

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
English Sparkling - Nyetimber - 1086 - Prestige Cuvée, England ’09	42		200
	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 ’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
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	<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  
AFTERNOON MENU

From 4pm - 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, 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 & 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  
Margherita Pizza  
Tomato, Basil & Mozzarella   option 21  
Prosciutto & Rocket Salad Pizza  
San Daniele Ham, Buratta & Pesto   29  
Signature Pizza Bianca Mushroom  
& Black Summer Truffle   56

STARTERS

Quinoa Tabbouleh 18  
Cucumber, Pomegranate, Parsley Coulis    
Scottish Smoked Salmon 21  
Pickles, Horseradish Cream & Rye Bread  
Yellowfin Tuna Tartare 25  
Avocado & Miso Vinaigrette  
Burrata & Tomato 19  
Salad, Basil & Bloody Mary Water   
Scottish Smoked Salmon 21  
Pickles, Horseradish Cream & Rye Bread

MAINS

Wild Sea Bass 38 Meyer Lemon, Crushed Jersey Royals	Crispy Duck Salad 27
Miso Black Cod 42 Avocado & Papaya	Wagyu Beef Cheeseburger 31 Truffle Mayonnaise 
Cobb Salad 25 Chicken, Tomatoes, Comte Eggs & Bacon	Vegetarian Burger 27 Wild Mushrooms & Romesco   
Nicoise Salad 27 Seared Tuna & Fricassee Of Beans	Niçoise Salad 27 Seared Tuna, Garden Vegetables, Soft Boiled Egg & Anchovies
“Steak Frites” Flat Iron Steak 28 & French Fries	

SIDES £7

Summer 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.