



S N A C K S

Padron Peppers (vg)	9
Salt & Pepper Squid Chilli Lime	13
Pata Negra	34
Crudites & Rose Harissa Hummus (vg)	25
Annabel's Truffle Pizza (v)	30
King Crab Croquettes & Saffron Aioli	28



(v) = vegetarian (vg) = vegan

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.

CLASSIC COCKTAILS

Regal Boulevardier

Dalmore 15 Year Old Whisky, Cynar Amaro,
Campari Cask Tales, Aromatics

30

Espresso Martini

Grey Goose Vodka,
Blend of Galliano Ristretto & Frangelico Liqueur,
Double shot of Coffee

18

Margarita

Patrón Silver Tequila,
Orange Liqueur, Lime

18

Moscow Mule

Absolut Elyx Vodka, Home-Made Ginger Beer,
Lime & Angostura Bitters

18

Negroni

Star of Bombay Gin, Martini Riserva Speciale Rubino
Vermouth & Martini Bitter

18

Old Fashioned

Maker's Mark Bourbon & WhistlePig Annabel's Farmstock
Rye Whiskey, Annabel's Syrup,
Angostura Bitters

18

SIGNATURE COCKTAILS

Annabel's Special

Homage to a Classic Champagne Cocktail.
In house blend of liqueurs, herbs and spices,
Topped Up with Champagne

18

Almond Crusta

Courvoisier V.S.O.P. Cognac, Amaro Averna,
Maraschino, Almond & Bitters

17

Lolita

Patron Silver Tequila Rosemary infused,
Wild Berries & Pink Pepper, Grapefruit

17

From Venice To London

Gin D'Azur Gin, Peach, Wine Essence,
Topped Up with Champagne

17

Paso del Norte

Patron Reposado Tequila, St. Germain Liqueur,
Shiso & Red Chilli Syrup, Lime

17

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SIGNATURE COCKTAILS

Breakfast at Annabel's

Plymouth Buttered Gin, Cointreau, Citrus Marmalade,
Toast Essence, Aromatic Bitter
Topped Up with Champagne

18

Double Nut Old Fashioned

Peanut Butter washed Woodford Reserve Bourbon,
Mozart Dark Chocolate, Pecan & Tonka Bean bitters

18

Champagne Cosmo

Plymouth Gin, Italicus,
Raspberry & Lemon,
Topped Up with Champagne

18

Velvet Spritz

Absolut Elyx Vodka, Coconut & Lemongrass,
Citrus & Egg White
Topped Up with Champagne

17

Silky Sweetness

Dewar's 12 Whisky,
Nutella Washed Courvoisier V.S.O.P. Cognac,
Apple & Cinnamon, Saline Solution, Egg White

18

CHAMPAGNE & WINE

Sparkling

	Glass 125ml	Bottle 750ml
Champagne Henriot - Brut Souverain n.v.	20	104
Champagne Ruinart - Blanc de Blancs n.v.	29	
English Sparkling - Nyetimber - Blanc de Blancs '14	32	179
Champagne Dom Pérignon '12	45	259
English Sparkling - 1086 - Nyetimber '10	58	340

Champagne Rosé

Champagne Perrier-Jouët - Blason n.v.	38	225
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White Wine

	Glass 125ml	Bottle 750ml
Chablis - Annabel's - B. Defaix '20, France	20	104
Sancerre - Le MD - H. Bourgeois '18, France	25	140
Meursault - Ballot-Millot '18, France	32	189
Puligny Montrachet - Leflaive '18, France	51	305

Rosé Wine

Lady A - Annabel's - Château La Coste '20, France	17	95
RUMOR '19, France	20	120
Rock Angel - Château d'Esclans '20, France	21	126

Red Wine

Médoc - Clarendelle Inspired by Haut-Brion '16, France	20	104
Pinot Noir - La Crema '18, USA	22	129
Cabernet Franc - XI Gran, Pulenta '18, Argentina	23	139
Cabernet Sauvignon - Mas La Plana - Torres '16, Spain	37	219

The main wine list is also available upon request.

All prices include 20% VAT. A discretionary 15% service charge will be added to your bill.

MIND+BODY HEALTH 8.5

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 Night

Sour Cherry + Hibiscus + Valerian Root + Magnesium

Medatini

The CBD and Nootropics laced Medatini pays
homage to the Espresso Martini with Absolut Elyx vodka,
but with half the sugar and calories of the classic.

It's time to drink smarter

17

COLD PRESS JUICES 10

Kale, Spinach & Cucumber

Apple, Ginger & Lemon

Orange, Cayenne, Turmeric & Grapefruit

FRESH JUICES 6

Orange, Apple, Grapefruit & Pineapple



NON - A L C O H O L I C

Jax Coco Pure

Natural Pure Coconut Water

9

Jarr Kombucha

Original & Craft Brewed Kambucha

9

Iced Brew

Oat Milk, Coconut Water, Ginger & Vanilla Syrup,

Coffee, Cream Finish

10

Palmer

Available with Gin d'Azur 18

Seedlip Garden, Pure Ceylon Moringa Tea,

Mango & Tarragon Cordial,

Lemon Juice, Soda

10

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