

WINE LIST

Sparkling White

Champagne Henriot - Annabel’s Cuvée - Brut Souverain, France n.v.	Glass 125ml	Bottle 750ml
English Sparkling - Nyetimber - Blanc de Blancs, England ’13	19	90
Champagne Perrier-Jouët - Blanc de Blancs, France n.v.	26	156
Champagne Dom Pérignon, France ’10	35	210
English Sparkling - Nyetimber - 1086 - Prestige Cuvée, England ’10	42	295
	42	295

Sparkling Rosé

English Sparkling - Nyetimber, England n.v.	22	130
Champagne Ruinart, France n.v.	25	150
Champagne Taittinger - Comtes de Champagne, France ‘06	59	354

White Wine

Chablis - Annabel’s Cuvée - B. Defaix, Burgundy, France ‘19	Glass 125ml	Carafe 375ml	Bottle 750ml
Riesling - Réserve - Trimbach, Alsace, France ‘18	15	45	90
Sancerre - Le MD de Bourgeois - H. Bourgeois, Loire, France ‘18	17	51	102
Grüner Veltliner - Ried Rosenberg - Alte Reben, Wagram, Austria ‘17	21	63	126
Meursault - J.M. Gaunoux & Fils, Burgundy, France ‘17	25	75	150
Pouilly-Fumé - Ladoucette - Baron de L, Loire, France ‘17	30	90	180
Chablis grand cru - Les Clos - L. Michel, Burgundy, France ‘16	36	108	216
Chenin blanc - Dirty Little Secret - Two - K. Forrester, Piekenierskloof, S. Africa n.v.	40	120	240
Chardonnay - Stone Côte Vineyard - Hartford Court, Sonoma, USA ‘16	48	144	288
Puligny-Montrachet - Leflaive, Burgundy, France ‘18	50	150	300
	55	165	330

Rosé Wine

Lady A - Château La Coste - Côtes de Provence, France ‘19	13	39	78
Miraval - Côtes de Provence, France ‘19	14	42	84
Rock Angel - Château d’Esclans, Côtes de Provence, France ‘18	18	54	108

Red Wine

Saint-Emilion - Annabel’s Claret - S. Derenoncourt, Bordeaux, France ‘18	15	45	90
Crozes-Hermitage - Siléne - J.L. Chave Sélection, Rhône, France ‘18	15	45	90
Tempranillo - Viñas de Gain - Artadi, Rioja, Spain ‘17	17	51	102
Pinot Noir - La Crema, Sonoma, USA ‘15	19	57	114
Rosso di Montalcino - Pian delle Vigne - Antinori, Tuscany, Italy ‘18	22	66	132
Cabernet sauvignon - The Benbournie - J. Barry, Clare valley, Australia ‘14	25	75	150
Cabernet sauvignon - Mas La Plana - Torres, Penedés, Spain ‘10	35	105	210
Barolo - Dagromis - Gaja, Piemonte, Italy ‘15	40	120	240
Chambolle-Musigny 1er cru - Feusselottes - F. Magnien, Burgundy, France ‘14	55	165	330
Pauillac - Château Lynch-Bages, Bordeaux, France ‘15	60	180	360



THE GARDEN & ROSE ROOM

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. 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*

COLD PRESS JUICES

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

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

Fire Monkey \*warm serve 16.50  
Monkey 47 Sloe Gin, Orange & Star Anise Cordial, Hazelnut, Winter Spice

FOR THE TABLE

Signature Pizza Bianca

White Mushrooms & Black Truffle  58

Garden Vegetable Crudités

Roasted Tomato Salsa, Coconut Tzaziki  25

Crispy Salt & Pepper Squid

Chilli & Lime 18

Kristal Caviar 50g 175 / 125g 450

STARTERS

Roasted Heritage Cauliflower

Grape & Brown Butter  19

Yellowfin Tuna Tartare

Avocado & Ponzu 25

Charred Octopus

Chickpeas & Chorizo Salad 22

Smoked Salmon

Classic Garnishes & Toasts 25

Cornish Crab Salad

Watermelon, Radish & Lemongrass Bisque 25

SALAD

Chicory Endive & Pear Salad Walnuts & Stilton Crumble  19

Maple Glazed Delicate Squash Heritage Kale & Pumpkin Seeds Granola  23

Niçoise with Seared Yellowfin Tuna Loin Vegetable Crudités & Taggiasche Olives 31

Crispy Duck Salad Green Mango, Papaya & Watermelon, Hoisin Sauce Dressing 27

MAINS

Beef Fillet Tournedos

Spinach, Potato & Bone Marrow Jus 56

Bacon Wrapped Turkey Breast

Stuffing & Cranberry Jus 36

Wild Sea Bass

Leeks & Red Wine Sauce 39

Périgord Winter Black Truffle Risotto  54

Miso Black Cod

Pickled Ginger & Asian Slaw 42

Dover Sole Grilled or Meunière 700gr 51

Japanese A5 Wagyu Beef Striploin 115/pp

Wagyu Beef Cheese Burger

Truffle Mayonnaise 31

Vegetarian Burger

Romesco Sauce  26

SIDES

Grilled Tenderstem Broccoli Gremolata 10

Heritage Carrots & Parsley 10

Heritage Carrots & Parsley 10

French Fries 9

Garlic Spinach 9

DESSERTS

Annabel's Chocolate Cake 13

Our Cheesecake Preserved Berries 13

Black Berries Pavlova 14

Sticky Toffee Pudding Vanilla Ice Cream 13

Black Forest Bauble Sour Cherry Sorbet 16

Tiramisu 14

Ice Cream Selection 11

Sorbet Selection 11

 Vegetarian

 Vegan

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.

 Vegetarian

 Vegan

 Gluten