

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
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White Wine

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



THE GARDEN & ROSE ROOM  
AFTERNOON MENU

*From 3.45pm - 5:30pm*

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

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

NON-ALCOHOLIC

**Jax Coco Ginger & Lemon Water**  
*Natural Ginger & Lemon Juice, Gently Carbonated*

**Summer Blossom**  
*Apple Juice, Cinnamon Syrup, MEDACalm (15mg CBD, Lavander, Chamomile, Ashwagand-ha)*

**Tropical**  
*Kiwi puree, Yuzu juice, Lemongrass Syrup & Seed-lip, Aloe Vera*  
All 7.5

**COLD PRESS JUICE**  
Kale, Spinach , Cucumber Apple, Ginger & Lemon  
9

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  
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

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 Focus**  
*Espresso & Vanilla Flavour + Panax Ginseng + Rosemary*  
All 6

FOR THE TABLE

Salt & Pepper Squid 17  
Garden Vegetables Crudités & Dips 24   **option**  
Gillardeau Oysters 1/2 Dozen 30 & Dozen 60  
Margherita Pizza 21/32  
Tomato, Basil & Mozzarella / Add San Daniele Ham   **option**  
Tonno e Cipolle Pizza 29  
Tuna Belly, Lemon & Capers  
Signature Pizza Bianca Mushroom 56  
& Black Truffle  

STARTERS

Yellowfin Tuna Tartare Avocado & Miso Vinaigrette 25  
Quinoa Tabbouleh Cucumber, Pomegranate & Parsley Coulis   18  
Scottish Smoked Salmon Pickles, Horseradish Cream & Rye Bread 25  
Tomato Gazpacho Heritage Tomato Chilled Soup, Sourdough & Black Olive   18

MAINS

Cobb Salad Chicken, Tomatoes, Comté, Eggs & Bacon 27  
Niçoise Salad Seared Tuna, Garden Vegetables, Soft Boiled Egg & Anchovies 31  
Crispy Duck Salad  27  
Wagyu Beef Cheeseburger Truffle Mayonnaise 31  
Vegetarian Burger Wild Mushrooms & Romesco 27   
Wild Sea Bass & Jersey Royals Meyer Lemon, Crushed Jersey Royals, Fine Herbs & Sauce Vierge 39  
Miso Black Cod Avocado and Papaya 42

SIDES £7

Baby Leaf Salad  
Baby Spinach, Sautéed  
French Fries

DESSERTS

Our Cheesecake, Preserved Berries 13  
Annabel's Dark Chcolate Cake 13  
Tiramisu 14  
Ice Creams & Sorbets 11

 Vegetarian  Vegan  Gluten

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.