

WINE LIST

Sparkling White

	Glass 125ml	Bottle 750ml
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 ’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, Burgundy ’18, France	13	39	78
Sancerre – Le Chêne Marchand – P. Jolivet, Loire ’18, France	17	53	106
Riesling – In der Wand – Pichler Krutzler, Wachau ’12, Austria	19	57	114
Chardonnay – Milmanda – Torres, Catalonia ’16, Spain	23	66	132
Meursault – H. Germain, Burgundy ’16, 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 22	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, Aconcagua Valley ’15, Chile	75	225	450
Saint-Emilion Grand Cru Classe – Chateau Cheval Blanc, Bordeaux ’96, France	250	750	1750

Wine by the glass available in 175ml upon request.



THE GARDEN & ROSE ROOM

Monday - Saturday
From 12pm - 8pm

CLASSIC COCKTAILS 15.5

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*

Margarita

*Patron Silver Tequila infused with Lemongrass & Vanilla,
Orange Liqueur, Lime*

Moscow Mule

*Ketel One Vodka, Homemade Ginger Beer, Lime &
Angostura Bitters*

Negroni

Tanqueray 10 Gin, Campari, Cocchi Vermouth di Torino

Old Fashioned

Woodford Reserve, Annabel’s Syrup & Angostura Bitter

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*

SIGNATURE COCKTAILS

Sweet Touch

Ketel Vodka, Peach Liqueur,
Poire Williams Infused with Mango, Orange & Mandarin
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 15.5

Olive Storm

Gin d’Azur Gin, Olive Cordial, Audemus Covert, Shiso Soda 15.5

Wicked Apple

Star Of Bombay Gin, Burluesque Bitter, Martini Rosato
Infused with Bayleaf, Apple & Vanilla,
Topped Up with Soda 15.5

Silicon Valley

Monkey 47 Gin, Martini Rosso Vermouth, Tokaji,
Maraschino, Peach Bitter
Topped Up with Champagne 16.5

Noble Winter

Beluga Noble Vodka, MEDA Boost, Pineapple, Ginger &
Vanilla 15.5

Agave Fields

Don Julio Tequila, Ancho Reyes, Jalapeno Liqueur,
Lime Oils, Pomegranate Extract 15.5

COLD PRESS JUICES

Kale, Spinach , Cucumber 9

Apple & Ginger & Lemon 9

FOR THE TABLE

Signature Pizza Bianca Mushroom & Black Truffle 56

Salt & Pepper Squid 17

Margherita Pizza Tomato, Basil & Mozzarella / Add San Daniele Ham option 21/32

Garden Vegetables Crudités & Dips option 24

Gillardeau Oysters 1/2 Dozen 30 & Dozen 60

CAVIAR

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

STARTERS

French Onion Soup 18
Gruyere & Sourdough

Scottish Smoked Salmon 25
Pickles, Horseradish Cream & Rye Bread

Yellowfin Tuna Tartare 25
Avocado & Miso Vinaigrette

Hamachi Ceviche 27
Coconut Yoghurt, Lime & Coriander

Grilled Octopus & Baba Ganoush 22
Yoghurt & Pomegranate

Burrata, Fig & Sicilian Pistachio 21

SALAD

Heritage Beetroot & Goat Cheese Baby Leaves, Quinoa & Candied Walnuts 21

Niçoise Salad Seared Tuna, Garden Vegetables, Soft Boiled Egg & Anchovies 31

Kale & Pomegranate Pecorino, Wasabi & Miso Dressing 19

Salmon Poke Bowl Quinoa, & Sesame Dressing 27

Crispy Duck Salad 27

Cobb Salad Chicken, Tomatoes, Comté, Eggs & Bacon 27

MAINS

Native Lobster Linguine Pasta 52

Wild Mushroom & Truffle Risotto Tarragon & Aged Parmesan 39

Corn Fed Chicken Breast Braised Celeriac & Tarragon 41

Wild Sea Bass & Jersey Royals Meyer Lemon, Crushed Jersey Royals, Fine Herbs & Sauce Vierge 39

Miso Black Cod Avocado And Papaya 42

FROM THE GRILL

Catch of the Day Whole Fish for Minimum 2 people MP

Wagyu Beef Cheeseburger Truffle Mayonnaise 31

Dry Aged Beef Filet Scotland, 250g 44

USDA Prime Ribeye, 300g 49

Japanese Wagyu Sirloin for 2 A5 Grade, 450g 115pp

Dover Sole, Grilled or Meunière, 700g 51

Vegetarian Burger Wild Mushroom & Romesco 26

SAUCES

Béarnaise Peppercorn Chimichurri

SIDES £7

Baby Leaf Salad Sautéed Baby Spinach Roasted Heritage Carrots
Broccolis, Lemon & Chili Mashed Potato 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.