Sparkling WhiteChampagne Henriot – Annabel's Private Label – Brut Souverain, France n.v.1990Ruinart – Blanc de Blancs, France n.v.23136English Sparkling – Nyetimber – Blanc de Blancs, England '13.26156Champagne Dom Pérignon, France '10.42295
Ruinart – Blanc de Blancs, France n.v. 23 136 English Sparkling – Nyetimber – Blanc de Blancs, England '13. 26 156
English Sparkling – Nyetimber – Blanc de Blancs, England '13. 26 156
English Sparkling - Nyetimber - 1086 - Prestige Cuvée, England '09 55 330
English sparking Tyethiber 1000 Trestige Gavee, England 07
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 Carafe Bottle
125ml 375ml 750ml
Wil 'A Wi' -
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'Yayam Sauternes France '08 105 790
Château d'Yquem, Sauternes, France '08 105 780 Madeira – MCDXIX – Blandy's, Portugal Magnum 400 6000
141aucha 141CDAIA – Dianuy 5, 1 Ortugai 1410u 400 6000

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



NIGHTCLUB MENU

SIGNATURE COCKTAILS CLASSIC COCKTAILS The CBD and Nootropics laced Medatini pays homage to the Espresso Martini with Grey Goose **Beauty Pearl** Stoli Elit Vodka, Aperol, Spiced Pineapple Cordial, Vodka, but with half the sugar and calories of the classic. 15.5 Lillet Blanc 15.5 It's time to drink smarter Margarita Patron Silver Tequila infused with Lemongrass & Vanilla, Cenote Blanco Tequila, Plum Cordial, Orange Liqueur, Lime Mancino Blossom Vermouth Topped with Champagne 16.5 Moscow Mule Ketel One Vodka, Homemade Ginger Beer, 15.5 Arata Sting Lime & Angostura Bitters Tanqueray 10 Gin, Campari, Pina, Terragon Cordial, Negroni Amalfi Lemon Extract 15.5 Tanqueray 10 Gin, Campari, Cocchi Vermouth di Torino 15.5 Bright Aki Don Julio Blanco Tequila, Isake Plum Umeshu, Old Fashioned Raspberry & Lemon Verbena Cordial, Lime Oils 15.5 Woodford Reserve Whiskey, Annabel's Syrup & Angostura Bitters 15.5 Beauty of Dawn Star of Bombay Gin, Italicus, Mango & Terragon MIND+BODY HEALTH Cordial, Mancino Sakura Vermouth 16.5 CBD Drinks Targeted wellness to help balance the mind and body -All contain 15mg Liposomal **MEDA Calm** COLD PRESS JUICES Lavander & Chamomile Flavour + L Theanine + Ashwagandha Kale, Spinach, Cucumber Elderflower & Lime Flavour + Biotin + Olive Leaf Apple & Ginger & Lemon **MEDA Recover** Orange & Pineapple Flavour + Turmeric + Ginger **MEDA Boost**

Cranberry & Lime + Zinc + Echinacea + Aronia Berry

All 6.5

+ Vitamin C

For The Table

Caviar Kristal Classic Garnish 50g / 125	175g / 450
Vegetables Crudites & Dips	24
Crispy Salt & Pepper Squid	
Popcorn Shrimp	
Balsamic Padron Pepper	10
Oysters Gillardeau "Nature or Rockefeller"	2 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

Vagyu Cheeseburger Aged Cheddar, BBQ Mayonnaise28	
orn Baby Chicken Rosemary & Lemon	
Iarissa Lamb Chops & Mint Yogurt40	
oasted Vegetables & Halloumi Poke Style 🔮	
Whole Lobster Lemon Butter62	
ajun Sea Bass Sesame Coleslaw41	
aesar Salad v option available	;
lue Cheese Iceberg Salad v option available19)
over Sole 600gr Grilled54	
eriyaki Black Cod Jalapeño & Coriander42	
eggie Burger Beetroot & Lentils D	

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

BBQ Stilton Cream Black Peppercorn 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







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.