

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

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 ’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
Piligny-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-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, Acongua valley’15, Chile	75	225	450
Saint-Emilion Grand cru classe – Chateau Cheval Blanc, Bdx’96, France	250	750	1750



THE GARDEN & ROSE ROOM
LUNCH MENU

Monday - Saturday
12pm to 3pm

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, Ashwagandha)

Tropical
Kiwi puree, Yuzu juice, Lemongrass Syrup & Seedlip, 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 & Mandarine 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

SPECIALS








For the specials selection of the day please ask your server.

FOR THE TABLE

Margherita Pizza 21
Tomato, Basil & Mozzarella   option
Prosciutto & Rocket Salad Pizza 29
San Daniele Ham, Burrata & Pesto 

Salt & Pepper Squid 17
Garden Vegetables Crudités & Dips 24
  option
Signature Pizza Bianca Mushroom 56
& Black Summer Truffle  

STARTERS

Tomato Gazpacho 18
Heritage Tomato Chilled Soup & Olive Soil  
Pea and Mint Velouté 17
English Pea & Slow Cooked Quail Eggs  
Scottish Smoked Salmon 21
Pickles, Horseradish Cream & Rye Bread
Yellowfin Tuna Tartare 25
Avocado & Miso Vinaigrette
Grilled Octopus 22
Peppers, Lemon & Pine Nuts 
Quinoa Tabbouleh 18
Cucumber, Pomegranate, Parsley Coulis  

SALADS

Cobb Salad 25
Chicken, Tomatoes, Comté, Eggs and Bacon
Niçoise Salad 27
Seared Tuna, Garden Vegetables, Soft Boiled Egg & Anchovies
Burrata & Tomato 19
Salad, Basil & Bloody Mary Water 
Crispy Duck Salad  27
Sesame Salmon Salad “Poke” Style 27
Mango, Quinoa, Edamame, Corn & Avocado

MAINS

Grilled Green Asparagus 24
Citrus, Radish, Pecorino & Sauce Maltaise   option
Summer Squash Risotto 29
Crispy Blossoms & Basil 
Wild Sea Bass 38
Meyer Lemon, Crushed Jersey Royals
Miso Black Cod 42
Avocado and Papaya
Corn Fed Chicken 37
Girolles & Creamy Summer Corn
Scottish Salmon & Cucumber 30
Grapefruit & Dill Sauce

FROM THE GRILL

Wagyu Beef Cheeseburger 31
Truffle Mayonnaise
Vegetarian Burger 27
Wild Mushrooms & Romesco 
“Steak Frites” Flat Iron Steak & French Fries 28
Dry Aged Beef Ribeye, Oxfordshire, England 300g 42
Dover Sole, Grilled or Meunière, 700g 51
Catch of the Day MP

SIDES £7

Summer Baby Leaf Salad
Baby Spinach, Sautéed
Roasted Carrots, Coriander Pesto
Charred Broccoli, Chilli Buttermilk
French Fries

 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.