

WINE LIST

Sparkling White

Champagne Henriot - Annabel’s Cuvée - Brut Souverain, France n.v.	19		90
Champagne 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 ’10	42		295
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

White Wine

Chablis - <b>Annabel’s</b> Cuvée - B. Defaix, Burgundy, France ‘19	15	45	90
Riesling - Réserve - Trimbach, Alsace, France ‘18	17	51	102
Sancerre - Le MD de Bourgeois - H. Bourgeois, Loire, France ‘18	21	63	126
Grüner Veltliner - Ried Rosenberg - Alte Reben, Wagram, Austria ‘17	25	75	150
Meursault - J.M. Gaunoux & Fils, Burgundy, France ‘17	30	90	180
Pouilly-Fumé - Ladoucette - Baron de L, Loire, France ‘17	36	108	216
Chablis grand cru - Les Clos - L. Michel, Burgundy, France ‘16	40	120	240
Chenin blanc - Dirty Little Secret - Two - K. Forrester, Piekenierskloof, S. Africa n.v.	48	144	288
Chardonnay - Stone Côte Vineyard - Hartford Court, Sonoma, USA ‘16	50	150	300
Puligny-Montrachet - Leflaive, Burgundy, France ‘18	55	165	330

Rosé Wine

Lady A - Château La Coste - Côtes de Provence, France ‘19	13	39	78
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
Crozes-Hermitage - Silène - J.L. Chave Sélection, Rhône, France ‘18	15	45	90
Tempranillo - Viñas de Gain - Artadi, Rioja, Spain ‘17	17	51	102
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
Cabernet sauvignon - Mas La Plana - Torres, Penedés, Spain ‘10	35	105	210
Barolo - Dagromis - Gaja, Piemonte, Italy ‘15	40	120	240
Chambolle-Musigny 1er cru - Feusselottes - F. Magnien, Burgundy, France ‘14	55	165	330
Pauillac - Château Lynch-Bages, Bordeaux, France ‘15	60	180	360



THE GARDEN & ROSE ROOM  
SUNDAY ROAST MENU

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. Its 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  
Star Of Bombay Gin, Campari, Cocchi Vermouth di Torino  
15.5

Old Fashion  
Woodford Reserve Whiskey, Whistle Pig Rye Whiskey, Vanilla, Cinnamon and Cloves Syrup & Angostura Bitters

SIGNATURE COCKTAILS

Summer Harvest  
Bacardi Carta Blanca Rum, Riesling & Grapefruit Reduction, Clarified Citrus Extract  
15.5

Raspberry Fields  
Gin d’Azur, Amores Mezcal, Elderflower, Raspber-ry & Lemon Shrub, Rekorderlig Peach & Basil Cider  
14

Wicked Apple  
Star Of Bombay Gin, Burluesque Bitter, Martini Rosato Infused with Bayleaf, Apple & Vanilla, Topped Up with Soda  
14

Sweet Touch  
Ketel Vodka, Peach Liqueur, Poire Williams Infused with Mango, Orange & Mandarinine Extract, Clarified Lime  
15.5

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

NON-ALCOHOLIC 7.5

Jax Coco Pure Coconut Water  
Natural Pure Coconut Water

Summer Blossom  
Apple Juice, Cinnamon Syrup, MEDACalm (15mg CBD, Lavander, Chamomile, Ashwagandha)

Tropical  
Kiwi puree, Yuzu juice, Lemongrass Syrup & Seed-lip, Aloe Vera

MIND+BODY HEALTH 6.5

CBD Drinks  
Targeted wellness to help balance the mind and body - All contain 15mg Liposomal

CBD 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

COLD PRESS JUICE 9

Kale, Spinach & Cucumber Apple, Ginger & Lemon

STARTERS

Garden Vegetables Crudités & Dips 24  option

French Onion Soup 18  
*Gruyere & Sourdough*  

Scottish Smoked Salmon 25  
*Pickles, Horseradish Cream & Rye Bread*

Kale & Pomegranate 19  
*Pecorino, Wasabi & Miso Dressing* 

Yellowfin Tuna Tartare 25  
*Avocado & Miso Vinaigrette*

Grilled Octopus & Baba Ganoush 22  
*Yoghurt & Pomegranate*

Burrata, Fig & Sicilian Pistachio  21

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

MAINS

Prime Rib “Freedown Hills” English Wagyu 42

Dover Sole, Grilled or Meunière, 700g 51

Wild Mushroom & Truffle Risotto Tarragon & Aged Parmesan  39

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

Miso Black Cod Avocado And Papaya 42

Beef Wellington Bone Marrow Jus 43

Roasted Corn Fed Chicken Lemon & Thyme, Natural Jus 33

Braised Lamb Shoulder Roasted Jersey Potatoes 41

SIDES 7

Baby Leaf Salad      Sautéed Baby Spinach      Roasted Heritage Carrots

Charred Broccoli, Meyer Lemon & Chili      Mashed Potato      French Fries

DESSERTS

Our Cheesecake, Preserved Berries 13

Annabel’s Dark Chocolate Cake 13

Pistachio & Raspberry Eton Mess 14

Tiramisu 14

Ice Creams & Sorbets 11

 Vegetarian       Vegan       Gluten

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.