

This summer, Rosewood London unveils a new terrace in collaboration with Bacardi and Dinner for One Hundred, London's community-focused pizzeria.

Set within the hotel's iconic courtyard, the space is transformed into an elegant, European-inspired destination for the season. Designed as a hidden piazza in the heart of the city, the terrace brings together contemporary design, Mediterranean-inspired dining and a refined cocktail menu, creating an immersive alfresco experience throughout the summer months.

## **SIGNATURE COCKTAILS**

St. Germain Spritz **21**

*St. Germain Elderflower, Champagne, Mint Leaves, LE Soda*

Sgroppino **21**

*Coconut & Kaffir Lime Sorbet, St Germain Elderflower, Champagne*

Gin Basil Smash **21**

*Bombay Sapphire, Basil Leaves, Apricot, Citrus, Almond*

Sumac & Strawberry Fizz **21**

*Strawberry Patron Blanco, Sumac, Fig Leaf, Citrus, Whites*

Pick Me Up Slushie **21**

*Grey Goose, Coffee Liqueur, Cold Brew Coffee, Pistachio Chocolate*

Bone Dry Martini **21**

*Grey Goose, Burnt Citrus Oils, Manzanilla En Rama Sherry, Gazpacho Mousse*

*With Grey Goose Altius* **38**

Levantine **38**

*Patron El Alto, Artichoke, Marasca Cherry, Bitters*

## **SNACKS**

Rosemary Focaccia <i>Lecciana Olive Oil (vg) 600 kcal</i>	<b>8</b>
Parmigiana Croquettes <i>310 kcal</i>	<b>13</b>
Melitzanosalata <i>Pomegranate &amp; Crispy Pita (vg) 510 kcal</i>	<b>14</b>
Prosciutto San Daniele <i>Compressed Cantaloupe Melon 170 kcal</i>	<b>15</b>
Whitebait <i>Piquillo Pepper Mayonnaise 590 kcal</i>	<b>16</b>

## STARTERS

Spiced Watermelon & Cucumber Gazpacho <i>Barrel-Aged Feta (v, vg) 152 kcal</i>	14
Greek Salad <i>Aged Feta, Kalamata Olives, Oregano Oil 373 kcal</i>	21
Flatbread <i>Aubergine Caponata, Lemon Ricotta (v) 320 kcal</i>	22
Burrata, Heritage Cherry Tomato <i>Valencian Orange, Grilled Peach 384 kcal</i>	23
Vitello Tonnato <i>Anchovies, Tuna Dressing, Capers 420 kcal</i>	26
Charred Grilled Octopus & Green Beans Salad <i>Celery, Vermouth Vinaigrette 462 kcal</i>	26
Carabineros - To Share <i>Café De Paris Butter, Garlic Bread 600 kcal</i>	98
Seafood Platter - To Share <i>Osetra Caviar, Malden Oysters, Mussels, Crab Salad 1186 kcal</i>	98

## PIZZA X D4100

Born from a South London dinner party in 2020, dinner for one hundred has built a cult following on slow-fermented dough, carefully sourced ingredients, and a Neapolitan-influenced style that is entirely their own. This summer, we've brought them to the terrace.

Margherita **22**

*Tomato, Buffalo Mozzarella, Basil 857 kcal*

MacGyver **26**

*Tomato, Fior Di Latte, Chorizo, Hot Honey, Whipped Feta,  
Crushed Fennel Seeds 1372 kcal*

D4100 **24**

*Tomato, Fior Di Latte, Anchovies, Datterini, Kalamata Olives,  
Parmesan, Garlic Oil 1354 kcal*

Holborn **28**

*Burrata, Truffle Cream, Smoked Speck, Rocket, Shaved Truffle 1155 kcal*

## DIPS

Truffle Dip **4**

Red Pepper Dip **4**

Garlic Dip **4**

## **MAINS**

Yellow Courgette Risotto	<b>26</b>
<i>Lemon Zest, Fresh Basil (v, vg) 563 kcal</i>	
Chicken Milanese	<b>28</b>
<i>Rocket Salad, Truffle Mayonnaise 575 kcal</i>	
Lobster Linguine	<b>38</b>
<i>Garlic, Chilli, Shellfish Bisque 974 kcal</i>	
Dover Sole	<b>64</b>
<i>Fennel Salad, Brown Butter Hollandaise 674 kcal</i>	
Rubia Gallega Rib Eye	<b>94</b>
<i>Green Peppercorn Sauce 1125 kcal</i>	

