

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

Lunch

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

“Gillardeau” Oyster n°3 *Raw or Baked* 4.50 /pce

STARTERS

Jerusalem Artichoke Velouté
Wild Mushrooms  18

Roasted Heritage Cauliflower
Grape & Brown Butter  18

Yellowfin Tuna Tartare
Avocado & Ponzu 25


Charred Octopus
Chickpeas & Chorizo Salad 22


Smoked Salmon
Classic Garnishes & Toasts 25

Steak Tartare Smoked
Egg Yolk & Crispy Capers 26

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

Caesar Salad With Grilled Chicken Aged Parmesan Cheese  *Option* 24

MAINS

Smoked Celeriac & Black Truffle Pie *Ponzu dressing*  33

Dry Aged Beef Fillet *Potato Anna & Bone Marrow Sauce* 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

Beef Stew “Bourguignon” Braised Beef Cheek *Bacon & Creamy Mashed Potato* 37

FROM THE GRILL

Dover Sole *Grilled or Meunière* 700gr 52

“Catch Of The Day” Whole Fish for 2 MP

Wagyu Beef Cheeseburger Truffle Mayonnaise 31

Côte de Boeuf for 2 *Confit Shallot, Béarnaise & Peppercorn Sauce* 95

Japanese A5 Wagyu Beef Striploin for 2 450gr 115/pp

SIDES

Grilled Tenderstem Broccoli Gremolata	10	Heritage Carrots & Parsley	10
Mixed Baby Leaves	9	French Fries	9
		Garlic Spinach	9

DESSERTS

Annabel’s Chocolate Cake	13	Black Forest Bauble <i>Sour Cherry Sorbet</i>	16
Our Cheesecake <i>Preserved Berries</i>	13	Tiramisu	14
Black Berries Pavlova	14	Ice Cream Selection	11
Sticky Toffee Pudding <i>Vanilla Ice Cream</i>	13	Sorbet Selection	11

 Vegetarian  Vegan  Gluten

 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.