

WINE LIST

Sparkling White

Champagne Henriot - Annabel’s Cuvée - Brut Souverain, France n.v.	Glass 125ml		Bottle 750ml
Champagne Ruinart - Blanc de Blancs, France n.v.	19		90
English Sparkling - Nyetimber - Blanc de Blancs, England ’13	23		136
Champagne Dom Pérignon, France ’10	26		156
English Sparkling - Nyetimber - 1086 - Prestige Cuvée, England ’10	42		295
	42		295
Sparkling Rosé			
English Sparkling - Nyetimber, England n.v.	22		130
Champagne Pommery - Apanage, France n.v.	37		220
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

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

Monday - Saturday
From 12pm - 8pm

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

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

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

FOR THE TABLE

Signature Pizza Bianca Mushroom & Black Truffle 56

Salt & Pepper Squid 17

Margherita Pizza Tomato, Basil & Mozzarella / Add San Daniele Ham option 21/32

Garden Vegetables Crudités & Dips option 24

Gillardeau Oysters 1/2 Dozen 30 & Dozen 60

CAVIAR

Caviar Kristal 50g 175 - 125g 450 Kaviari Acipenser Schrenckii & Huso Dauricus

STARTERS

French Onion Soup 18
Gruyere & Sourdough

Scottish Smoked Salmon 25
Pickles, Horseradish Cream & Rye Bread

Yellowfin Tuna Tartare 25
Avocado & Miso Vinaigrette

Hamachi Ceviche 27
Coconut Yoghurt, Lime & Coriander

Grilled Octopus & Baba Ganoush 22
Yoghurt & Pomegranate

Burrata, Fig & Sicilian Pistachio 21

SALAD

Heritage Beetroot & Goat Cheese Baby Leaves, Quinoa & Candied Walnuts 21

Niçoise Salad Seared Tuna, Garden Vegetables, Soft Boiled Egg & Anchovies 31

Kale & Pomegranate Pecorino, Wasabi & Miso Dressing 19

Salmon Poke Bowl Quinoa, & Sesame Dressing 27

Crispy Duck Salad 27

Cobb Salad Chicken, Tomatoes, Comté, Eggs & Bacon 27

MAINS

Native Lobster Linguine Pasta 52

Wild Mushroom & Truffle Risotto Tarragon & Aged Parmesan 39

Corn Fed Chicken Breast, Braised Celeriac & Tarragon 41

Wild Sea Bass & Jersey Royals Meyer Lemon, Crushed Jersey Royals, Fine Herbs & Sauce Vierge 39

Miso Black Cod Avocado And Papaya 42

FROM THE GRILL

Catch of the Day Whole Fish for Minimum 2 people MP

Wagyu Beef Cheeseburger Truffle Mayonnaise 31

Dry Aged Beef Filet Scotland, 250g 44

USDA Prime Ribeye, 300g 49

Japanese Wagyu Sirloin for 2 A5 Grade, 450g 115pp

Dover Sole, Grilled or Meunière, 700g 51

Vegetarian Burger Wild Mushroom & Romesco 26

SAUCES

Béarnaise Peppercorn Chimichurri

SIDES £7

Baby Leaf Salad Sautéed Baby Spinach Roasted Heritage Carrots
Broccoli, Lemon & Chili Mashed Potato 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.