## SIDE DISHES

Patatas Bravas *480 kcal* **9**

Seasonal Grilled Vegetables *201 kcal* **9**

Tomato Salad **9**

*Valencian Orange 140 kcal*

Summer Mix Leaf **9**

*White Balsamic 113 kcal*

## DESSERT

Affogato **12**

*Coffee Granita, Vegan Vanilla Ice Cream (vg) 480 kcal*

Amalfi Lemon Tart **14**

*Candied Lemon, Basil Oil 530 kcal*

Fig Leaf Pannacotta **14**

*Raspberries, Black Figs 564 kcal*

70% Chocolate Cremosa **16**

*Olive Oil, Pistachio Cantucci 712 kcal*

## WINE SELECTION

### ROSE

175ml / Bottle

Rosato San Greg Feudi Di San Gregorio

**22 / 85**

*Aglanico, Campania, Italy, 2024*

### WHITE

Falanghina Del Sannio Serrocielo, Feudi

**21 / 84**

*Falanghina, Campania, Italy, 2024*

Forastera, Costa Delle Parracine

**25 / 93**

*Forastera, Ischia, Italy, 2024*

Greco Di Tufo Riserva Cutizzi, Feudi Di San Gregorio

**92**

*Greco Di Tufo, Campania, 2023*

Albariño Leirana, Bodegas Forjas Del Salnes

**110**

*Albarino, Riaz Baixas, 2021*

Riesling Jesuitengarten GG, Basserman Jordan

**198**

*Pfalz, Germany, 2017*

Puligny-Montrachet, Etienne Sauzet

**240**

*Chardonnay, Burgundy, 2023*

Pouilly-Fumé Baron Del, Baron De Ladoucette

**295**

*Sauvignon Blanc, Loire Valley, 2022*

Bâtard-Montrachet Grand Cru, Domaine Thomas Morey

**850**

*Chardonnay, Burgundy, 2018*

## WINE SELECTION

### RED

175ml / Bottle

Taurasi, Feudi Di San Gregorio

**26 / 105**

*Aglanico, Campania, Italy, 2021*

Margaux, Baron De Brane, Château Brane-Cantenac

**29 / 115**

*Bordeaux, France, 2019*

Bolgheri, Stupore Campo Alle Comete

**110**

*Cabernet Sauvignon Blend, Tuscany, Italy, 2024*

Primitivo, Feudi Di San Gregorio

**80**

*Primitivo, Campania, 2020*

Langhe Nebbiolo Torbido, Cascina Ebreo

**225**

*Nebbiolo, Piedmont, 2006*

Brunello Di Montalcino, Canalicchio Di Sopra

**240**

*Sangiovese, Tuscany, 2019*

Pinot Noir Kammerberg, Friedrich Becker

**350**

*Pinot Noir, Pfalz, Germany 2018*

Mille E Una Notte, Donnafugata

**238**

*Nero d'Avola Blend, Sicily, Italy 2020*

Quinta Da Leda, Casa Ferreirinha

**175**

*Touriga Francesa Blend, Douro, Portugal, 2022*

Beaune 1er Cru Hommage À F. Potel, Bellene

**190**

*Pinot Noir, Burgundy, France, 2018*

## CHAMPAGNE

125ml / Bottle

Billecart-Salmon, Le Réserve Extra Brut NV	<b>26 / 145</b>
Billecart-Salmon, Le Rosé Extra Brut NV	<b>35 / 205</b>
Billecart-Salmon, Le Blanc De Blancs Extra Brut NV	<b>210</b>
Bollinger Special Cuvée Brut NV	<b>198</b>
Gosset Grande Réserve Brut NV	<b>215</b>
Eric Rodez Grand Cru Blanc De Noirs Extra Brut NV	<b>255</b>
Dom Pérignon 2013	<b>495</b>
Krug Rosé 26ème Édition Brut	<b>855</b>
Bruno Paillard N.P.U. Nec Plus Ultra Brut 1999	<b>880</b>

## CRAFT BEER & CIDER

HDR x Freedom Session IPA <i>4.3% England</i>	<b>9</b>
Draft Freedom Lager <i>4% England</i>	<b>9</b>
Showerings Triple Vintage Cider <i>6.8% England</i>	<b>9</b>

## **SPIRITS**

<b>WHISKY</b>	50ml
The Singleton 12	<b>22</b>
The Singleton 15	<b>25</b>
The Singleton 18	<b>35</b>
The Singleton 21	<b>50</b>
<b>GIN</b>	
Tanqueray	<b>16</b>
Tanqueray 10	<b>18</b>
<b>VODKA</b>	
Ketel One	<b>14</b>
<b>RUM</b>	
Zacapa 23	<b>20</b>
<b>TEQUILA</b>	
Don Julio Añejo	<b>24</b>

## **COFFEE**

Espresso	<b>5</b>	Cappuccino	<b>6.5</b>
Ristretto	<b>5</b>	Caffe Latte	<b>6.5</b>
Macchiato	<b>5</b>	Flat White	<b>6.5</b>
Double Espresso	<b>6.5</b>	Mocha	<b>6.5</b>
Americano	<b>6.5</b>	Matcha Latte	<b>6.5</b>

## **TEA**

English Breakfast	<b>6.5</b>
Earl Grey	<b>6.5</b>
Darjeeling	<b>6.5</b>
Sencha Fuji (Green Tea)	<b>6.5</b>
Imperial Jasmine	<b>6.5</b>
Chamomille	<b>6.5</b>
Moroccan Mint	<b>6.5</b>

Please advise your server if you have any allergies or require information about ingredients. As allergens are present in our kitchen, we cannot guarantee that any menu item is completely free from a particular allergen. Holborn Dining Room partners with local farms and food producers in a commitment to showcasing locally grown, sustainable ingredients in fine cuisine. All prices are inclusive of VAT. A 15 % discretionary service charge will be added to your bill.

Adults need around 2000 kcal a day.