WINE LIST Sparkling White	Glass 125ml		Bottle 750ml
Champagne Henriot – Annabel's Private label - Brut Souverain, France n.v.	19		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
English Sparkling - Nyetimber - 1086 - Prestige Cuvée, England '09	55		330
Sparkling Rosé			
English Sparkling – Nyetimber, England n.v.	22		130
Champagne Pommery – Apanage, France n.v.	37		220
	Glass	Carafe	Bottle
	125ml	375ml	750ml
White Wine	12	20	70
Chablis – Annabel's Cuvée – G. Tremblay, Burgundy '18, France	13	39 53	78
Sancerre – Le Chêne Marchand – P. Jolivet, Loire '18, France	17 10	53 57	106 114
Riesling – In der Wand – Pichler Krutzler, Wachau '12, Austria Chardonnay – Milmanda – Torres, Catalonia '16, Spain	19 23	66	132
Meursault – H. Germain, Burgundy '16, 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 Magnum		66	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 - 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, Aconcagua Valley '15, Chile	75	225	450
Saint-Emilion Grand Cru Classe – Chateau Cheval Blanc, Bordeaux '96, France	e 250	750	1750



THE GARDEN & ROSE ROOM

Monday - Saturday From 12pm - 8pm

CLASSIC C	OCKTAILS	15.5
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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

SIGNATURE COCKTAILS

Sweet Touch Ketel Vodka, Peach Liqueur,

Poire Williams Infused with Mango, Orange & Mandarine Extract, Clarified Lime 15.5

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

Raspberry Fields	
Гаnqueray 10 Gin, Amores Mezcal, Elderflower, Rasp	berry
V Lemon Shrub Rekorderlig Peach & Basil Cider	15.

Olive Storm 15.5

Gin d'Azur Gin,	Olive Cordial,	Audemus	Covert,	Shiso	Soda	1

Wicked Apple
Star Of Bombay Gin, Burluesque Bitter, Martini Rosat
Infused with Bayleaf, Apple & Vanilla,

Горреd Up with Soda	15.5
Silicon Valley	
Monkey 47 Gin Martini Rosso Vermouth Tokaji	

residency in Sin, martin 10000 vermoutily rollayi,	
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.

Cold 1	Press 1	UICES
COLD	r RESS J	OTCL

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

FOR THE TABLE

Signature Pizza Bianca Mushroom & Black Truffle ● 56

Salt & Pepper Squid 17

Margherita Pizza Tomato, Basil & Mozzarella / Add San Daniele Ham option 21/32

Garden Vegetables Crudités & Dips • ©option 24

Gillardeau Oysters 1/2 Dozen 30 & Dozen 60

CAVIAR

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

STARTERS

French Onion Soup 18

Gruyere & Sourdough 🙃 🕏

Scottish Smoked Salmon 25 Pickles, Horseradish Cream & Rye Bread

> Yellowfin Tuna Tartare 25 Avocado & Miso Vinaigrette

Hamachi Ceviche 27 Coconut Yoghurt, Lime & Coriander

Grilled Octopus & Baba Ganoush 22 Yoghurt & Pomegranate

Burrata, Fig & Sicilian Pistachio 21

Ve Vega

G Gluten

SALAD

Heritage Beetroot & Goat Cheese Baby Leaves, Quinoa

& Candied Walnuts • @ 21

Kale & Pomegranate Pecorino, Wasabi & Miso

Dressing v 19

Cobb Salad Chicken, Tomatoes, Comté, Eggs & Bacon 27

Niçoise Salad Seared Tuna, Garden Vegetables, Soft Boiled Egg & Anchovies 31

Scottish Salmon Salad "Poke" Style Mango, Quinoa,

Edamame, Corn, Avocado & Sesame Dressing 27

Crispy Duck Salad @ 27

Mains

14111110	
Native Lobster Linguine Pasta	52
Wild Mushroom & Truffle Risotto Tarragon & Aged Parmesan 🕡	39
Corn Fed Chicken Jerusalem Artichoke & Black Truffle	41
Wild Sea Bass & Jersey Royals Meyer Lemon, Crushed Jersey Royals, Fine Herbs & Sauce Vierge	39
Miso Black Cod Avocado And Papaya	42

FROM THE GRILL

Wagyu Beef Cheeseburger Truffle Mayonnaise	31
Vegetarian Burger Wild Mushroom & Romesco	26
Dry Aged Beef Filet Scotland, 250g	44
USDA Prime Ribeye, 300g	49
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

Lemon & Chili

Mashed Potato





French Fries

v Vegetarian