

WINE LIST

Sparkling White

Champagne Henriot – Brut Souverain, France n.v.	Glass 125ml	Bottle 750ml
Ruinart – Blanc de Blancs, France n.v.	19	90
English Sparkling – Nyetimber – Blanc de Blancs, England’13.	23	136
Champagne Dom Pérignon , France’08.	26	156
	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
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>Magnum</i> 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 - Hamilton Russell, Walker Bay ’18, South Africa	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	290	875	1750



THE GARDEN & ROSE ROOM
DINNER MENU

From 6pm - 11pm

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
Tanqueray 10 Gin, Amores Mezcal, Elderflower, Raspberry & 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

FOR THE TABLE





Garden Vegetables Crudités & Dips  option 24
Salt & Pepper Squid 17
Margherita Pizza,
Tomato, Basil & Mozzarrella   option 21

Prosciutto & Rocket Salad Pizza,
San Daniele Ham, Buratta & Pesto   29
Signature Pizza Bianca Mushroom
& Black Summer Truffle   56

CAVIAR


Caviar Kristal 50/125gr 175/450
Kaviari Acipenser Schrenckii x Huso Dauricus

STARTERS


Tomato Gazpacho,
Heritage Tomato Chilled Soup & Olive Soil  18
Pea and Mint Velouté
English Pea & Slow Cooked Quail Eggs   17
Scottish Smoked Salmon,
Pickles, Horseradish Cream & Rye Bread 21
Yellowfin Tuna Tartare
Avocado & Miso Vinaigrette 25

Grilled Octopus
Peppers, Lemon & Pine Nuts  22
Quinoa Tabbouleh,
Cucumber, Pomegranate, Parsley Coulis  18
Burrata, Heritage Tomato
Basil & Bloody Mary Water  27

MAINS

Grilled Green Asparagus,
Citrus, Radish, Pecorino & Sauce Maltaise   24
Summer Squash Risotto,
Crispy Blossoms & Basil  29
Wild Sea Bass,
Meyer Lemon, Crushed Jersey Royals 38
Miso Black Cod,
Avocado and Papaya 42
Corn Fed Chicken,
Girolles & Creamy Summer Corn 37
Roasted Lamb Rack,
English Peas, Pomme Anna & Paloise Reduction 41
Scottish Salmon & Cucumber
Grapefruit & Dill Sauce 30
Niçoise Salad,
Seared Tuna, Garden Vegetables, Soft Boiled Egg
& Anchovies 27
Sesame Salmon Salad “Poke” Style,
Mango, Quinoa, Edamame, Corn & Avocado 27

FROM THE GRILL

Wagyu Beef Cheeseburger, 31
Truffle Mayonnaise 
Vegetarian Burger, 27
Wild Mushrooms & Romesco 
Dry Aged Beef Ribeye, Oxfordshire, England 300g 42
Beef Fillet, Hereford, English 250g 42
Japanese Wagyu Sirloin for 2, A5 Grade, 450g 115pp
Dover Sole, Grilled or Meunière, 700g 51
Catch of the Day MP

SAUCES

Béarnaise Peppercorn Chimichurri 

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.