

WINE LIST

Sparkling White

Champagne Henriot – Brut Souverain, France n.v.	Glass 125ml	Bottle 750ml
Ruinart – Blanc de Blancs, France n.v.	19	90
English Sparkling – Nyetimber – Blanc de Blancs, England ’13.	23	136
Champagne Dom Pérignon, France ’08.	26	156
English Sparkling - Nyetimber - 1086 - Prestige Cuvée, England ’09	42	200
	55	330

Sparkling Rosé

English Sparkling – Nyetimber, England n.v.	22	130
Champagne Pommery – Apanage, France n.v.	37	220

	Glass 125ml	Carafe 375ml	Bottle 750ml
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White Wine

Chablis – Annabel’s Cuvée – G. Tremblay ’18 France	13	39	78
Sancerre – Le Chêne Marchand – P. Jolivet ’18 France	17	53	106
Riesling – In der Wand – Pichler Krutzler, Wachau ’12, Austria	19	57	114
Chardonnay – Milmanda – Catalonia – Torres ’16, Spain	23	66	132
Meursault – Les Criots – Ballot-Millot, Burgundy ’17, France	30	90	180
Sauvignon blanc – Te Koko – Cloudy bay, Marlborough ’15, New Zealand	30	90	180
Chenin blanc – Dirty Little Secret – Two – K. Forrester, South Africa, n.v.	48	144	288
Puligny-Montrachet – 1er Cru Clavoillon, Leflaive, Burgundy ’13, France	82	246	490

Rosé Wine

Miraval – Côtes de Provence ’19, France	14	42	84
Rock Angel – Château d’Esclans, Côtes de Provence ’18, France	<i>Imperial</i> 22	66	990

Red Wine

Saint-Emilion – Annabel’s Claret – S. Derenoncourt, Bordeaux ’18, France	13	39	78
Crozes – Hermitage – Alain Graillot, Rhone ’17, France	17	51	102
Pinot noir – Clos Henri, Marlborough ’16, New Zealand	21	63	126
Margaux – Ségla – Château Rauzan Ségla, Bordeaux ’11, France	23	69	138
Cabernet sauvignon – Mas La Plana – Torres, Catalonia ’15, Spain	28	84	168
Nuits-Saint-Georges – Vieilles Vignes – A. Michelot Burgundy ’16, France	32	96	192
Brunello di Montalcino – Pian delle Vigne – Antinori, Tuscany ’14, Italy	38	114	228
Gevrey-Chambertin 1er Cru La Gibryotte – C. Dugat, Burgundy ’17, France	42	126	232
Bordeaux blend – Sena – Eduardo Chadwick, Acongua Valley ’15, Chile	75	225	450
Saint-Emilion Grand Cru Classe – Chateau Cheval Blanc, Bdx ’96, France	250	750	1750

Wine by the glass available in 175ml upon request  
All prices include VAT. A discretionary 15% service charge will be added to your bill.



THE GARDEN & ROSE ROOM  
DINNER MENU

Monday - Saturday  
From 6pm - 11pm

CLASSIC COCKTAILS

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 - 15.5

Margarita  
Patron Silver Tequila infused with Lemongrass & Vanilla, Orange  
Liqueur, Lime - 15.5

Moscow Mule  
Ketel One Vodka, Homemade Ginger Beer, Lime & Angostura Bitters  
15.5

Negroni  
Star Of Bombay Gin, Campari, Cocchi Vermouth di Torino - 15.5

Old Fashioned  
Woodford Reserve Whiskey, Whistle Pig Rye Whiskey, Vanilla,  
Cinnamon and Cloves Syrup & Angostura Bitters - 15.5

NON-ALCOHOLIC

Jax Coco Ginger & Lemon Water  
Natural Ginger & Lemon Juice, GentlyCarbonated

Summer Blossom  
Apple Juice, Cinnamon Syrup, MEDACalm (15mg CBD, Lavander,  
Chamomile, Ashwagandha)

Tropical  
Kiwi puree, Yuzu juice, Lemongrass Syrup & Seedlip,  
Aloe Vera - All 7.5

