Wine List	Glass 125ml		Bottle 750ml
Sparkling White Champagne Henriot – Annabel's Private Label – 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 '10.	42		295
English Sparkling - Nyetimber - 1086 - Prestige Cuvée, England '09	55		330
Sparkling Rosé	22		120
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	Carafe	Bottle
	125ml	375ml	750ml
White Wine			
Chablis – Annabel's Cuvée – G. Tremblay, Burgundy France '18	15	45	90
Altano – Reserva – Symington, Douro, Portugal '17	15	45	90
Sancerre – Le MD de Bourgeois – H. Bourgeois, Loire, France '17	21	63	126
Chardonnay - Nest Egg - Bird in Hand - Adelaide Hills, Australia '18	28	84	168
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, South Africa, n.v.	48	144	288
Puligny-Montrachet , Leflaive, Burgundy, France '18	55	165	330
Rosé Wine			
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
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
Saint-Emilion -Château Lasségue- Bordeaux, France '12	38	114	228
Barolo– Dagromis – Gaja, Piemonte, Italy '15	40	120	240
Chambolle-Musigny 1er cru – Feusselottes- F. Magnien, Burgundy, France '14	55	165	330
Bordeaux blend – Overture – Opus One, Napa Valley n.v., USA	100	300	590
	Glass		Bottle
Sweet Wine	100ml		750ml
Sauternes – Annabel's – Clos le Comte, Bordeaux '16, France	13		98
Port – Fonseca '85, Portugal	34		185
Château d'Yquem, Sauternes, France '08	105		780
Madeira – MCDXIX – Blandy's, Portugal Magnu			6000

Please see your server for the full wine list. Wine by the glass available in 175 ml upon request



NIGHTCLUB MENU

CLASSIC COCKTAILS Medatini		SIGNATURE COCKTAILS	
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	Beauty Pearl Stoli Elit Vodka, Aperol, Spiced Pineapple Cordial, Lillet Blanc	15.5
Margarita Patron Silver Tequila infused with Lemongrass & Vanilla Orange Liqueur, Lime	ı, 15.5	Ume Cenote Blanco Tequila, Plum Cordial, Mancino Blossom Vermouth	
Moscow Mule		Topped with Champagne	16.5
Ketel One Vodka, Homemade Ginger Beer, Lime & Angostura Bitters	15.5	Arata Sting Tanqueray 10 Gin, Campari, Pina, Terragon Cordia.	l,
Negroni		Amalfi Lemon Extract	15.5
Tanqueray 10 Gin, Campari, Cocchi Vermouth di Torino	15.5	Bright Aki	
Old Fashioned Woodford Reserve Whiskey, Annabel's Syrup		Don Julio Blanco Tequila, Isake Plum Umeshu, Raspberry & Lemon Verbena Cordial, Lime Oils	15.5
& Angostura Bitters	15.5	Beauty of Dawn	
MIND+BODY HEALTH CBD Drinks Targeted wellness to help balance the mind and body - All contain 15mg Liposomal		Star of Bombay Gin, Italicus, Mango & Terragon Cordial, Mancino Sakura Vermouth	16.5
MEDA Calm Lavander & Chamomile Flavour + L Theanine + Ashwage	andha	COLD PRESS JUICES	
MEDA Glow Elderflower & Lime Flavour + Biotin + Olive Leaf		Kale, Spinach, Cucumber	9
MEDA Recover Orange & Pineapple Flavour + Turmeric + Ginger		Apple & Ginger & Lemon	9
MEDA Boost Cranberry & Lime + Zinc + Echinacea + Aronia Be + Vitamin C	rry		
A 11 < 5			

All 6.5

For The Table

Caviar Kristal Classic Garnish 50g / 125	175g / 450
Vegetables Crudites & Dips v	24
Crispy Salt & Pepper Squid	17
Popcorn Shrimp	18
Balsamic Padron Pepper	10
Oysters Gillardeau "Nature or Rockefeller"	½ Dozen 24 / Dozen 48

Starters

Beef Carpaccio Datterino Tomato, Basil & Aged Parmesan Cheese	.29
Crab Cake Avocado Mayo & Fennel.	. 28
Yellowfin Tuna Tartare & Cured Quail Egg	. 25
Crispy Pork Belly Skewers Apple & Miso Glaze.	24

Main Courses

Wagyu Cheeseburger Aged Cheddar, BBQ Mayonnaise	
Corn Baby Chicken Rosemary & Lemon	
Harissa Lamb Chops & Mint Yogurt	
Roasted Vegetables & Halloumi Poke Style 🕏	
Whole Lobster Lemon Butter62	
Cajun Sea Bass Sesame Coleslaw41	
Caesar Salad v option available	
Blue Cheese Iceberg Salad v option available	
Dover Sole 600gr Grilled54	
Teriyaki Black Cod Jalapeño & Coriander	
Veggie Burger Beetroot & Lentils	

Our Steaks

All our steak are seasoned with Cajun signature blend. USDA Dry Aged Sirloin 300gr.....41 USDA Dry Aged Beef Ribeye 350gr.....52 USDA Beef Tenderloin 250gr.....53 *Surf & Turf Option / ½ Lobster & Hollandaise add to your steak......35

Sauces

Black Peppercorn BBQ Chimichurri Béarnaise

Side Dishes 8.5

Sautéed Spinach Hand Cut Chips Mash Potatoes

Signature Onion Rings Tomatoes Salad With Roasted Aubergine Purée

Charred Broccoli

Desserts

Chocolate Brownie Vanilla Ice Cream......12

v Vegetarian





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.