

WINE LIST

Sparkling White

Champagne Henriot - Annabel’s Cuvée - Brut Souverain, France n.v.
English Sparkling - Nyetimber - Blanc de Blancs, England ’13
Champagne Perrier-Jouët - Blanc de Blancs, France n.v.
Champagne Dom Pérignon, France ’10
English Sparkling - Nyetimber - 1086 - Prestige Cuvée, England ’10

Sparkling Rosé

English Sparkling - Nyetimber, England n.v.
Champagne Ruinart, France n.v.
Champagne Taittinger - Comtes de Champagne, France ’06

Glass
125ml

Bottle
750ml

19
26
35
42
42

90
156
210
295
295

White Wine

Chablis - Annabel’s Cuvée - B. Defaix, Burgundy, France ‘19
Riesling - Réserve - Trimbach, Alsace, France ‘18
Sancerre - Le MD de Bourgeois - H. Bourgeois, Loire, France ‘18
Grüner Veltliner - Ried Rosenberg - Alte Reben, Wagram, Austria ‘17
Meursault - J.M. Gaunoux & Fils, Burgundy, France ‘17
Pouilly-Fumé - Ladoucette - Baron de L, Loire, France ‘17
Chablis grand cru - Les Clos - L. Michel, Burgundy, France ‘16
Chenin blanc - Dirty Little Secret - Two - K. Forrester, Piekenierskloof, S. Africa n.v.
Chardonnay - Stone Côte Vineyard - Hartford Court, Sonoma, USA ‘16
Puligny-Montrachet - Leflaive, Burgundy, France ‘18

Glass
125ml

Carafe
375ml

Bottle
750ml

15
17
21
25
30
36
40
48
50
55

45
51
63
75
90
108
120
144
150
165

90
102
126
150
180
216
240
288
300
330

Rosé Wine

Lady A - Château La Coste - Côtes de Provence, France ‘19
Miraval - Côtes de Provence, France ‘19
Rock Angel - Château d’Esclans, Côtes de Provence, France ‘18

13
14
18

39
42
54

78
84
108

Red Wine

Saint-Emilion - Annabel’s Claret - S. Derenoncourt, Bordeaux, France ‘18
Crozes-Hermitage - Silène - J.L. Chave Sélection, Rhône, France ‘18
Tempranillo - Viñas de Gain - Artadi, Rioja, Spain ‘17
Pinot Noir - La Crema, Sonoma, USA ‘15
Rosso di Montalcino - Pian delle Vigne - Antinori, Tuscany, Italy ‘18
Cabernet sauvignon - The Benbournie - J. Barry, Clare valley, Australia ‘14
Cabernet sauvignon - Mas La Plana - Torres, Penedés, Spain ‘10
Barolo - Dagromis - Gaja, Piemonte, Italy ‘15
Chambolle-Musigny 1er cru - Feusselottes - F. Magnien, Burgundy, France ‘14
Pauillac - Château Lynch-Bages, Bordeaux, France ‘15

15
15
17
19
22
25
35
40
55
60

45
45
51
57
66
75
105
120
165
180

90
90
102
114
132
150
210
240
330
360



THE GARDEN & ROSE ROOM
SUNDAY ROAST MENU

Wine by the glass available in 175ml upon request.

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. Its 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
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

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 & Mandarin Extract, Clarified Lime
15.5

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

NON-ALCOHOLIC 7.5

Jax Coco Pure Coconut Water
Natural Pure Coconut Water

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

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

MIND+BODY HEALTH 6.5

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

COLD PRESS JUICE 9

Kale, Spinach & Cucumber Apple, Ginger & Lemon

FOR THE TABLE

Signature Pizza Bianca *White Mushrooms & Black Truffle*  58

Garden Vegetable Crudités *Roasted Tomato Salsa, Bagna Cauda Sauce*  25

STARTERS

Yellowfin Tuna Tartare *Avocado & Ponzu* 25

Roasted Heritage Cauliflower *Grape & Brown Butter*  19

Chicory Endive & Pear Salad *Walnuts & Stilton Crumble*  18

Beetroot Cured Salmon Gravlox 22

Charred Octopus Chickpea & Chorizo Salad 22

Smoked Salmon *Classic Garnishes & Toasts* 25

MAINS

Roast Prime Rib “*Freedown Hills*” *Yorkshire Pudding* 45

Périgord Winter Black Truffle Risotto  54

Dover Sole *Grilled or Meunière* 700gr 51

Beef Wellington *Bone Marrow Jus* 52

Miso Black Cod *Pickled Ginger & Asian Slaw* 42

Roasted Corn Fed Chicken *Lemon & Thyme, Natural Jus* 32

SIDES

Mixed Baby Leaves 9 Garlic Spinach 9 Heritage Carrots *& Parsley* 10

Grilled Tenderstem Broccoli *Gremolata* 10 French Fries 9

DESSERTS

Black Berries Pavlova 14

Annabel’s Chocolate Cake 13

Our Cheesecake *Preserved Berries* 13

Sticky Toffee Pudding *Vanilla Ice Cream* 13

Black Forest Bubble *Sour Cherry Sorbet* 16

 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.