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 Chablis – Annabel's Cuvée – G. Tremblay, Burgundy '18, France	13	39	78
Sancerre – Le Chêne Marchand – P. Jolivet, Loire '18, France	13 17	53	106
Riesling – In der Wand – Pichler Krutzler, Wachau '12, Austria	19	57	114
Chardonnay – Milmanda – Torres, Catalonia '16, Spain	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 Magnur	n 22	66	260
Red Wine	12	20	70
Saint–Emilion – Annabel's Claret – S. Derenoncourt, Bordeaux '18, France	13	39 51	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 94	138
Cabernet sauvignon – Mas La Plana – Torres, Catalonia '15, Spain	28 32	84 96	168 192
Nuits-Saint-Georges – Vieilles Vignes – A. Michelot Burgundy '16, France	32 38	96 114	228
Brunello di Montalcino – Pian delle Vigne – Antinori, Tuscany '14, Italy Gevrey-Chambertin 1er Cru La Gibryotte – C. Dugat, Burgundy '17, France	38 42	114 126	232
Bordeaux blend – Sena – Eduardo Chadwick, Aconcagua Valley '15, Chile	75	225	450
Saint-Emilion Grand Cru Classe – Chateau Cheval Blanc, Bordeaux '96, France		750	1750
Janit Emmon Grand Gru Glasse – Ghattau Ghevar Diane, Dordeaux 70, Franc	230	730	1/30



# THE GARDEN & ROSE ROOM

Monday - Saturday From 12pm - 8pm

CLASSIC COCKTAILS	SIGNATURE 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	Sweet Touch Ketel Vodka, Peach Liqueur, Poire Williams Infused with Mango, Orange & Mandarine Extract, Clarified Lime 15.5		
Margarita Patron Silver Tequila infused with Lemongrass & Vanilla, Orange Liqueur, Lime 15.5	Summer Harvest Bacardi Carta Blanca Rum, Riesling & Grapefruit Reduction, Clarified Citrus Extract 15.5		
Moscow Mule Ketel One Vodka, Homemade Ginger Beer, Lime &	Raspberry Fields Tanqueray 10 Gin, Amores Mezcal, Elderflower, Raspberry & Lemon Shrub, Rekorderlig Peach & Basil Cider 15.5		
Angostura Bitters 15.5  Negroni  Tanqueray 10 Gin, Campari, Cocchi Vermouth di Torino 15.5	Olive Storm Gin d'Azur Gin, Olive Cordial, Audemus Covert, Shiso Soda 15.5		
Old Fashioned Woodford Reserve, Annabel's Syrup & Angostura Bitter 15.5	Wicked Apple Star Of Bombay Gin, Burluesque Bitter, Martini Rosato Infused with Bayleaf, Apple & Vanilla, Topped Up with Soda  15.5		
MIND+BODY HEALTH  CBD Drinks. Targeted wellness to help balance the mind and body - All contain 15mg Liposomal.	Silicon Valley Monkey 47 Gin, Martini Rosso Vermouth, Tokaji, Maraschino, Peach Bitter		
MEDA Calm Lavander & Chamomile Flavour + L Theanine + Ashwagandha	Topped Up with Champagne 16.5  Noble Winter		
MEDA Glow Elderflower & Lime Flavour + Biotin + Olive Leaf	Beluga Noble Vodka, MEDA Boost, Pineapple, Ginger & Vanilla 15.5		
MEDA Recover Orange & Pineapple Flavour + Turmeric + Ginger	Agave Fields Don Julio Tequila, Ancho Reyes, Jalapeno Liqueur, Lime Oils, Pomegranate Extract 15.5		
MEDA Boost Cranberry & Lime + Zinc + Echinacea + Aronia Berry + Vitamin C	COLD PRESS JUICES Kale, Spinach, Cucumber		

Apple & Ginger & Lemon

9

All 6.5

### FOR THE TABLE

Signature Pizza Bianca Mushroom 56 & Black Truffle 6

Salt & Pepper Squid 17

Margherita Pizza 21/32 Tomato, Basil & Mozzarella Add San Daniele Ham 6 option Garden Vegetables Crudités & Dips 24 • coption

Tonno e Cipolle Pizza 29 Tuna Belly, Lemon & Capers 6

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 6

Scottish Smoked Salmon 25 Pickles, Horseradish Cream & Rye Bread

> Yellowfin Tuna Tartare 25 Avocado & Miso Vinaigrette

Yellowtail Ceviche 27 Coconut Yoghurt, Lime & Coriander

Grilled Octopus 22 Peppers, Lemon & Pine Nuts 6

Burrata, Fig & Sicilian Pistachio • 21

Quinoa Tabbouleh 18 Cucumber, Pomegranate & Parsley Coulis • @

## Salad

Quinoa Cobb Niçoise Poké Duck

v Vegetarian





#### Mains

Cep Risotto Tarragon & Parmesan	37
Corn Fed Chicken Hen Of The Woods, Creamy Summer Corn	37
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

### FROM THE GRILL

ı		
	Wagyu Beef Cheeseburger Truffle Mayonnaise	42
	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

Chimichurri <sup>©</sup> Béarnaise Peppercorn

## SIDES £7

Baby Leaf Salad Roasted Heritage Carrots Sautéed Baby Spinach

Charred Broccoli, Meyer Lemon & Chili Herby Crushed New Potatoes French Fries

*v* Vegetarian



