

• H O C K N E Y I N S P I R E D A R T A F T E R N O O N T E A •

As a Pastry Chef, I'm always curious and try to draw inspiration from things that surround me.

London is a vibrant city with an incredibly energetic art scene. Rosewood London's quirky interiors reflect the British capital's history, culture and sensibilities, featuring the works of some of the world's most renowned artists, with contemporary pieces complemented by more traditional art throughout the hotel.

Here are my latest creations inspired by David Hockney

MARK PERKINS

Executive Pastry Chef

· THE ARRIVAL OF SPRING ·

The Arrival of Spring in Woldgate painted in 2011 is part of Hockney's series inspired by the landscapes of Woldgate. The artwork depicts both the subtlety and the dramatic transformation from winter to spring.

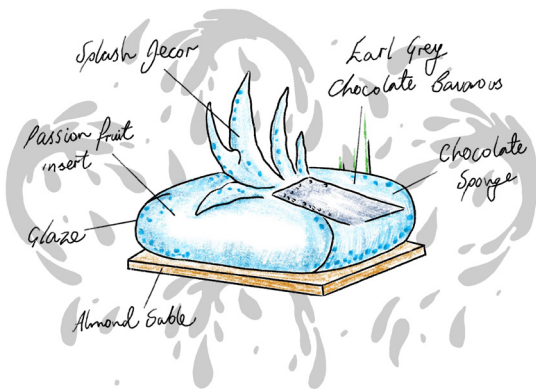
Chef Perkins has created a pistachio almond sponge with griottine cherry insert, cherry mousse based on a sable biscuit and wrapped with a chocolate décor.



· THE SPLASH ·

This piece portrays a splash in a Californian swimming pool. Between 1964 & 1971, Hockney made numerous paintings of swimming pools. In each of them he attempted a different solution to the representation of the constantly changing surface of water.

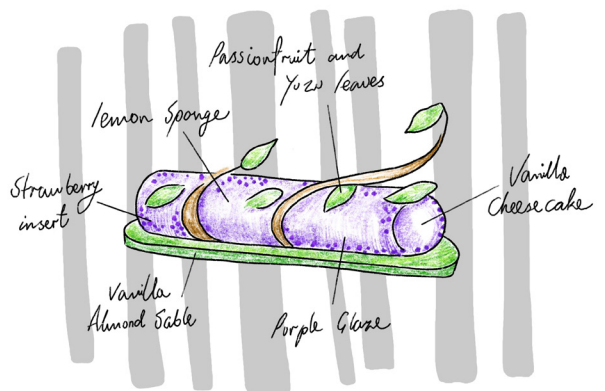
Earl Grey chocolate bavarois, chocolate sponge, passion fruit insert, vanilla sable, passionfruit chocolate décor.



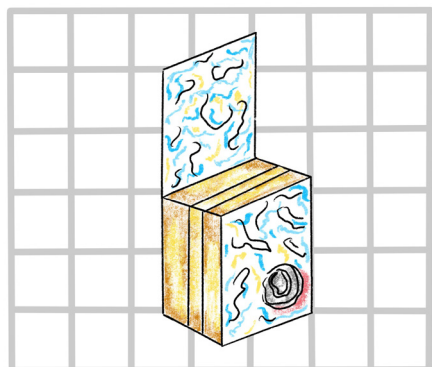
· A BIGGER PICTURE ·

This piece was part of Hockney's first major exhibition that celebrated his long exploration and fascination with the depiction of landscape. The collection was made up of his oil paintings, charcoals, iPad drawings, sketches, and videos. It is the perfect introduction to his creative world.

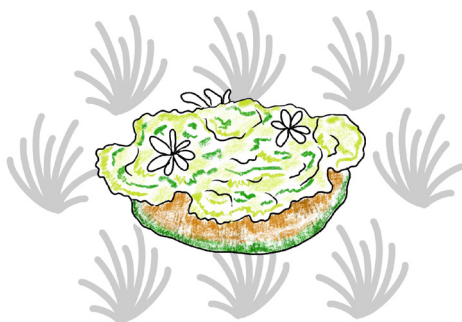
This pastry features vanilla cheesecake, strawberry insert, lemon sponge and vanilla almond sable. Enrobed with purple glaze and chocolate leaves.



