring Onions, Crispy Shallots

Stir-fried Asian Noodles

Pak Choi, Spring Onions, Crispy Shallot, XO Sauce

Freshly Squeezed Juice

Freshly Brewed Coffee or Tea

A LA CARTE

English Breakfast ✨

763 KCAL

28

Two Free Range Eggs - Fried, Poached, Boiled or Scrambled

Cumberland Pork Sausage, Sweet Cured Back Bacon, Clonakilty Black Pudding,

Tomato, Field Mushrooms, Baked Beans, Toast

EGGS

Two Free Range Eggs 🥚

125 KCAL

16

Fried, Poached, Boiled or Scrambled

Omelette - with your choice of three fillings:

154 KCAL

22

Ham, Cheese, Spinach

Eggs Benedict or Florentine

674/436 KCAL

24

Eggs Royale

548 KCAL

26

Shakshuka 🥚

276 KCAL

24

Baked Eggs, Chilli, Pepper, Tomato, Cumin

SAVOURY

Poached Eggs & Avocado on Sourdough Toast 🥚

233 KCAL

20

H. Forman & Son London Smoked Salmon ✨

300 KCAL

23

Wholemeal Bread, Lemon, Crème Fraîche

Prawn & Pork Dumpling, Char Siu Bun

380 KCAL

19




BREAKFAST

Stir-fried Asian Noodles 	286 KCAL	14
<i>Pak Choi, Spring Onions, Crispy Shallot, XO Sauce</i>		
Congee 	290 KCAL	12
<i>Spring Onion, Crispy Shallots</i>		
With Shredded Chicken	373 KCAL	18
With Honey-Glazed Pork	359 KCAL	18
With Prawns	413 KCAL	20

SIDES





Field Mushrooms	40 KCAL	7
Baked Beans	125 KCAL	7
Tomato	48 KCAL	7
Hash Browns 	98 KCAL	8
Hass Avocado 	104 KCAL	8
Spinach 	73 KCAL	8
Cream Cheese	221 KCAL	7
Smoked Salmon	125 KCAL	10
Chicken or Vegetarian Sausages	150 KCAL	8
Cumberland Pork Sausages 	220 KCAL	8
Treacle Cured Streaky Bacon	220 KCAL	7
Sweet Cured Back Bacon	220 KCAL	7
Clonakilty Black Pudding 	250 KCAL	8

SWEET 21

Pancake Stack with Maple Syrup & Berries 	546 KCAL	
Waffle with Whipped Cream & Berries 	380 KCAL	
Brioche French Toast with Mascarpone and Caramelized Banana 	452 KCAL	

BREAKFAST

FRUIT, CEREALS, YOGHURTS

Cereals		7
Low Fat or Greek Yoghurt 	110/134 KCAL	8
Porridge prepared with Milk or Water 	465/337 KCAL	12
Acai Bowl 	327 KCAL	18
Granola, Yoghurt and Blueberries 	287 KCAL	12
Fruit Salad 	121 KCAL	12
Fresh Fruit Selection 	121 KCAL	14

BAKERY

Croissant / Pain au Chocolat / Pain aux Raisins		
Almond Croissant	247 KCAL	7
Morning Pastries Selection - Butter & Preserves	808 KCAL	18
Toasts with Butter & Preserves	231 KCAL	7
<i>Sourdough, White, Brown or Whole Grain Toast, English Muffin, Bagel</i>		

HOT BEVERAGES 7

At Rosewood London we use sustainable and organic certified coffee

Filter Coffee, Espresso, Macchiato
Cappuccino, Latte, Mocha, Hot Chocolate

Selection of Teas and Infusions by Mariage Frères
*English Breakfast, Earl Grey, Darjeeling, Green, Chamomile,
Peppermint, Marco Polo, Jasmine*

COLD BEVERAGES

Freshly Squeezed Fruit Juices	95 KCAL	7
<i>Orange, Apple, Grapefruit, Cranberry, Tomato</i>		
Detox Juice	94 KCAL	10
<i>Seasonal ingredients, please ask your server for details</i>		

CHAPTER II

ROSEWOOD EXPLORERS

Served 24 hours

ROSEWOOD EXPLORERS

Homemade Vegetable Puree 	76 KCAL	12
Ham and Cheese Toastie	339 KCAL	14
Steamed Chicken Breast <i>Garden Peas, Steamed Rice</i>	289 KCAL	18
Macaroni, Penne or Spaghetti Pasta <i>Bolognese, Tomato Sauce  or Butter </i>	432/625/373 KCAL	16
Mac & Cheese 	373 KCAL	12
Mini Beef Burger <i>Served with your choice of Skinny Fries or Green Salad</i>	576 KCAL	18
Chicken Nuggets or Fish Goujons <i>Served with your choice of Skinny Fries or Green Salad</i>	437/395 KCAL	18
Chocolate Brownie  <i>Vanilla Bean Ice Cream</i>	252 KCAL	12
Baked Vanilla Cheesecake  <i>Cherries</i>	314 KCAL	12
Selection of Ice Creams or Sorbets  <i>Vanilla, Chocolate, Strawberry</i>	446 KCAL	12

