

WINE LIST

Sparkling White

Champagne Henriot – Brut Souverain, France n.v.	Glass 125ml	19	Bottle 750ml	90
Ruinart – Blanc de Blancs, France n.v.		23		136
English Sparkling – Nyetimber – Blanc de Blancs, England’13.		26		156
Champagne Dom Pérignon , France’08.		42		295

Sparkling Rosé

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

	Glass 125ml	Carafe 375ml	Bottle 750ml
--	----------------	-----------------	-----------------

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
Piligny-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>Magnum</i> 22	65	260

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 - Hamilton Russell, Walker Bay ’18, South Africa	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	290	875	1750



THE GARDEN & ROSE ROOM  
SUNDAY ROAST MENU

From 12 - 9pm

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. Its 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 Fashion  
Woodford Reserve Whiskey, Whistle Pig Rye Whiskey, Vanilla, Cinnamon and Cloves Syrup & Angostura Bitters  
15.5

SIGNATURE COCKTAILS

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

Raspberry Fields  
Gin d’Azur, Amores Mezcal, Elderflower, Raspber-ry & Lemon Shrub, Rekorderlig Peach & Basil Cider  
14

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

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

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

NON-ALCOHOLIC

Jax Coco Ginger & Lemon Water  
Natural Ginger & Lemon Juice, Gently Carbonated

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

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

MIND+BODY HEALTH

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

CBD MEDA Calm  
Lavander & Chamomile Flavour + L Theanine + Ashwagandha

MEDA Glow  
Elderflower & Lime Flavour + Biotin + Olive Leaf



MEDA Recover  
Orange & Pineapple Flavour + Turmeric + Ginger



MEDA Focus  
Espresso & Vanilla Flavour + Panax Ginseng + Rosemary all 9.5

COLD PRESS JUICE


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


STARTERS



- Garden Vegetables Crudités & Dips 24  option

Tomato Gazpacho 18  
Heritage Tomato Chilled Soup, Sourdough & Black Olive  

Scottish Smoked Salmon 25  
Pickles, Horseradish Cream & Rye Bread
- Yellowfin Tuna Tartare 25  
Avocado & Miso Vinaigrette

Grilled Octopus 22  
Peppers, Lemon & Pine Nuts 

Burrata, Fig & Sicilian Pistachio  21

Quinoa Tabbouleh 18  
Cucumber, Pomegranate & Parsley Coulis  

MAINS

- Prime Rib “Freedown Hills” English Wagyu 42
- Dover Sole, Grilled or Meunière, 700g 51
- Summer Squash Risotto Crispy Blossoms & Basil  29
- Wild Sea Bass & Jersey Royals Meyer Lemon, Crushed Jersey Royals, Fine Herbs & Sauce Vierge 39
- Atlantic Cod, Tomato & Orzo Pan Seared Cod, Tomato Water, Basil & Orzo Pasta 32
- Beef Wellington Bone Marrow Jus 43
- Roasted Corn Fed Chicken Lemon & Thyme, Natural Jus 33
- Braised Lamb Shoulder Roasted Jersey Potatoes 41

SIDES

- Baby Leaf Salad

Charred Broccoli, Meyer Lemon & Chili
- Sautéed Baby Spinach

Herby Crushed New Potatoes
- Roasted Heritage Carrots

French Fries

DESSERTS

- Our Cheesecake, Preserved Berries 13
- Annabel’s Dark Chocolate Cake 13
- Pistachio & Raspberry Eton Mess 14
- Tiramisu 14
- Sicilian Melons, Yoghurt & Acacia Honey 14
- Ice Creams & Sorbets 11