

WINE LIST

Sparkling White

|  |                |                 |
|--|----------------|-----------------|
| Champagne Henriot – Brut Souverain, France n.v.              | Glass<br>125ml | Bottle<br>750ml |
| Ruinart – Blanc de Blancs, France n.v.                       | 19             | 90              |
| English Sparkling – Nyetimber – Blanc de Blancs, England’13. | 23             | 136             |
| Champagne Dom Pérignon , France’08.                          | 26             | 156             |
|  | 42             | 295             |

Sparkling Rosé

|   |    |     |
|---|----|-----|
| English Sparkling – Nyetimber, England n.v. | 22 | 130 |
| Champagne Pommery – Apanage, France n.v.    | 37 | 220 |

White Wine

|   |                |                 |                 |
|---|----------------|-----------------|-----------------|
| Chablis – Annabel’s Cuvée – G. Tremblay ’18 France                          | Glass<br>125ml | Carafe<br>375ml | Bottle<br>750ml |
| Sancerre – Le Chêne Marchand – P. Jolivet’18 France                         | 13             | 39              | 78              |
| Riesling – In der Wand – Pichler Krutzler, Wachau’12, Austria               | 17             | 53              | 106             |
| Chardonnay – Milmanda – Catalonia – Torres’16, Spain                        | 19             | 57              | 114             |
| Meursault – Les Criots – Ballot-Millot, Burgundy’17, France                 | 23             | 66              | 132             |
| 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. | 30             | 90              | 180             |
| Piligny-Montrachet – 1er Cru Clavoillon, Leflaive, Burgundy’13, France      | 48             | 144             | 288             |
|   | 82             | 246             | 490             |

Rosé Wine

|  |    |    |     |
|--|----|----|-----|
| Miraval – Côtes de Provence ’18, France                      | 14 | 42 | 84  |
| Rock Angel – Château d’Esclans, Côtes de Provence’18, France | 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 – Roserock – Drouhin, Oregon ’15, U.S.A.                     | 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’15, 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   | 250 | 750 | 1750 |



ELEPHANT ROOM  
Food available from  
5pm - 12am

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

SIGNATURE COCKTAILS

**Pinky Winky**  
*Star of Bombay Gin, Basil Extract, Pomegranate & Salty Finger Cordial, Lemon Oils*  
15.5

**Hana Fuga**  
*Tanqueray 10 Gin, Aperol, Acqua di Cedro, Balt-hazar White Vermouth infused with Cantaloupe, Hana Fuga Sparkling Sake*  
15.5

**Kurakkupeppa**  
*Grey Goose Vodka, Grapefruit Extract, Fall & Winter Spiced Rum Reduction, Atago No Matsu Sake, Lemon Balm*  
15.5

**From The Techa To Matcha**  
*Don Julio Blanco Tequila, Yuzu Extract, Cold Infused Matcha, Topped up with Champagne*  
16.5

**God’s Apple**  
*Copper Dog Whisky, Home Made Kaki & Caramel Shrub, Lime Oils*  
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 & 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

SASHIMI

|   |    |
|---|----|
| Variety of Three                            | 23 |
| (Salmon, Tuna, Yellowtail)                  | 35 |
| Variety of Five                             |    |
| (Salmon, Tuna, Yellowtail, Amaebi, Scallop) |    |

MAKI SELECTION

|                        |    |
|------------------------|----|
| Spicy Bluefin Tuna     | 18 |
| Mushroom & Tamago      | 15 |
| Crispy Prawn, Panko    | 16 |
| Yellowtail & Kakiage   | 16 |
| Salmon California Roll | 17 |
| Wagyu Yaki Roll        | 18 |

NIGIRI SELECTION £35

|                        |
|------------------------|
| Smoked Eel & Foie Gras |
| Wagyu & Black Truffle  |
| Seared Toro & Kosho    |
| Amaebi & Wasabi        |
| Hamachi, Ikura & Shiso |

SMALL PLATES

|  |    |
|--|----|
| Corn Tempura, Yuzu, Togarashi              | 9  |
| Yellow & White Corn, Yuzu Mayonnaise       |    |
| K.F.C. Korean/Fried/Cauliflower            | 11 |
| Mirin, White Sesame Seed & Lime            |    |
| Wagyu Katsu Sando, Sriracha, White Cabbage | 19 |
| Panko, Cabbage, Sriracha & Bulldog Sauce   |    |
| Rice and Corn, Black truffle               | 10 |
| Japanese Rice, Cured Yolk & Corn           |    |
| Pork Belly Bao                             | 10 |
| Daikon, Achiote & Habanero Oil             |    |
| Prawns Salad                               | 14 |
| Baby Cucumber, mixed herbs & Coconut oil   |    |
| Kampachi Temaki                            | 14 |
| Avocado, Chipotle & Truffle Mayonnaise     |    |
| Chicken meatballs                          | 11 |
| White Onion, Panko & Tare sauce            |    |

SWEET

|   |    |
|---|----|
| P.B.J. Taiyaki Peanut Praline & Vanilla Cream | 11 |
| “Coffee & Cream”                              | 11 |
| Sorbet & Ice Cream Selection                  | 11 |
| Macha Tea Ice cream                           |    |
| Chocolate & Miso Ice cream                    |    |
| Mango & Shiso Sorbet                          |    |

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.