• BIGGER AND CLOSER •



• SPRING CANNOT BE CANCELLED •



• 'HOCKNEYFICATION' BY CAMILLA WORDIE •

For our latest collection of Art Afternoon Tea, we have partnered with stylist and set designer, Camilla Wordie to 'Hockneyfy' our Mirror Room.

Taking inspiration from every aspect of David Hockney's life from bold and bright artwork to his eclectic style and character, immerse yourself in one of the most influential British artists' wonderful world. Discover moments throughout the room, with a nod to David's fashion with yellow crocs and iconic flat cap all whilst enjoying the show-stopping art cakes by Executive Pastry Chef, Mark Perkins.

Camilla has taken a considered, multidisciplinary and collaborative approach with a minimalist aesthetic for the display turning everyday essentials into sophisticated, and well-balanced sets that elevate the true Hockney inspired experience. Her success lies in the detail; sourcing the perfect prop and playing with colours.

• M E N U •

• S E L E C T I O N O F S A N D W I C H E S •

Lobster & Crayfish Roll
Cucumber, Asparagus & Cream Cheese, Granary Bread
Smoked Salmon Rillettes, Rye Bread
Chicken, Avocado & Spiced Tomato Relish, Sourdough Bread

• P L A I N & R A I S I N S C O N E S •

Freshly baked every day in our pastry kitchen.
Served with Cornish clotted cream, homemade lemon curd
and English strawberry jam.

• H O C K N E Y - I N S P I R E D P A S T R I E S •

Bigger and Closer
Spring Cannot be Cancelled

The arrival of Spring
The Splash
A bigger picture

Art Afternoon Tea 75

R de Ruinart or Wild Idol 0% Art Afternoon Tea 90

Cocktail Art Afternoon Tea 92

Ruinart Rosé Art Afternoon Tea 95

An additional glass of R de Ruinart 25

An Additional Cocktail 21

An additional glass of Wild Idol 0% 20

An additional a glass of Ruinart Rosé 30

Dom Perignon Art Afternoon Tea 160

*Served with a glass of
Dom Perignon 2012*

An additional glass of Dom Perignon
2012 85

Scan the QR code to find the calorie content of the afternoon tea set



A 15% discretionary service charge will be added to your final bill.
All prices are inclusive of VAT.

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

• T E A P A I R I N G •

• S E L E C T I O N O F S A N D W I C H E S •

L U N G C H I N G H I G H M O U N T A I N

This premier harvest is realised at the dawn of spring time; the first buds are plucked one by one and then quickly heated in the family's atelier. The care applied to each step of the process helps concentrate the aromatic richness of the leaves nourished by an exceptional terroir.

Please allow a brewing time of 3 minutes

• P L A I N & R A I S I N S C O N E S •

O R O V E R D E

The young, luminous leaves are blended with exotic fruits harvested down the road from the plantation (pitaya, naranjilla, starfruit and passionfruit). A delicious choice for either hot or iced tea that makes a delightfully fresh and sour beverage.

Please allow brewing time of 3 minutes

• H O C K N E Y - I N S P I R E D P A S T R I E S •

P I V O I N E B L A N C E

The white tea illuminates the cup with its large celadon leaves and tender, downy white tips. Light bright scents of calendula and mandarin give way to ripe the apricot and quince.

Please allow brewing time of 6 minutes

• T E A C E L L A R •



• B L A C K •

E N G L I S H B R E A K F A S T

This full-bodied British blend is strong in colour and aroma.

Please allow a brewing time of 3 minutes

E A R L G R E Y I M P É R I A L

A fragrant, light black tea with the exquisite flavours of bergamot.

Please allow a brewing time of 5 minutes

Q U E E N V I C T O R I A

The outstanding quality of this Darjeeling blend makes it a signature.

It is a refined, fragrant tea, perfect for the morning.

