

WINE LIST

Sparkling White

Champagne Henriot – Brut Souverain, France n.v.	Glass 125ml	19	Bottle 750ml	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

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 ’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
Piligny-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	<i>Magnum</i>	22	65	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 - Hamilton Russell, Walker Bay ’18, South Africa	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	290	875	1750



THE GARDEN & ROSE ROOM
SUNDAY ROAST MENU

From 12 - 3.45pm

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
9

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
14

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

STARTERS

Garden Vegetables Crudités & Dips
🌱🌿option 24
Pea and Mint Velouté
English Pea & Slow Cooked Quail Eggs 🌱17
Smoked Salmon Horseradish
Crème Fraîche, Chives & Toasted Rye Bread 19

Burrata, Heritage Tomato
Basil & Bloody Mary Gazpacho 🌱🌿 19
Quinoa & Summer Bean Salad
Grapefruit and Wild Asparagus 🌿 24
Yellowfin Tuna Tartare
Avocado & Miso Vinaigrette 25
Grilled Octopus
Peppers, Lemon & Pine Nuts 🌱 22

MAINS

Dover Sole, Meuniere, 700g 51
Wild Sea Bass,
Meyer Lemon, Crushed Jersey Royals 38
“Freedown Hills” English Wagyu, Prime Rib 42
Roasted Corn Fed Chicken,
Lemon & Thyme, Natural Jus 33

Braised Lamb Shoulder,
with English Peas, Girolles & Paloise Reduction 41
Beef Wellington,
with Bone Marrow Sauce 43
Summer Squash Risotto,
Crispy Blossoms & Basil 🌱🌿 option 29

SIDES

Summer Baby Leaf Salad 7
Baby Spinach, Sautéed 7
Roasted Carrots, Coriander Pesto 7
Roasted New Potatoes 7
French Fries 7
Tenderstem Broccoli 7

DESSERTS

Our Cheesecake, Preserved Berries 13
Annabel’s Dark Chocolate Cake 13
Pistachio & Raspberry Eton Mess 14
Tiramisu 14
Sicilian Melons, Yoghurt & Acacia Honey 14
Ice Creams & Sorbets 11