CHAPTER III

ALL DAY DINING

Served from 11.00am to 10.30pm

ALL DAY DINING

STARTERS & SALADS

Clear Chicken & Ginger Broth <i>Rice Noodles, Shiitake Mushrooms</i>	177 KCAL	18
New Forest Wild Mushroom Soup  <i>Herb Gnocchi, Parsley Oil</i>	118 KCAL	15
Kale & Quinoa Salad  <i>Blueberries, Grapes, Dried Cherries, Quinoa, Sunflower Seeds, Walnuts, Edamame, Oranges, Olive Oil, Garlic, Greek Yoghurt</i>	698 KCAL	24
H. Forman & Son London Smoked Salmon  <i>Wholemeal Bread, Lemon, Crème Fraîche</i>	300 KCAL	23
Heritage Beetroot Salad <i>Candied Walnut, Rocket Leaves & Vegan Feta</i>	300 KCAL	24
Green Salad  <i>Mixed Leaves, Avocado, Cucumber, Asparagus</i>	357 KCAL	17
Chicken Salad <i>Cured Bacon, Smoked Paprika Roasted Corn, New Potatoes, Cherry Tomatos, Baby Spinach, Honey & Whole Grain Mustard</i>	340 KCAL	26
Laverstoke Park Buffalo Mozzarella  <i>Heirloom Tomatoes, Green Olives Tapenade</i>	367 KCAL	20
Caesar Salad <i>Baby Gem Lettuce, Free Range Egg, Croutons, Anchovies, Caesar Dressing</i>	450 KCAL	20
With Chicken	668 KCAL	26
With Prawns	668 KCAL	32

ALL DAY DINING

PASTA

Penne, Spaghetti or Macaroni **24**
Tomato 🍅, Pesto 🍅, Arrabbiata 🍅 or Bolognese Sauce 432/596/625/387 KCAL

Aubergine & Goats Cheese Tortellini 🍅 **26**
Tomato Fondue, Wilted Spinach & Basil 513 KCAL

MAINS

Hereford 28-Days Aged ✨
Served with chunky chips and your choice of peppercorn sauce, béarnaise sauce or Café de Paris butter

Sirloin Steak (9oz) **44** 950 KCAL
Beef Fillet (8oz) **52** 838 KCAL

Vegetable Korma 🍃 **28** 547 KCAL
Coconut, Cumin Rice, Cashew Nuts, Paratha

Chicken Breast **30** 466 KCAL
Mousseline Potatoes, Asparagus, Broad Beans, Peas & Mint

Battered Cod & Chips **29** 905 KCAL
Musby Peas, Tartare Sauce

Chicken Tikka Masala **34** 738 KCAL
Yoghurt, Cashew Nuts, Steamed Rice, Paratha Bread

Fillet of Seabass **34** 658 KCAL
Grilled Vegetables, Tapenade

Chicken or Prawns Stir Fried Noodles **32** 670/552 KCAL
Ginger, Soy Sauce, Chinese Cabbage, Bok Choy, Chili




ALL DAY DINING

SANDWICH & BURGERS

Served with your choice of skinny fries or green salad


Club Sandwich	418 KCAL	29
<i>Corn-Fed Chicken Breast, Dry Cured Streaky Bacon, Egg, Lettuce, Tomato</i>		
Rosewood Burger	432 KCAL	34
<i>Brioche Bun, English Wagyu Beef, Smoked Applewood Cheese</i>		
Double Wagyu Burger	554 KCAL	60
<i>Wagyu Bacon, Cave-aged Comte Cheese, Truffle Mayonnaise, Crispy Shallots, Charcoal Bun</i>		
'Beyond Meat' Vegan Burger 	333 KCAL	28
<i>Soft Roll, Hass Avocado, Tomato</i>		
Falafel Wrap 	470 KCAL	26
<i>Hummus, Peppers, Tomato, Lettuce</i>		

SIDES 9

Steamed Seasonal Greens 	87 KCAL
Green Salad with Vinaigrette 	236 KCAL
Fine French Beans 	68 KCAL
Heritage Carrots 	71 KCAL
Mashed Potatoes (v) 	237 KCAL
Skinny Fries 	333 KCAL
Mac & Cheese 	373 KCAL
Steamed Rice 	211 KCAL

