

WINE LIST

Sparkling White

Champagne Henriot – 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	200
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 ’18 France	13	39	78
Sancerre – Le Chêne Marchand – P. Jolivet ’18 France	17	53	106
Riesling – In der Wand – Pichler Krutzler, Wachau ’12, Austria	19	57	114
Chardonnay – Milmanda – Catalonia – Torres ’16, Spain	23	66	132
Meursault – Les Criots – Ballot-Millot, Burgundy ’17, 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	<i>Imperial</i> 22	66	990

Red Wine

Saint-Émilion – 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-Émilion Grand Cru Classe – Chateau Cheval Blanc, Bdx ’96, France	250	750	1750

Wine by the glass available in 175ml upon request
All prices include VAT. A discretionary 15% service charge will be added to your bill.



THE GARDEN & ROSE ROOM LUNCH MENU

Monday - Saturday
12pm to 3pm

CLASSIC 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	Margarita Patron Silver Tequila infused with Lemongrass & Vanilla, Orange Liqueur, Lime - 15.5	Moscow Mule Ketel One Vodka, Homemade Ginger Beer, Lime & Angostura Bitters 15.5	Negroni Star Of Bombay Gin, Campari, Cocchi Vermouth di Torino - 15.5	Old Fashioned Woodford Reserve Whiskey, Whistle Pig Rye Whiskey, Vanilla, Cinnamon and Cloves Syrup & Angostura Bitters - 15.5
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Non-Alcoholic

Jax Coco Ginger & Lemon Water Natural Ginger & Lemon Juice, GentlyCarbonated	Summer Blossom Apple Juice, Cinnamon Syrup, MEDACalm (15mg CBD, Lavander, Chamomile, Ashwagandha)	Tropical Kiwi puree, Yuzu juice, Lemongrass Syrup & Seedlip, Aloe Vera - All 7.5
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SIGNATURE COCKTAILS

Sweet Touch Ketel Vodka, Peach Liqueur, Poire Williams Infused with Mango, Orange & Mandarin Ex- tract, 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 - 14	Agave Fields Don Julio Tequila, Ancho Reyes, Jalapeno Liqueur, Lime Oils, Pomegranate Extract - 15.5	Wicked Apple Star Of Bombay Gin, Burluesque Bitter, Martini Rosato Infused with Bayleaf, Apple & Vanilla, Topped Up with Soda - 14
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COLD PRESS JUICE

Kale, Spinach , Cucumber Apple, Ginger & Lemon 9
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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

STARTERS

Tomato Gazpacho 18

Heritage Tomato Chilled Soup, Sourdough &
Black Olive

Cucumber, Ginger & Hendricks Gazpacho 18

Chilled Cucumber & Ginger Soup, Hendricks Gin

Scottish Smoked Salmon 25

Pickles, Horseradish Cream & Rye Bread

Yellowfin Tuna Tartare 25

Avocado & Miso Vinaigrette

Grilled Octopus 22

Peppers, Lemon & Pine Nuts

Roasted Heritage Carrots & Yoghurt 21

Grapes, Coconut Yoghurt & Cumin Crumble

Burrata, Fig & Sicilian Pistachio 21

SALADS

Cobb Salad 27

Chicken, Tomatoes, Comté, Eggs & Bacon

Niçoise Salad 31

Seared Tuna, Garden Vegetables, Soft Boiled Egg
& Anchovies

Quinoa Tabbouleh 18

Cucumber, Pomegranate & Parsley Coulis

Heritage Beetroot & Goat Cheese 24

Roasted Beetroots, Mixed Baby Leaves, Candied

Walnuts & Goat Cheese

Crispy Duck Salad 27

Scottish Salmon Salad “Poke” Style 27

Mango, Quinoa, Edamame, Corn, Avocado &

Sesame Dressing

MAINS

Summer Squash Risotto Crispy Blossoms & Basil 29

Creamy Cep Lasagne Parmesan, Tarragon & Crispy Shallots 29

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

Corn Fed Chicken Hen Of The Woods, Creamy Summer Corn 37

FROM THE GRILL

Wagyu Beef Cheeseburger Truffle Mayonnaise 31

Vegetarian Burger Wild Mushrooms & Romesco 27

Flat Iron Steak, Oxfordshire England 230g 28

Dry Aged Beef Ribeye, Oxfordshire, England 300g 44

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

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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.