

WINE LIST

Sparkling White

Champagne Henriot - Annabel’s Cuvée - Brut Souverain, France n.v.	Glass 125ml	Bottle 750ml
English Sparkling - Nyetimber - Blanc de Blancs, England ’13	19	90
Champagne Perrier-Jouët - Blanc de Blancs, France n.v.	26	156
Champagne Dom Pérignon, France ’10	35	210
English Sparkling - Nyetimber - 1086 - Prestige Cuvée, England ’10	42	295
	42	295

Sparkling Rosé

English Sparkling - Nyetimber, England n.v.	22	130
Champagne Ruinart, France n.v.	25	150
Champagne Taittinger - Comtes de Champagne, France ‘06	59	354

White Wine

Chablis - Annabel’s Cuvée - B. Defaix, Burgundy, France ‘19	Glass 125ml	Carafe 375ml	Bottle 750ml
Riesling - Réserve - Trimbach, Alsace, France ‘18	15	45	90
Sancerre - Le MD de Bourgeois - H. Bourgeois, Loire, France ‘18	17	51	102
Grüner Veltliner - Ried Rosenberg - Alte Reben, Wagram, Austria ‘17	21	63	126
Meursault - J.M. Gaunoux & Fils, Burgundy, France ‘17	25	75	150
Pouilly-Fumé - Ladoucette - Baron de L, Loire, France ‘17	30	90	180
Chablis grand cru - Les Clos - L. Michel, Burgundy, France ‘16	36	108	216
Chenin blanc - Dirty Little Secret - Two - K. Forrester, Piekenierskloof, S. Africa n.v.	40	120	240
Chardonnay - Stone Côte Vineyard - Hartford Court, Sonoma, USA ‘16	48	144	288
Puligny-Montrachet - Leflaive, Burgundy, France ‘18	50	150	300
	55	165	330

Rosé Wine

Lady A - Château La Coste - Côtes de Provence, France ‘19	13	39	78
Miraval - Côtes de Provence, France ‘19	14	42	84
Rock Angel - Château d’Esclans, Côtes de Provence, France ‘18	18	54	108

Red Wine

Saint-Emilion - Annabel’s Claret - S. Derenoncourt, Bordeaux, France ‘18	15	45	90
Crozes-Hermitage - Siléne - J.L. Chave Sélection, Rhône, France ‘18	15	45	90
Tempranillo - Viñas de Gain - Artadi, Rioja, Spain ‘17	17	51	102
Pinot Noir - La Crema, Sonoma, USA ‘15	19	57	114
Rosso di Montalcino - Pian delle Vigne - Antinori, Tuscany, Italy ‘18	22	66	132
Cabernet sauvignon - The Benbournie - J. Barry, Clare valley, Australia ‘14	25	75	150
Cabernet sauvignon - Mas La Plana - Torres, Penedés, Spain ‘10	35	105	210
Barolo - Dagromis - Gaja, Piemonte, Italy ‘15	40	120	240
Chambolle-Musigny 1er cru - Feusselottes - F. Magnien, Burgundy, France ‘14	55	165	330
Pauillac - Château Lynch-Bages, Bordeaux, France ‘15	60	180	360



THE GARDEN & ROSE ROOM

Dinner

CLASSIC COCKTAILS 15.5

Medatini
The CBD and Nootropics laced Medatini pays homage to the Espresso Martini with Grey Goose Vodka, but with half the sugar and calories of the classic. It’s time to drink smarter

Margarita
Patron Silver Tequila infused with Lemongrass & Vanilla, Orange Liqueur, Lime

Moscow Mule
Ketel One Vodka, Homemade Ginger Beer, Lime & Angostura Bitters

Negroni
Tanqueray 10 Gin, Campari, Cocchi Vermouth di Torino

Old Fashioned
Woodford Reserve, Annabel’s Syrup & Angostura Bitter

MIND+BODY HEALTH 6.5

CBD Drinks. Targeted wellness to help balance the mind and body - All contain 15mg Liposomal.