ALL DAY DINING

SNACKS

Smoked Aubergine & Cauliflower  <i>Pita Bread, Pomegranate, Cumin, Coriander</i>	128 KCAL	15
Beetroot Tuile  <i>Bute island cheese, Truffle, Pine Nuts and Lemon</i>	245 KCAL	15
Cheddar & Chorizo Croquettes <i>Pear and Saffron Chutney</i>	397 KCAL	15
Crispy Potato & Truffle Mille-feuille <i>Roast Striploin, Horseradish Hollandaise Sauce</i>	296 KCAL	19
Crusted Tiger Prawns <i>Lemon & Black Sesame Sriracha Mayonnaise</i>	475 KCAL	17
Toasted Crumpet & Devonshire Crab <i>Avocado & Smoked Avruga Caviar</i>	252 KCAL	20
Spicy Fried Chicken <i>Sesame Spring Onion</i>	466 KCAL	18
Tuna Taco <i>Wasabi Dressing, Mango, Chilli and Sesame</i>	234 KCAL	18
Seared Aberdeen Angus Sirloin <i>Ponzu dressing and Sesame</i>	437 KCAL	26

CHAPTER IV

MIDDLE EASTERN MENU

Served from 11.00am to 10.30pm

MIDDLE EASTERN MENU

COLD MEZZE 	461 KCAL	28
Hummus, Mutabal, Stuffed Vine Leaves <i>Arabic Pickles, Pita Bread</i>		
HOT MEZZE	634 KCAL	32
Falafel, Kibbeh, Cheese Sambousek <i>Arabic Pickles, Tahini Sauce, Pita Bread</i>		
MIXED GRILL	886 KCAL	48
Lamb Kofta, Joojeh Chicken Kebab, Vegetable Skewer, Salad <i>Harra Sauce, Pita Bread, Saffron Rice</i>		
SWEET TREATS		14
Selection of freshly made Baklava 	1336 KCAL	
Selection of Ice Creams or Sorbets 	446 KCAL	
<i>Vanilla, Chocolate, Strawberry</i>		
Fresh Fruit Selection 	121 KCAL	

CHAPTER V

DESSERTS

Served from 11.00am to 10.30pm

DESSERTS

BRITISH CHEESES *Selection of 3 or 5* 447/579 KCAL **18 | 25**

Served with Grapes, Quince Jelly and Tomato Chutney

Montgomery Cheddar

Tunworth Soft Cheese

Beauvale Blue Cheese

Little Wallop

Kidderton Ash

DESSERTS

14

Sticky Toffee Pudding  495 KCAL

Warm Caramel Sauce, Vanilla Ice Cream

Baked Madagascan Vanilla Cheesecake  314 KCAL

Sour Cherry Compote

Raspberry Eton Mess  421 KCAL

Meringue, Whipped Cream, Raspberry jus

Valrhona 70% Chocolate Pot  415 KCAL

Toasted Hazelnut Praline, Chocolate Tuille

Warm Chocolate Chip Cookie  547 KCAL

Madagascan Vanilla Ice Cream, Caramel Sauce

Selection of Ice Creams or Sorbets  446 KCAL

Vanilla, Chocolate, Strawberry

Fresh Fruit Selection  121 KCAL

CHAPTER VI

LATE NIGHT DINING

Served from 10.30pm to 06.00am

LATE NIGHT DINING

New Forest Wild Mushroom Soup 	118 KCAL	15
<i>Herb Gnocchi, Parsley Oil</i>		
Kale & Quinoa Salad 	698 KCAL	24
<i>Blueberries, Grapes, Dried Cherries, Quinoa, Sunflower Seeds, Walnuts, Edamame, Oranges, Olive Oil, Garlic, Greek Yoghurt</i>		
Heritage Beetroot Salad	300 KCAL	24
<i>Candied Walnut, Rocket Leaves & Vegan Feta</i>		
Caesar Salad	450 KCAL	20
<i>Baby Gem Lettuce, Free Range Egg, Croutons, Anchovies, Caesar Dressing</i>		
With Chicken	668 KCAL	26
With Prawns	668 KCAL	32
Penne, Spaghetti or Macaroni Pasta		24
<i>Tomato , Pesto , Arrabbiata  or Bolognese Sauce 432/596/625/387 KCAL</i>		
Club Sandwich	418 KCAL	29
<i>Corn-Fed Chicken Breast, Dry Cured Streaky Bacon, Egg, Lettuce, Tomato</i>		
Rosewood Burger	432 KCAL	34
<i>Brioche Bun, English Wagyu, Smoked Applewood Cheese</i>		
Chicken Tikka Masala	738 KCAL	34
<i>Yoghurt, Cashew Nuts, Steamed Rice, Paratha Bread</i>		
DESSERTS		14
Sticky Toffee Pudding 	495 KCAL	
<i>Warm Caramel Sauce, Vanilla Ice Cream</i>		
Baked Madagascan Vanilla Cheesecake 	314 KCAL	
<i>Sour Cherry Compote</i>		

