

WINE LIST	Glass 125ml	Bottle 750ml
<b>Sparkling White</b>		
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	200

<b>Sparkling Rosé</b>		
English Sparkling – Nyetimber, England n.v.	22	130
Champagne Pommery – Apanage, France n.v.	37	220

	Glass 125ml	Carafe 375ml	Bottle 750ml
<b>White Wine</b>			
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

<b>Rosé Wine</b>			
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

<b>Red Wine</b>			
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 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. 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 & Mandarine 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 9.5

FOR THE TABLE





Garden Vegetables Crudités & Dips  option 24  
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

CAVIAR

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

STARTERS



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

Grilled Octopus 22  
Peppers, Lemon & Pine Nuts   
Quinoa Tabbouleh 18  
Cucumber, Pomegranate, Parsley Coulis    
Burrata, Heritage Tomato 19  
Basil & Bloody Mary Water 

MAINS

Grilled Green Asparagus 24  
Citrus, Radish, Pecorino & Sauce Maltaise    
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  
Roasted Lamb Rack 41  
English Peas, Pomme Anna & Paloise Reduction  
Scottish Salmon & Cucumber 30  
Grapefruit & Dill Sauce  
Niçoise Salad 27  
Seared Tuna, Garden Vegetables, Soft Boiled Egg & Anchovies  
Sesame Salmon Salad "Poke" Style 27  
Mango, Quinoa, Edamame, Corn & Avocado

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, England 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.