

THE TERRACE
HOLBORN
DINING ROOM



Rosewood London brings the charming surroundings of the famous Nyetimber estate and the heart of the English countryside to central London. Tucked away in the hotel's historic Edwardian courtyard, floral archways adorn the pathway to the Nyetimber Secret Garden.

Rosewood London toasts the summer with its first sparkling wine terrace

NYETIMBER
PRODUCT OF ENGLAND

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BY THE GLASS

			<i>Glass</i> 175ml	<i>Bottle</i> 750ml	<i>Magnum</i> 1.5l
Classic Cuvee	MV	✓	20	95	190
<i>The signature wine of Nyetimber, a perfect balance of elegance and intensity. Our blend includes varieties from all our vineyards and several vintages</i>					
Blanc de Blancs	2013	✓	24	120	
<i>A wine of complexity and delicacy, aged for a longer time on the lees to develop classic brioche and vanilla aromas</i>					
Rosé	MV	✓	22	110	
<i>A textured and generous rosé with a core of bright red fruit, evoking the English summer</i>					
Cuvee Chérie, Demi-Sec	MV	✓	24	120	
<i>The first of its kind in England. Cuvee Chérie is the perfect accompaniment for sweet desserts or fragrant savoury dishes</i>					

NYETIMBER

PRODUCT OF ENGLAND

BY THE BOTTLE

*Bottle
750ml*

Tillington Single Vineyard 2013 ✓ 190

A true expression of place, this rare and refined wine shows the exceptional Pinot Noir character of one of our most celebrated vineyards

PRESTIGE CUVÉE

*Bottle
750ml*

Nyetimber 1086 2009 ✓ 350

1086 represents the very finest of Nyetimber's wines with alluring aromas and sublime texture

Nyetimber 1086 Rosé 2010 ✓ 370

The pinnacle of rosé winemaking at Nyetimber. Silky and elegant with a pure crystalline backbone

✓ *vegan*

BREAKFAST SELECTION

served weekdays from 10.00am - 11.30am & weekends 10.30am-11.30am

FRUIT, GRAIN & YOGHURT

Pink grapefruit (v)	5
Fruit salad (v)	6
Granola, yoghurt & blueberries (v)	7
Yoghurt, fruit compote & wild thyme heather honey (v)	7
Pineapple, mango & passion fruit (v)	9

LIGHT

Smashed avocado & tomato, toasted muffin (v)	11
Smoked salmon, capers, lemon, crème fraîche	14
<i>Nyetimber Rosé</i>	24

EGGS

Eggs Florentine (v)	14
Eggs Royale	16
<i>Nyetimber Blanc de Blancs</i>	26

HOT

Waffle, strawberries, blueberries & mascarpone (v)	11
Buttermilk Pancakes, raspberry compote & mascarpone (v)	12

(v) Vegetarian dishes. Please advise your server if you have any allergies or require information on ingredients used in our dishes.

All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your bill.

ALL DAY DINING

Served daily from 12pm till late

STARTERS

- Cumbrae Rock oysters (6/12) 20/40
- British charcuterie board (*small/large*) 12/20
- Pea & mint soup, *pea & feta focaccia* 9
- Gin cured salmon, *pickled cucumber, rye bagel* 15
- Monkshill farm scotch egg, *caper mayonnaise* 10
- Country pork & pistachio en croûte, *pickled mustard seeds* 13
- Courgette, mint & goat's curd salad, *lemon dressing* 12
- Chicken salad, *avocado, smoked bacon (small/large)* 13/16

MAINS

- Fillet of cod, *mussels, fregola, saffron, courgette* 26
- Steak tartare, *sourdough crisps, green salad* 22
- Summer vegetables & spelt risotto, *spenwood cheese (v)* 18
- Chicken, girolle & tarragon pie, *garden peas* 22
- Fish & chips, *mushy peas* 19
- 50 day aged Cornish rare breed sirloin, *Béarnaise sauce* 34
- Potato, Comte & caramelized onion pie, *parsley sauce* 20