CHAPTER VII

BEVERAGES

WINE SELECTION

CHAMPAGNE & SPARKLING WINE	125 ml	750 ml
Wild Idol Alcohol Free Sparkling Rosé <i>Rheinbessen, Germany</i>	19	18
Gusbourne Blanc de Blancs 2019	20	95
'R' de Ruinart Brut NV <i>Champagne, France</i>	25	130
Ruinart Rosé NV <i>Champagne, France</i>	30	165
Ruinart Blanc de Blancs NV <i>Champagne, France</i>		185
Dom Pérignon Brut 2013 <i>Champagne, France</i>		410
Krug Grande Cuvée NV <i>Champagne, France</i>		450

Please note Vintages may be subject to change due to availability

WINE SELECTION

WHITE WINE	175 ml	750 ml
Verdicchio dei Castelli di Jesi Classico 'Le Oche Bianche' <i>Marche, Italy</i>	15	58
Albariño Blend, Terras Gauda O Rosa <i>Rias Baixas, Spain 2021</i>	18	70
Sancerre, Gérard et Pierre Morin <i>Loire Valley, France 2020</i>	21	80
Grüner Veltliner, Rudi Pichler "Federspiel" <i>Wachau, Austria 2022</i>	24	85
Chardonnay, Long Meadow 'Farmstead' <i>Napa Valley, California 2018</i>		95
Pieropan 'La Rocca', Soave Classico <i>Veneto, Italy 2019</i>		100
Chablis, "La Butte 'O " Patrick Piuze <i>Burgundy, France</i>		130
Chassagne-Montrachet, Vide Bourse 1er Cru Fernand & Laurent Pillot <i>Burgundy, France 2010</i>		230
ROSÉ WINE		
Château Minuty "Rosé et Or" Provence, France 2021	22	85

Please note Vintages may be subject to change due to availability

WINE SELECTION

RED WINE

175 ml 750 ml

Malbec Selection, Terrazas De Los Andes <i>Mendoza, Argentina 2021</i>	15	58
Rioja Crianza, Bodegas Urbina <i>Rioja, Spain 2012</i>	16	62
Touriga Franca Blend, Post Scriptum de Chryseia <i>Douro, Portugal 2021</i>	18	70
Pinot Noir, Sokol Blosser <i>Oregon, USA 2020</i>	20	75
Bourgogne Rouge 'La Taupe', Domaine Chavy-Chouet <i>Burgundy, France 2021</i>		100
Châteauneuf-du-Pape, Beurenard <i>Rhône Valley, France 2010</i>		110
Cabernet Sauvignon, Smith-Madrone <i>Napa Valley, USA 2018</i>		160
Barolo Elio Grasso Gavarini Chiniera <i>Piemonte, Italy 2017</i>		230

SWEET WINE

100 ml 750 ml

Sauternes, Castelnau de Suduiraut Bordeaux, France	18	125
Roccolo Grassi Recioto Valpolicella 375ml Veneto, Italy	30	90

PORT

Port Barros 10yr Tawny	16	90
Port 2008 Warres Matured LBV	16	110

BEVERAGES

VODKA	50 ml
Grey Goose	13
Absolut Elyx	15
Ketel One	14
GIN	50 ml
Bombay Sapphire	13
Hendrick's	16
Monkey 47	16
RUM	50 ml
Bacardi Superior Carta Blanca	13
Zacapa Centenario Sistema Solera 23	20
Havana Club Selección de Maestros	20

BEVERAGES

TEQUILA 50 ml

Olmecca Altos Añejo 17

Patron Silver 13

Avion Reserva 44 50

Don Julio 1942 70

WHISKY 50 ml

Aberfeldy 12 YO 13

Macallan 12 YO Double Cask 20

BOURBON

Makers Mark 13

Woodford Reserve 15

COGNAC 50 ml

Rémy Martin VSOP 13

Rémy Martin X.O. 60

Hennessy X.O. 50

TOBACCO

Marlboro Gold (20 pack) 18

BEVERAGES

BEER	330 ml
Freedom Lager	9
Heineken	9
Peroni Nastro Azzurro	9
SOFT DRINKS	200 ml
Ginger Ale	5
Ginger Beer	5
Tonic Water	5
Soda Water	5
Lemonade	5
Coca-Cola	6
Diet Coke	6
MINERAL WATER	750 ml
Hildon Sparkling	7
Hildon Still	7
Rosewood Vivreau Sparkling Water	4
Rosewood Vivreau Still Water	4