Sparkling White Champagne Henriot – Brut Souverain, France n.v. Ruinart – Blanc de Blancs, France n.v.	Glass 125ml 19 23		Bottle 750ml 90 136
English Sparkling – Nyetimber – Blanc de Blancs, England '13. Champagne Dom Pérignon, France '08. English Sparkling - Nyetimber - 1086 - Prestige Cuvée, England '09	26 42 55		156 295 330
Sparkling Rosé English Sparkling – Nyetimber, England n.v. Champagne Pommery – Apanage, France n.v.	22 37		130 220
	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
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 Magnum		66	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 - 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

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 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

# 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 6

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 @ 0

Cucumber, Ginger & Hendricks Gazpacho 18 Chilled Cucumber & Ginger Soup, Hendricks Gin @ 0

> 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 6

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

Burrata, Fig & Sicilian Pistachio 21

Quinoa Tabbouleh 18 Cucumber, Pomegranate & Parsley Coulis @ @

v Vegetarian





## FROM THE GRILL

Mains

Summer Squash Risotto Crispy Blossoms & Basil •

Miso Black Cod Avocado And Papaya

Creamy Cep Lasagne Parmesan, Tarragon & Crispy Shallots

Native Lobster & Polenta Butter Poached Lobster Creamy Polenta & Parmesan Foam

Atlantic Cod, Tomato & Orzo Pan Seared Cod, Tomato Water, Basil & Orzo Pasta

Roasted Lamb Rack & Swiss Chard Swiss Chard Ravioli & Black Trumpet Mushrooms

Roasted Turbot & Shellfish Wild Turbot, Clams Cockles & Seaweed

Corn Fed Chicken Hen Of The Woods, Creamy Summer Corn

Wild Sea Bass & Jersey Royals Meyer Lemon, Crushed Jersey Royals, Fine Herbs & Sauce Vierge

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

Sautéed Baby Spinach Baby Leaf Salad Roasted Heritage Carrots

Charred Broccoli, Meyer Lemon & Chili Herby Crushed New Potatoes French Fries

v Vegetarian







29

29

52

39

42

32

42

37

42