

WINE LIST	Glass 125ml	Bottle 750ml
Sparkling White		
Champagne Henriot - Annabel's Cuvée - Brut Souverain, France n.v.	19	90
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

	Glass 125ml	Carafe 375ml	Bottle 750ml
White Wine			
Chablis - Annabel's Cuvée - G. Tremblay, Burgundy, France '18	15	45	90
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
Chardonnay - Stone Côte Vineyard - Hartford Court, Sonoma, USA '16	50	150	300
Puligny-Montrachet, Leflaive, Burgundy, France '18	55	165	330

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 - Silène - J.L. Chave Sélection, Rhône, France '18	15	45	90
Tempranillo - Viñas de Gain - Artadi, Rioja, Spain '16	17	51	102
Pinot Noir - La Crema, Sonoma, USA '15	19	57	114
Rosso di Montalcino - Pian delle Vigne - Antinori, Tuscany, Italy '18	22	66	132
Cabernet sauvignon - The Benbournie - J. Barry, Clare valley, Australia '14	25	75	150
Cabernet sauvignon - Mas La Plana - Torres, Penedés, Spain '10	35	105	210
Barolo - Dagromis - Gaja, Piemonte, Italy '15	40	120	240
Chambolle-Musigny 1er cru - Feusselottes - F. Magnien, Burgundy, France '14	55	165	330
Pauillac - Château Lynch-Bages, Bordeaux, France '15	60	180	360

Wine by the glass available in 175ml upon request



ELEPHANT ROOM DINNER
Monday to Saturday
From 5.30pm to 8pm

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
Tanqueray 10 Gin, Campari, Cocchi Vermouth di Torino
15.5

Old Fashioned
Woodford Reserve Whiskey, Annabel's Syrup & Angostura Bitters
15.5

NON-ALCOHOLIC £7.5

Jax Coco Ginger & Lemon Water
Natural Ginger & Lemon Juice, Gently Carbonated

Winter Blossom
Apple Juice, Cinnamon Syrup, MEDA Calm (15mg CBD, Lavander, Chamomile, Ashwagandha)

Tropical
Kiwi puree, Yuzu juice, Lemongrass Syrup & Seed-lip, Aloe Vera

COLD PRESS JUICE £9

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

SIGNATURE COCKTAILS

Citrus Bloom
Gin d'Azur Gin, Martini Ambrato Vermouth, Campari, Limoncello & Grapefruit Soda
15.5

Kurakkupeppa
Grey Goose Vodka, Grapefruit Extract, Fall & Winter Spiced Rum Reduction, Atago No Matsu Sake, Lemon Balm
15.5

From The Techa To Matcha
Don Julio Blanco Tequila, Yuzu Extract, Cold Infused Matcha, Topped up with Champagne
16.5

Hana Fuga
Tanqueray 10 Gin, Aperol, Acqua di Cedro, Balthazar White Vermouth infused with Cantaloupe, Hana Fuga Sparkling Sake
15.5

Pinky Winky
Star of Bombay Gin, Basil Extract, Pomegranate & Salty Finger Cordial, Lemon Oils
15.5

God's Apple
Copper Dog Whisky, Home Made Kaki & Caramel Shrub, Lime Oils
15.5

Saffron Voyage
Chivas 18 Whisky Saffron Fat Wash, Remy Martin V.S.O.P. Cognac, Honey Water
15.5

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

SASHIMI

Variety of Three 23
(Salmon, Tuna, Yellowtail)

Variety of Five 35
(Salmon, Tuna, Yellowtail, Amaebi, Scallop)

MAKI

Spicy Bluefin Tuna 18

Mushroom & Tamago 15

Crispy Prawn, Panko 16

Salmon California Roll 17

Wagyu Yaki Roll 21

NIGIRI SELECTION £35

Smoked Eel & Foie Gras

Wagyu & Black Truffle

Seared Toro & Kosho

Amaebi & Wasabi

Hamachi, Ikura & Shiso

SMALL PLATES

Corn Tempura, Yuzu, Togarashi 9
Yellow & White Corn, Yuzu Mayonnaise

K.F.C. Korean/Fried/Cauliflower 15
Mirin, White Sesame Seed & Lime

Wagyu Katsu Sando, Sriracha, White Cabbage 25
Panko, Cabbage, Sriracha & Bulldog Sauce

Rice & Corn, Black Truffle 15
Japanese Rice, Cured Yolk & Corn

Pork Belly Bao 9
Daikon, Achiote & Habanero Oil

Prawn Salad 11
Baby Cucumber, Mixed Herbs & Coconut oil

Kampachi Temaki 15
Avocado, Chipotle & Truffle Mayonnaise

Chicken Meatballs 16
White Onion, Panko & Tare sauce

SWEET

P.B.J. Taiyaki Peanut Praline & Vanilla Cream 11

“Japanese Affogato” 11

Sorbet & Ice Cream Selection 11
*Macha tea Ice Cream
Chocolate & Miso Ice Cream
Mango & Shiso Sorbet*

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.