SIDES

All at 6

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| Buttered Cornish new potatoes
<i>mint</i> | Heritage carrots, <i>cumin butter</i>
<i>macadamia nuts</i> |
| Truffle & parmesan fries | Green garden salad |
| Chips | Mashed potato |

DESSERTS

Jelly & ice cream, *strawberry, mascarpone, elderflower* 9

Peach Melba, *English raspberries* 9

Pump street chocolate tart, *milk ice cream* 9

Lemon curd slice, *raspberry sorbet* 9

Paris-Brest, *English cherries, almonds* 9

Ice cream & sorbet 8



British cheese board selection 15

HOT BEVERAGE

All at 5.5

*Espresso, Double Espresso, Americano, Macchiato, Cappuccino
Café Latte, Flat White, Cortado, Mocha, Filter Coffee*

Mariage Frères Tea selection:

*English breakfast, Earl Grey, Lapsang, Marco Polo,
Fuji Yama (Green Tea), Rouge Bourbon Vanilla Rooibos,
Peppermint, Verbena Citroedora, Chamomile
Jasmine Mandarin, Fresh Mint*

Hot chocolate

Matcha latte, Turmeric latte



SUGGESTED PAIRINGS

STARTERS

Cumbrae Rock oysters

Nyetimber Classic Cuvee

Pea & mint soup, pea & feta focaccia

Nyetimber Blanc de Blancs

Gin cured salmon, pickled cucumber, rye bagel

Nyetimber Rosé

Country pork & pistachio en croûte, pickled mustard seeds

Nyetimber Rosé

Courgette, mint & goat's curd salad, lemon dressing

Nyetimber Blanc de Blancs

MAINS

Fillet of cod, mussels, fregola, saffron, courgette

Nyetimber Classic Cuvee

Steak tartare, sourdough crisps, green salad

Nyetimber Rosé

DESSERTS

Lemon curd slice, raspberry sorbet

Nyetimber Cuvee Chérie

(v) Vegetarian dishes. Please advise your server if you have any allergies or require information on ingredients used in our dishes.

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WHITE

		Glass 175ml	Carafe 500ml	Bottle 750ml
Pecorino 'Falerio' Ciú, Ciú 2015 <i>Marche Italy</i>	✓ ☉	12	36	45
Chenin Blanc 'Vinum Africa' 2015 <i>Stellenbosch South Africa</i>	✓	13	38	47
Silvaner 'Iphoefer Kalb', 1er Cru Wirsching 2017 <i>Franken Germany</i>	✓	16	46	60
Chardonnay, Chablis, Domaine Vauroux 2018 <i>Burgundy France</i>	✓ ☉	17	50	64
Sauvignon Blanc, Clos Henri 2016 <i>Malborough New Zealand</i>	✓	21	55	70
Vermentino, 'Déesse Astrée', Château d'Esclans 2015 <i>Côtes de Provence France</i>		24	68	89

ROSÉ

		Glass	Carafe	Bottle	Magnum
Grenache Blend 'Whispering Angel', Château d'Esclans, 2018 <i>Côtes de Provence France</i>		18	50	69	155

RED

		Glass 175ml	Carafe 500ml	Bottle 750ml
Mencia, 'Prunus' Dão Tinto, 2016 <i>Dão Portugal</i>		12	31	42
Lacrima di Morro D'Alba, Ciú, Ciú, 2015 <i>Marche Italy</i>	✓	13	38	50
Cabernet Blend, 'Habla del Silencio', Bodegas Habla, 2017 <i>Extremadura Spain</i>	✓	14	42	55
Pinot Noir, Gutswein, Friedrich Becker, 2016 <i>Pfalz Germany</i>		17	49	62
Syrah Crozes Hermitage, 'Esquisse', Dom.Hauts Chassis 2015 <i>Rhone Valley France</i>	✓ ☉	20	52	68
Merlot Blend 'Prima Pietra' IGT Castiglion del Bosco, 2014 <i>Tuscany Italy</i>	✓ ☉	23	65	85