MEDA Calm
Lavander & Chamomile Flavour + L Theanine + Ashwagandha

MEDA Glow
Elderflower & Lime Flavour + Biotin + Olive Leaf

MEDA Recover
Orange & Pineapple Flavour + Turmeric + Ginger

MEDA Boost
Cranberry & Lime + Zinc + Echinacea + Aronia Berry + Vitamin C

COLD PRESS JUICES

Kale, Spinach , Cucumber	9
Apple & Ginger & Lemon	9

SIGNATURE COCKTAILS

Sweet Touch
Ketel Vodka, Peach Liqueur, Poire Williams Infused with Mango, Orange & Mandarinine Extract, Clarified Lime 15.5

Summer Harvest
Bacardi Carta Blanca Rum, Riesling & Grapefruit Reduction, Clarified Citrus Extract 15.5

Raspberry Fields
Tanqueray 10 Gin, Amores Mezcal, Elderflower, Raspberry & Lemon Shrub, Rekorderlig Peach & Basil Cider 15.5

Olive Storm
Gin d’Azur Gin, Olive Cordial, Audemus Covert, Shiso Soda 15.5

Wicked Apple
Star Of Bombay Gin, Burluesque Bitter, Martini Rosato Infused with Bayleaf, Apple & Vanilla, Topped Up with Soda 15.5

Silicon Valley
Monkey 47 Gin, Martini Rosso Vermouth, Tokaji, Maraschino, Peach Bitter Topped Up with Champagne 16.5

Noble Winter
Beluga Noble Vodka, MEDA Boost, Pineapple, Ginger & Vanilla 15.5

Agave Fields
Don Julio Tequila, Ancho Reyes, Jalapeno Liqueur, Lime Oils, Pomegranate Extract 15.5

Fire Monkey *warm serve 16.50
Monkey 47 Sloe Gin, Orange & Star Anise Cordial, Hazelnut, Winter Spice

FOR THE TABLE

- Signature Pizza Bianca
White Mushrooms & Black Truffle  58
- Garden Vegetable Crudités
Roasted Tomato Salsa, Coconut Tzaziki  25
- Crispy Salt & Pepper Squid
Chilli & Lime 18
- Kristal Caviar 50g /125g /250g Classic Garnish 175/ 450/ 870

STARTERS

- Roasted Heritage Cauliflower
Grape & Brown Butter  19
- Chicory Endive & Pear Salad
Walnuts & Stilton Crumble  19
- Yellowfin Tuna Tartare
Avocado & Ponzu 25
- Charred Octopus
Chickpeas & Chorizo Salad 22
- Smoked Salmon
Classic Garnishes & Toasts 25
- Cornish Crab Salad
Watermelon, Radish & Lemongrass Bisque 25

MAINS

- Beef Fillet Tournedos Spinach, Potato & Bone Marrow Jus 56
- Bacon Wrapped Turkey Breast Stuffing & Cranberry Jus 36
- Wild Sea Bass Leeks & Red Wine Sauce 39
- Périgord Winter Black Truffle Risotto  54
- Miso Black Cod Pickled Ginger & Asian Slaw 42
- Dover Sole Grilled or Meunière 700gr 51
- Japanese A5 Wagyu Beef Striploin 115/pp
- Vegetarian Burger Romesco Sauce  26
- Maple Glazed Delicate Squash Heritage Kale & Pumpkin Seeds Granola  23

SIDES

- Grilled Tenderstem Broccoli Gremolata 10
- Heritage Carrots & Parsley 10
- Heritage Carrots & Parsley 10
- French Fries 9
- Garlic Spinach 9

DESSERTS

- Annabel's Chocolate Cake 13
- Our Cheesecake Preserved Berries 13
- Black Berries Pavlova 14
- Sticky Toffee Pudding Vanilla Ice Cream 13
- Black Forest Bauble Sour Cherry Sorbet 16
- Tiramisu 14
- Ice Cream Selection 11
- Sorbet Selection 11