

WINE LIST

Sparkling White

Champagne Henriot - Annabel’s Cuvée - Brut Souverain, France n.v.	Glass 125ml19	Bottle 750ml90
Champagne Ruinart - Blanc de Blancs, France n.v.	23	136
English Sparkling - Nyetimber - Blanc de Blancs, England ’13	26	156
Champagne Dom Pérignon, France ’10	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
Champagne Taittinger - Comtes de Champagne , France ‘06	59	354

White Wine

Chablis - Annabel’s Cuvée - G. Tremblay, Burgundy, France ‘18	Glass 125ml15	Carafe 375ml45	Bottle 750ml90
Riesling - Réserve - Trimbach, Alsace, France ‘18	17	51	102
Sancerre - Le MD de Bourgeois - H. Bourgeois, Loire, France ‘17	21	63	126
Grüner Veltliner - Ried Rosenberg - Alte Reben, Wagram, Austria ‘17	25	75	150
Meursault - J.M. Gaunoux & Fils, Burgundy, France ‘17	30	90	180
Pouilly-Fumé - Ladoucette - Baron de L, Loire, France ‘17	36	108	216
Chenin blanc - Dirty Little Secret - Two - K. Forrester, Piekenierskloof, S. Africa n.v.	48	144	288
	50	150	300
Chardonnay - Stone Côte Vineyard - Hartford Court, Sonoma, USA ‘16	55	165	330
Puligny-Montrachet, Leflaive, Burgundy, France ‘18			

Rosé Wine

Lady A - Château La Coste - Côtes de Provence, France ‘18	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	17	51	102
Tempranillo - Viñas de Gain - Artadi, Rioja, Spain ‘16	19	57	114
Pinot Noir - La Crema, Sonoma, USA ‘15	22	66	132
Rosso di Montalcino - Pian delle Vigne - Antinori, Tuscany, Italy ‘18	25	75	150
Cabernet sauvignon - The Benbournie - J. Barry, Clare valley, Australia ‘14	35	105	210
Cabernet sauvignon - Mas La Plana - Torres, Penedés, Spain ‘10	40	120	240
Barolo - Dagromis - Gaja, Piemonte, Italy ‘15	55	165	330
Chambolle-Musigny 1er cru - Feusselottes - F. Magnien, Burgundy, France ‘14	60	180	360
Pauillac - Château Lynch-Bages, Bordeaux, France ‘15			

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



THE GARDEN & ROSE ROOM

Monday - Saturday  
From 12pm - 8pm

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*

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

COLD PRESS JUICES

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

FOR THE TABLE

Signature Pizza Bianca Mushroom & Black Truffle 56

Salt & Pepper Squid 17

Margherita Pizza Tomato, Basil & Mozzarella / Add San Daniele Ham option 21/32

Garden Vegetables Crudités & Dips option 24

Gillardeau Oysters 1/2 Dozen 30 & Dozen 60

CAVIAR

Caviar Kristal 50g 175 - 125g 450 Kaviari Acipenser Schrenckii & Huso Dauricus

STARTERS

French Onion Soup 18  
Gruyere & Sourdough

Scottish Smoked Salmon 25  
Pickles, Horseradish Cream & Rye Bread

Yellowfin Tuna Tartare 25  
Avocado & Miso Vinaigrette

Hamachi Ceviche 27  
Coconut Yoghurt, Lime & Coriander

Grilled Octopus & Baba Ganoush 22  
Yoghurt & Pomegranate

Burrata, Fig & Sicilian Pistachio 21

SALAD

Heritage Beetroot & Goat Cheese Baby Leaves, Quinoa & Candied Walnuts 21  
Niçoise Salad Seared Tuna, Garden Vegetables, Soft Boiled Egg & Anchovies 31  
Kale & Pomegranate Pecorino, Wasabi & Miso Dressing 19  
Salmon Poke Bowl Quinoa, & Sesame Dressing 27  
Crispy Duck Salad 27

Cobb Salad Chicken, Tomatoes, Comté, Eggs & Bacon 27

MAINS

Native Lobster Linguine Pasta 52  
Wild Mushroom & Truffle Risotto Tarragon & Aged Parmesan 39  
Corn Fed Chicken Jerusalem Artichoke & Black Truffle 41  
Wild Sea Bass & Jersey Royals Meyer Lemon, Crushed Jersey Royals, Fine Herbs & Sauce Vierge 39  
Miso Black Cod Avocado And Papaya 42

FROM THE GRILL

Catch of the Day Whole Fish for Minimum 2 people MP  
Wagyu Beef Cheeseburger Truffle Mayonnaise 31  
Dry Aged Beef Filet Scotland, 250g 44  
USDA Prime Ribeye, 300g 49  
Japanese Wagyu Sirloin for 2 A5 Grade, 450g 115pp  
Dover Sole, Grilled or Meunière, 700g 51  
Vegetarian Burger Wild Mushroom & Romesco 26

SAUCES

Béarnaise Peppercorn Chimichurri

SIDES £7

Baby Leaf Salad Sautéed Baby Spinach Roasted Heritage Carrots  
Broccolis, Lemon & Chili Mashed Potato French Fries

Vegetarian Vegan Gluten

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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.