

WINE LIST

Sparkling White

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 125ml	Carafe 375ml	Bottle 750ml
White Wine			
Chablis – Annabel’s Cuvée – G. Tremblay, Burgundy ’18, France	13	39	78
Sancerre – Le Chêne Marchand – P. Jolivet, Loire ’18, France	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	Magnum 22	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	250	750	1750

Wine by the glass available in 175ml upon request



THE GARDEN & ROSE ROOM

Monday - Saturday
From 12pm - 8pm

CLASSIC COCKTAILS

Medatini <i>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.</i> <i>It's time to drink smarter</i>	15.5
Margarita <i>Patron Silver Tequila infused with Lemongrass & Vanilla, Orange Liqueur, Lime</i>	15.5
Moscow Mule <i>Ketel One Vodka, Homemade Ginger Beer, Lime & Angostura Bitters</i>	15.5
Negroni <i>Tanqueray 10 Gin, Campari, Cocchi Vermouth di Torino</i>	15.5

Old Fashioned <i>Woodford Reserve, Annabel's Syrup & Angostura Bitter</i>	15.5
---	------

MIND+BODY HEALTH

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

MEDA Calm <i>Lavander & Chamomile Flavour + L Theanine + Ashwagandha</i>	
MEDA Glow <i>Elderflower & Lime Flavour + Biotin + Olive Leaf</i>	
MEDA Recover <i>Orange & Pineapple Flavour + Turmeric + Ginger</i>	

MEDA Boost <i>Cranberry & Lime + Zinc + Echinacea + Aronia Berry + Vitamin C</i>	
--	--

All 6.5

SIGNATURE COCKTAILS

Sweet Touch Ketel Vodka, Peach Liqueur, Poire Williams Infused with Mango, Orange & Mandarinine Extract, Clarified Lime	15.5
Summer Harvest Bacardi Carta Blanca Rum, Riesling & Grapefruit Reduction, Clarified Citrus Extract	15.5
Raspberry Fields Tanqueray 10 Gin, Amores Mezcal, Elderflower, Raspberry & Lemon Shrub, Rekorderlig Peach & Basil Cider	15.5
Olive Storm Gin d’Azur Gin, Olive Cordial, Audemus Covert, Shiso Soda	15.5
Wicked Apple Star Of Bombay Gin, Burluesque Bitter, Martini Rosato Infused with Bayleaf, Apple & Vanilla, Topped Up with Soda	15.5
Silicon Valley Monkey 47 Gin, Martini Rosso Vermouth, Tokaji, 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	15.5

COLD PRESS JUICES

<i>Kale, Spinach , Cucumber</i>	9
<i>Apple & Ginger & Lemon</i>	9

FOR THE TABLE

Signature Pizza Bianca Mushroom 56 & Black Truffle	Garden Vegetables Crudités & Dips 24
Salt & Pepper Squid 17	Tonno e Cipolle Pizza 29 Tuna Belly, Lemon & Capers
Margherita Pizza 21/32 Tomato, Basil & Mozzarella Add San Daniele Ham	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
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
Burrata, Fig & Sicilian Pistachio
Quinoa Tabbouleh 18 Cucumber, Pomegranate & Parsley Coulis

SALAD

Quinoa Tabbouleh Cucumber, Pomegranate & Parsley Coulis
Cobb Salad Chicken, Tomatoes, Comté, Eggs & Bacon
Niçoise Salad Seared Tuna, Garden Vegetables, Soft Boiled Egg & Anchovies
Scottish Salmon Salad “Poke” Style Mango, Quinoa, Edamame, Corn, Avocado & Sesame Dressing
Crispy Duck Salad

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

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

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.