| WINE LIST Sparkling White Champagne Henriot – Annabel's Private label - Brut Souverain, France n.v. Ruinart – Blanc de Blancs, France n.v. English Sparkling – Nyetimber – Blanc de Blancs, England '13. Champagne Dom Pérignon, France '08. English Sparkling - Nyetimber - 1086 - Prestige Cuvée, England '09 | Glass 125ml 19 23 26 42 55 | | Bottle 750ml 90 136 156 295 330 |
|--|--|--------------|---|
| Sparkling Rosé English Sparkling – Nyetimber, England n.v. Champagne Pommery – Apanage, France n.v. | 22 37 | | 130 220 |
| | Glass 125ml | Carafe 375ml | Bottle 750ml |
| White Wine | 1231111 | 3/31111 | / 301111 |
| 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 Rock Angel – Château d'Esclans, Côtes de Provence '18, France Magnur | 14 n 22 | 42 66 | 84 260 |
| | | | |
| 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, Franc | ce 250 | 750 | 1750 |



THE GARDEN & ROSE ROOM

Monday - Saturday From 12pm - 8pm

| CLASSIC | Cocktails | I5.5 |
|----------|-----------|-------|
| CLITOOIC | CCCRIIILE | + 5.5 |

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. It's 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

Tanqueray 10 Gin, Campari, Cocchi Vermouth di Torino

Old Fashioned

Woodford Reserve, Annabel's Syrup & Angostura Bitter

MIND+BODY HEALTH 6.5

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 Boost

Cranberry & Lime + Zinc + Echinacea + Aronia Berry + Vitamin C

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 15.5

Olive Storm

Gin d'Azur Gin, Olive Cordial, Audemus Covert, Shiso Soda 15.5

Wicked Apple

Star Of Bombay Gin, Burluesque Bitter, Martini Rosato Infused with Bayleaf, Apple & Vanilla, Topped Up with Soda 15.5

Silicon Valley

Monkey 47 Gin, Martini Rosso Vermouth, Tokaji, Maraschino, Peach Bitter

Topped Up with Champagne 16.5

Noble Winter

Beluga Noble Vodka, MEDA Boost, Pineapple, Ginger & Vanilla 15.5

Agave Fields

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

COLD PRESS JUICES

Kale, Spinach , Cucumber9Apple & Ginger & Lemon9

Wine by the glass available in 175ml upon request.

FOR THE TABLE

Signature Pizza Bianca Mushroom 56 & Black Truffle 🕝 •

Salt & Pepper Squid 17

 Garden Vegetables Crudités & Dips 24 • option

Tonno e Cipolle Pizza 29 Tuna Belly, Lemon & Capers 6

Gillardeau Oysters 1/2 Dozen 30 & Dozen 60

CAVIAR

Caviar Kristal 50g 175 - 125g 450 Kaviari Acipenser Schrenckii & Huso Dauricus

STARTERS

Tomato Gazpacho 18

Heritage Tomato Chilled Soup, Sourdough & Black Olive ●

Scottish Smoked Salmon 25 Pickles, Horseradish Cream & Rye Bread

> Yellowfin Tuna Tartare 25 Avocado & Miso Vinaigrette

Yellowtail Ceviche 27 Coconut Yoghurt, Lime & Coriander

Grilled Octopus 22
Peppers, Lemon & Pine Nuts 6

Burrata, Fig & Sicilian Pistachio • 21

SALAD

Quinoa Tabbouleh Cucumber, Pomegranate & Parsley Coulis ● □ 18

Cobb Salad Chicken, Tomatoes, Comté, Eggs & Bacon 27

Niçoise Salad Seared Tuna, Garden Vegetables, Soft Boiled Egg & Anchovies 31

Scottish Salmon Salad "Poke" Style Mango, Quinoa, Edamame, Corn, Avocado & Sesame Dressing 27

Crispy Duck Salad © 27

v Vegetarian Vegan



G Gluten

Mains

| Cep Risotto Tarragon & Parmesan ● | 7 |
|--|---|
| Corn Fed Chicken Hen Of The Woods, Creamy Summer Corn | 7 |
| Wild Sea Bass & Jersey Royals Meyer Lemon, Crushed Jersey Royals, Fine Herbs & Sauce Vierge 39 | 9 |
| Miso Black Cod Avocado And Papaya 4 | 2 |
| Atlantic Cod, Tomato & Orzo Pan Seared Cod, Tomato Water, Basil & Orzo Pasta 3. | 2 |

FROM THE GRILL

| Wagyu Beef Cheeseburger Truffle Mayonnaise | 31 |
|---|-------|
| Beef Filet Hereford, England 250g | 42 |
| Dry Aged Beef Ribeye, Oxfordshire, England 300g | 44 |
| Japanese Wagyu Sirloin for 2 A5 Grade, 450g | 115pp |
| Dover Sole, Grilled or Meunière, 700g | 51 |
| Catch of the Day | MP |
| | |

SAUCES

Béarnaise Peppercorn Chim

Chimichurri **

SIDES £7

Baby Leaf Salad Sautéed Baby Spinach Roasted Heritage Carrots

Charred Broccoli, Meyer Lemon & Chili Herby Crushed New Potatoes French Fries





