

WINE LIST

Sparkling White

Champagne Henriot – Brut Souverain, France n.v.	Glass 125ml	19	Bottle 750ml	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

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	Magnum	22	65	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 – Roserock – Drouhin, Oregon ’15, U.S.A.		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  
SUNDAY ROAST MENU

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. Its 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 Fashion  
Woodford Reserve Whiskey, Whistle Pig Rye Whiskey, Vanilla, Cinnamon and Cloves Syrup & Angostura Bitters  
15.5

SIGNATURE COCKTAILS

Summer Harvest  
Bacardi Carta Blanca Rum, Riesling & Grapefruit Reduction, Clarified Citrus Extract  
15.5

Raspberry Fields  
Gin d’Azur, Amores Mezcal, Elderflower, Raspber-ry & Lemon Shrub, Rekorderlig Peach & Basil Cider  
14

Wicked Apple  
Star Of Bombay Gin, Burluesque Bitter, Martini Rosato Infused with Bayleaf, Apple & Vanilla, Topped Up with Soda  
14

Sweet Touch  
Ketel Vodka, Peach Liqueur, Poire Williams Infused with Mango, Orange & Mandarinine Extract, Clarified Lime  
15.5

Agave Fields  
Don Julio Tequila, Ancho Reyes, Jalapeno Liqueur, Lime Oils, Pomegranate Extract  
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 & Seed-lip, Aloe Vera  
All 7.5

MIND+BODY HEALTH

CBD Drinks  
Targeted wellness to help balance the mind and body - All contain 15mg Liposomal

CBD 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 9.5

COLD PRESS JUICE

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

STARTERS

Garden Vegetables Crudités & Dips  
🌱🌾option 24  
Pea and Mint Velouté  
English Pea & Slow Cooked Quail Eggs 🌱17  
Smoked Salmon Horseradish  
Crème Fraîche, Chives & Toasted Rye Bread 19

Burratta, Heritage Tomato  
Basil & Bloody Mary Gazpacho 🌶️🌱 29  
Quinoa & Summer Bean Salad  
Grapefruit and Wild Asparagus 🌱 24  
Yellowfin Tuna Tartare  
Avocado & Miso Vinaigrette 25  
Grilled Octopus  
Peppers, Lemon & Pine Nuts 🌶️ 22

MAINS

Dover Sole, Meuniere, 700g 51  
Wild Sea Bass,  
Meyer Lemon, Crushed Jersey Royals 38  
“Freedown Hills” English Wagyu, Prime Rib, Yorkshire Pudding 42  
Roasted Corn Fed Chicken,  
Lemon & Thyme, Natural Jus 33  
Braised Lamb Shoulder,  
with English Peas, Girolles & Paloise Reduction 41  
Beef Wellington,  
with Bone Marrow Sauce 43  
Summer Squash Risotto,  
Crispy Blossoms & Basil 🌱🌾 option 29

SIDES £7

Summer Baby Leaf Salad  
Baby Spinach, Sautéed  
Roasted Carrots, Coriander Pesto  
Roasted New Potatoes  
French Fries  
Tenderstem Broccoli

DESSERTS

Our Cheesecake, Preserved Berries 13  
Annabel’s Dark Chocolate Cake 13  
Pistachio & Raspberry Eton Mess 14  
Tiramisu 14  
Sicilian Melons, Yoghurt & Acacia Honey 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.