DRAUGHT BEER

	<i>Pt</i>
Camden Town Hells, 4.6% <i>United Kingdom</i>	8

BOTTLED BEER & CIDER

	<i>Bottle</i>
Brewdog Punk IPA, 5.6% <i>Scotland</i>	7
Lucky Saint Unfiltered, 0.05% <i>Germany</i>	7
Sassy Cidre Brut, 5.5% <i>Normandy France</i>	7
Sassy Pear Cider, 2.5% <i>Normandy France</i>	7

50ml

VODKA

Grey Goose	12
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WHISKY

Aberfeldy 12yrs	12
Craigellachie 17yrs	32
Aberfeldy 21yrs	40

RUM

Bacardi Carta Blanca	11
Bacardi Carta Oro	11
Pyrat XO Reserve	13
Santa Teresa 1796	17

TEQUILA

Patrón Silver	13
Patrón Reposado	18
Patrón Café (<i>Liqueur Tequila</i>)	11

COGNAC

Martell VSOP	11
Rémy Martin XO Excellence	32

INTRODUCING ENGLISH ESTATE GIN
LIMITED EDITION
A GIN OF TRUE ENGLISH PROVENANCE



English Estate is a refreshing limited edition gin inspired by our home in the English countryside

We have infused the familiar citrus notes of Bombay Sapphire with Pennyroyal mint, rosehip and toasted hazelnut botanicals which can be found in the hills and hedgerows of England

The result is a bright but delicate London dry gin of true English origin, and one that's made to be enjoyed creatively

GIN & TONICS

Classic Estate & Tonic <i>English Estate Gin, Fentimans Tonic, garnished with lemon peel & lemon thyme</i>	15
Secret Garden Gin & Tonic <i>English Estate Gin served Double Dutch Tonic, garnished with mint sprig & rosebuds</i>	16

THE ENGLISH ESTATE COCKTAILS

A Mazin' Pear	16
<i>English Estate Gin, pear cider, chamomile shrub & almond</i>	
An English Rose	16
<i>English Estate Gin, watermelon sherbert, citrus & peppermint tea</i>	
Green Park	16
<i>English Estate Gin, St. Germain, Chartreuse, citrus & basil</i>	
Citrus Spice	16
<i>English Estate Gin, chilli infused Noilly Prat Dry, tangerine & sage</i>	

HOUSE COCKTAILS

Stained Gimlet	15
<i>Grey Goose, Calvados & Pink Lady cordial</i>	
L'Amarocino	14
<i>Saffron infused Martini bitter, apricot Vermouth & lemon balm soda</i>	
Evergreen Shrub	15
<i>Bacardi Carta Oro, Muyu Jasmin, citrus & sage</i>	
Teetotalistic	10
<i>Everleaf, hibiscus & honey syrup, lime, ginger beer</i>	

HUMIDOR

H. Upmann Coronas Juniot - Tubed	14
<i>Light – Medium, 4.5" 36 ring gauge</i>	
<i>This cigar is creamy with hints of coffee and some nutty flavours too. Attractive, good draw, thick smoke with complex flavours for such a small cigar</i>	
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Montecristo Petit Tubos	23
<i>Medium – Full, 5.1/8" 42 ring gauge - Coronas</i>	
<i>The draw is excellent, and it is very well constructed. Very complex flavours, the last third is a bit stronger but still a very good smoke</i>	
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Romeo Y Julieta Short Churchill	30
<i>Medium, 4.7/8" 50 ring gauge - Robusto</i>	
<i>An easy drawing, medium flavour, light strength cigar that is sweet in taste from the first to the last puff</i>	
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Hoyo de Monterrey Epicure No2 - Tubed	33
<i>Light, 4.7/8" 50 ring gauge - Robusto</i>	
<i>Mild flavours at first, blended nicely into a complex finish. Excellent smoke!</i>	
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Partagas Serie D No4 - Tubed	35
<i>Full, 4.7" 50 ring gauge - Robusto</i>	
<i>Well balanced and smooth, classic Cuban Partagas aroma and construction. Wonderful. A king amongst Robusto cigars</i>	
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Cohiba Robusto - Tubed	45
<i>Full, 4.7/8" 50 ring gauge - Robusto</i>	
<i>Very classy cigar, excellent draw and great construction. This cigar gets very tasty toward the end</i>	