Wine List	Glass 125ml		Bottle 750ml
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 55		200
English Sparkling - Nyetimber - 1086 - Prestige Cuvée, England '09	55		330
Sparkling Rosé			120
English Sparkling – Nyetimber, England n.v.	22		130
Champagne Pommery – Apanage, France n.v.	37		220
	Glass	Carafe	Bottle
	125ml	375ml	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 Imperial	<i>l</i> 22	66	990
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

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 LUNCH MENU

Monday - Saturday 12pm to 3pm

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

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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

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 6

SPECIALS

For the specials selection of the day please ask your server.

FOR THE TABLE

Signature Pizza Bianca Mushroom 56 & Black Summer Truffle • •

Prosciutto & Rocket Salad Pizza 29 San Daniele Ham, Burrata & Pesto 6

Garden Vegetables Crudités & Dips 24 @ Option

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
Ouinoa Tabbouleh 18

Cucumber, Pomegranate, Parsley Coulis V @

SALADS

Cobb Salad 25

Chicken, Tomatoes, Comté, Eggs and Bacon Niçoise Salad 27

Seared Tuna, Garden Vegetables, Soft Boiled Egg
& Anchovies

Burrata & Tomato 19

Salad, Basil & Bloody Mary Water •

Crispy Duck Salad @ 27

Sesame Salmon Salad "Poke" Style 27

Mango, Quinoa, Edamame, Corn & Avocado

Mains

Grilled Green Asparagus	24
Citrus, Radish, Pecorino & Sauce Maltaise 🛚 💿 option	
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	
Scottish Salmon & Cucumber	30
Grapefruit & Dill Sauce	

FROM THE GRILL

Wagyu Beef Cheeseburger	31
Truffle Mayonnaise	
Vegetarian Burger	27
Wild Mushrooms & Romesco 🛚	
"Steak Frites" Flat Iron Steak & French Fries	28
Dry Aged Beef Ribeye, Oxfordshire, England 300g	42
Dover Sole, Grilled or Meunière, 700g	51
Catch of the Day	MP

SIDES £7

Summer Baby Leaf Salad
Baby Spinach, Sautéed
Roasted Carrots, Coriander Pesto
Charred Broccoli, Chilli Buttermilk
French Fries

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.