

WINE LIST

Sparkling White

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
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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



ROOFTOP & SMOKING TERRACE  
MENU

Wine by the glass available in 175ml upon request  
All prices include VAT. A discretionary 15% service charge will be added to your bill.

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. Its 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 Fashion**  
*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 (15mgCBD,Lavander,Chamomile,Ashwagandha)*

**Tropical**  
*Kiwi puree, Yuzu juice, Lemongrass Syrup & Seed-lip, Aloe Vera*  
*all 7.5*

MIND+BODY HEALTH

*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 all 9.5*

COLD PRESS JUICE

Kale, Spinach & Cucumber Apple, Ginger & Lemon  
All 9

ROOFTOP CIGARS SELECTION

**COHIBA**  
*Panetelas* 18  
*Siglo II* 27  
*Robusto* 40

**H. UPMANN**  
*Half Corona* 14

**HOYO DE MONTERREY**  
*Epicure No.2* 26  
*Petit Robusto* 22

**MONTECRISTO**  
*Montecristo 80 Aniversario* 80  
*Linfa 1935 Maltes* 40

**PARTAGAS**  
*Serie D No.4* 28  
*Serie E No.2* 40

**ROMEO Y JULIETA**  
*Wide Churchill* 30

**TRINIDAD**  
*Topes* 38

SNACKS

Trio  
*Olives, Parmesan, Pickles*  
7.50

Arancini  
*Wild Mushrooms & Mozzarella, Truffle Mayo*  
9/pce

Grissini  
*Prosciutto “di maiale nero 36 mesi” Basil Pesto*  
24

Bruschetta  
*with Datterino Tomatoes, Stracciatella, Garlic & Basil*  
15

Deep Fried Courgette Flowers  
*Stuffed with Ricotta & Honey*  
23

Pizzetta  
*“allo scarpariello”*  
23

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.