SIGNATURE COCKTAILS

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

Summer Harvest  
Bacardi Carta Blanca Rum, Riesling & Grapefruit Reduction, Clari-  
fied Citrus Extract - 15.5

Raspberry Fields  
Tanqueray 10 Gin, Amores Mezcal, Elderflower, Raspberry  
& Lemon Shrub, Rekorderlig Peach &  
Basil Cider - 14


Agave Fields  
Don Julio Tequila, Ancho Reyes, Jalapeno Liqueur, Lime Oils, Pome-  
granate Extract - 15.5

Wicked Apple  
Star Of Bombay Gin, Burluesque Bitter, Martini Rosato  
Infused with Bayleaf, Apple & Vanilla, Topped Up with Soda - 14




COLD PRESS JUICE


Kale, Spinach , Cucumber Apple, Ginger &  
Lemon  
9

FOR THE TABLE

- Signature Pizza Bianca Mushroom 56  
& Black Truffle  

Salt & Pepper Squid 17

Margherita Pizza 21/32  
Tomato, Basil & Mozzarella  
Add San Daniele Ham   option
- Garden Vegetables Crudités & Dips 24   option

Tonno e Cipolle Pizza 29  
Tuna Belly, Lemon & Capers 

Gillardeau Oysters 1/2 Dozen 30 & Dozen 60

CAVIAR

Caviar Kristal 50g 175 - 125g 450 Kaviari Acipenser Schrenckii & Huso Dauricus

STARTERS

- Tomato Gazpacho 18

Heritage Tomato Chilled Soup, Sourdough &  
Black Olive  
- Cucumber, Ginger & Hendricks Gazpacho 18

Chilled Cucumber & Ginger Soup, Hendricks Gin  
- Scottish Smoked Salmon 25

Pickles, Horseradish Cream & Rye Bread
- Yellowfin Tuna Tartare 25

Avocado & Miso Vinaigrette
- Seabass Ceviche 27

Wild Seabass, Sweet Melon & Fresh Sorrel
- Grilled Octopus 22

Peppers, Lemon & Pine Nuts 
- Roasted Heritage Carrots & Yoghurt 21

Grapes, Coconut Yoghurt & Cumin Crumble   
- Burrata, Fig & Sicilian Pistachio  21
- Quinoa Tabbouleh 18

Cucumber, Pomegranate & Parsley Coulis  

MAINS

- Summer Squash Risotto Crispy Blossoms & Basil 

29
- Creamy Cep Lasagne Parmesan, Tarragon & Crispy Shallots

29
- Native Lobster & Polenta Butter Poached Lobster Creamy Polenta & Parmesan Foam

52
- Wild Sea Bass & Jersey Royals Meyer Lemon, Crushed Jersey Royals, Fine Herbs & Sauce Vierge

39
- Miso Black Cod Avocado And Papaya

42
- Atlantic Cod, Tomato & Orzo Pan Seared Cod, Tomato Water, Basil & Orzo Pasta

32
- Roasted Turbot & Shellfish Wild Turbot, Clams Cockles & Seaweed

42
- Corn Fed Chicken Hen Of The Woods, Creamy Summer Corn

37
- Roasted Lamb Rack & Swiss Chard Swiss Chard Ravioli & Black Trumpet Mushrooms

42

FROM THE GRILL

- Beef Filet Hereford, England 250g

42
- Dry Aged Beef Ribeye, Oxfordshire, England 300g

44
- Japanese Wagyu Sirloin for 2 A5 Grade, 450g

115pp
- Dover Sole, Grilled or Meunière, 700g

51
- Catch of the Day

MP

SAUCES

- Béarnaise
- Peppercorn
- Chimichurri 

SIDES £7

- Baby Leaf Salad

Sautéed Baby Spinach

Roasted Heritage Carrots
- Charred Broccoli, Meyer Lemon & Chili

Herby Crushed New Potatoes

French Fries

 Vegetarian  Vegan  Gluten

 Vegetarian  Vegan  Gluten

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order.  
A discretionary 15% service charge will be added to your bill. All prices include VAT.