Wine List	Glass 125ml		Bottle 750ml
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		295
Sparkling Rosé English Sparkling – Nyetimber, England n.v. Champagne Pommery – Apanage, France n.v.	22 37		130 220
Champagne Fommery Tipanage, France III.	37		220
	Glass 125ml	Carafe 375ml	Bottle 750ml
White Wine	1231111	3731111	7501111
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	1.4	42	0.4
Miraval – Côtes de Provence '19, France	14	42 65	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

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 LUNCH MENU

Monday - Friday 12pm to 3pm

# 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 & Mandarine Extract, Clarified Lime

#### Agave Fields

15.5

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 & Seedlip, 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

## **SPECIALS**

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

# FOR THE TABLE

#### Margherita Pizza,

#### Prosciutto & Rocket Salad Pizza,

San Daniele Ham, Burrata & Pesto @ 29

# Salt & Pepper Squid 17

Garden Vegetables Crudités & Dips

option 24

Signature Pizza Bianca Mushroom & Black Summer Truffle @ 0 56

## **STARTERS**

#### Tomato Gazpacho,

Heritage Tomato Chilled Soup & Olive Soil @ **218** 

#### Pea and Mint Velouté

English Pea & Slow Cooked Quail Eggs @ 6 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

# SALADS

#### Cobb Salad

Chicken, Tomatoes, Comté, Eggs and Bacon 25 Niçoise Salad,

Seared Tuna, Garden Vegetables, Soft Boiled Egg

& Anchovives 27

## Burrata & Tomato

Salad, Basil & Bloody Mary Water 27

Crispy Duck Salad @ 27

Sesame Salmon Salad "Poke" Style, Mango,

Quinoa, Edamame, Corn & Avocado 27

# 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 Meuniere, 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





