

## WINE LIST

### 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
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

	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
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>Magnum</i> 22	66	260

### Red Wine

Saint-Émilion – 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, Aconcagua Valley ’15, Chile	75	225	450
Saint-Émilion 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 DINNER MENU

Monday - Saturday  
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, GentlyCarbonated

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

## 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 Reduc-  
tion, 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


## COLD PRESS JUICE


Kale, Spinach , Cucumber Apple, Ginger &  
Lemon  
9

FOR THE TABLE

- Signature Pizza Bianca Mushroom 56  
    & Black Truffle  

Salt & Pepper Squid 17

Margherita Pizza 21/32  
    Tomato, Basil & Mozzarella  
    Add San Daniele Ham   option
- Garden Vegetables Crudités & Dips 24   option

Tonno e Cipolle Pizza 29  
    Tuna Belly, Lemon & Capers 

Gillardeau Oysters 1/2 Dozen 30 & Dozen 60

CAVIAR

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

STARTERS

- Tomato Gazpacho 18  
    Heritage Tomato Chilled Soup, Sourdough &  
    Black Olive  

Cucumber, Ginger & Hendricks Gazpacho 18  
    Chilled Cucumber & Ginger Soup, Hendricks Gin  

Scottish Smoked Salmon 25  
    Pickles, Horseradish Cream & Rye Bread

Yellowfin Tuna Tartare 25  
    Avocado & Miso Vinaigrette

Seabass Ceviche 27  
    Wild Seabass, Sweet Melon & Fresh Sorrel

Grilled Octopus 22  
    Peppers, Lemon & Pine Nuts 

Roasted Heritage Carrots & Yoghurt 21  
    Grapes, Coconut Yoghurt & Cumin Crumble   

Burrata, Fig & Sicilian Pistachio  21

Quinoa Tabbouleh 18  
    Cucumber, Pomegranate & Parsley Coulis  

MAINS

- Summer Squash Risotto Crispy Blossoms & Basil  29
- Creamy Cep Lasagne Parmesan, Tarragon & Crispy Shallots 29
- Native Lobster & Polenta Butter Poached Lobster Creamy Polenta & Parmesan Foam 52
- Wild Sea Bass & Jersey Royals Meyer Lemon, Crushed Jersey Royals, Fine Herbs & Sauce Vierge 39
- Miso Black Cod Avocado And Papaya 42
- Atlantic Cod, Tomato & Orzo Pan Seared Cod, Tomato Water, Basil & Orzo Pasta 32
- Seared Cornish Halibut Shellfish, Parsley & Confit Potatoes 39
- Corn Fed Chicken Hen Of The Woods, Creamy Summer Corn 37
- Roasted Lamb Rack & Swiss Chard Swiss Chard Ravioli & Black Trumpet Mushrooms 42

FROM THE GRILL

- Beef Filet Hereford, England 250g 42
- Dry Aged Beef Ribeye, Oxfordshire, England 300g 44
- 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

- Baby Leaf Salad

Sautéed Baby Spinach

Roasted Heritage Carrots
- Charred Broccoli, Meyer Lemon & Chili

Herby Crushed New Potatoes

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.