

## 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
<b>White Wine</b>			
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**  
*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.*  
15.5  
*It's time to drink smarter*

**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**  
*Tanqueray 10 Gin, Campari, Cocchi Vermouth di Torino*  
15.5

**Old Fashioned**  
*Woodford Reserve, Annabel's Syrup & Angostura Bitter*  
15.5

## MIND+BODY HEALTH

*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*

All 6.5

## SIGNATURE COCKTAILS

**Sweet Touch**  
Ketel Vodka, Peach Liqueur,  
Poire Williams Infused with Mango, Orange & Mandarin  
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

*Kale, Spinach , Cucumber*  
9

*Apple & Ginger & Lemon*  
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
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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
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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
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MAINS

Cep Risotto Tarragon & Parmesan	Corn Fed Chicken Hen Of The Woods, Creamy Summer Corn	Wild Sea Bass & Jersey Royals Meyer Lemon, Crushed Jersey Royals, Fine Herbs & Sauce Vierge	Miso Black Cod Avocado And Papaya	Atlantic Cod, Tomato & Orzo Pan Seared Cod, Tomato Water, Basil & Orzo Pasta
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FROM THE GRILL

Wagyu Beef Cheeseburger Truffle Mayonnaise	Beef Filet Hereford, England 250g	Dry Aged Beef Ribeye, Oxfordshire, England 300g	Japanese Wagyu Sirloin for 2 A5 Grade, 450g	Dover Sole, Grilled or Meunière, 700g	Catch of the Day
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SAUCES

Béarnaise	Peppercorn	Chimichurri
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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.