Please allow a brewing time of 5 minutes

R A T N A P U R A O P C E Y L A N

This tea is a top-speciality FOP (finest orange pekoe) and a true rarity. It comes from the low growing region of Sabaragamuwa District of Sri Lanka, and has fine needle-shaped leaves with many silvery tips. The taste is highly aromatic and spicy with a unique quality similar to a malty Assam. The cup is dark red with a spicy bouquet.

Please allow a brewing time of 5 minutes

C H A Ï C H A N D E R N A G O R

Mariage Frères' tribute to the renowned French trading post in India.

Here black tea welcomes a plethora of imperial spices: cloves, cinnamon, ginger, cardamom and pepper make for a warming, piquant brew.

Please allow a brewing time of 5 minutes

F E U D E T H É

A perfectly balanced blend of black teas with a delicate smoky taste.

Please allow a brewing time of 5 minutes

M A R C O P O L O

A marvellous fruity & floral black tea, Mariage Frères' overwhelming success is a mysterious blend that will take you to distant lands and unforeseen territories.

Please allow a brewing time of 5 minutes

D É T H É I N É

Delicate and flavoursome whole leaf Ceylon tea, 100% theine-free.

Please allow a brewing time of 5 minutes

• T E A C E L L A R •

• B L U E •

MAORI BLUE

SUPPLEMENT 15

Harvested in the district of Waikato in New Zealand, known for its ecological diversity, the dark green leaves have a pronounced aroma of clover, honey, sandalwood and a dash of vanilla. The shimmering gold liquor is a faraway grand cru, unique and magnificent.

Please allow a brewing time of 6 minutes

GRAND OOLONG

Perfect for late afternoon and evening, this oolong tea has a very aromatic and delicate flavour.

Please allow a brewing time of 4 minutes

• G R E E N •

LUNG CHING

Found on the summit of the Tieh Mu Mountain a classic but elegant Chinese green tea.

Please allow a brewing time of 3 minutes

SENCHA YAME

Harvested in the Fukuoka region, the leaves have a grassy nose and gentle texture.

Please allow a brewing time of 3 minutes

MATCHA

SUPPLEMENT 7

This tea, recognised by its bright green colour produced using the finest Tencha leaves, is used in the famous Cha No Yu ceremony. Sweet and deep in flavour.

Please allow a brewing time of 5 minutes

• W H I T E •

BRUME DE JASMIN

Jasmine flowers with opened buds, blended with Pai Mu Tan from Fujian. The nose, heady with the fragrance of jasmine, is carried along by woody notes.

Please allow a brewing time of 6 minutes

• H E R B A L •

ROUGE OPÉRA

This infusion blends the melodious fragrance of red fruits and precious spices crowned by vanilla and the soft, sweet nuances of Roiboos tea.

Naturally theine-free.

Please allow a brewing time of 3 minutes

• S E L E C T E D C H A M P A G N E S •

'R' de Ruinart, Brut NV 130	Dom Ruinart, Rosé 2009 670
Ruinart Rosé NV 165	Perrier-Jouët Belle Epoque 2007 450
Ruinart, Blanc de Blancs NV 185	NV Pol Roger, Brut Reserve 150
Dom Pérignon, Brut 2012 410	Bollinger Brut NV 160
Veuve Clicquot La Grande Dame 2015 370	Taittinger Brut NV 140
Wild Idol 0% NV 80	

• E C O C O C K T A I L S •



Hockneyfication 21
<i>Los Arcos Tequila, Pandan & Vetiver, LE Pink Grapefruit Soda</i>
Splash Spritz 21
<i>Fair Vodka & Passion Fruit, Peach Flower Aperitif, Provence Tonic</i>
Spring Evolution 21
<i>Portobello Road Gin, Apricot & Orange Blossom, Fino Sherry</i>
Queen of Hearts 21
<i>Calvados Awallen, Amarico, Strawberry, Clarified Rhubarb, Ruinart Brut</i>

For our exclusive eco-conscious cocktails, we have partnered with ecoSPIRITS to reduce waste and minimise our carbon footprint

• G I F T S S E L E C T I O N •

William Edwards Rosewood Mug 18
William Edwards Rosewood Tea Cup and Saucer 58
Marco Polo tea jelly jar, 240 gr 14
Marco Polo tea canister, 100gr 26