

WINE LIST

Sparkling White

	Glass 125ml	Bottle 750ml
Champagne Henriot - Annabel's Cuvée - Brut Souverain, France n.v.	19	90
English Sparkling - Nyetimber - Blanc de Blancs, England '13	26	156
Champagne Perrier-Jouët - Blanc de Blancs, France n.v.	35	210
Champagne Dom Pérignon, France '10	42	295
English Sparkling - Nyetimber - 1086 - Prestige Cuvée, England '10	42	295

Sparkling Rosé

English Sparkling - Nyetimber, England n.v.	22	130
Champagne Ruinart, France n.v.	25	150
Champagne Taittinger - Comtes de Champagne, France '06	59	354

White Wine

	Glass 125ml	Carafe 375ml	Bottle 750ml
Chablis - Annabel's Cuvée - B. Defaix, Burgundy, France '19	15	45	90
Riesling - Réserve - Trimbach, Alsace, France '18	17	51	102
Sancerre - Le MD de Bourgeois - H. Bourgeois, Loire, France '18	21	63	126
Grüner Veltliner - Ried Rosenberg - Alte Reben, Wagram, Austria '17	25	75	150
Meursault - J.M. Gaunoux & Fils, Burgundy, France '17	30	90	180
Pouilly-Fumé - Ladoucette - Baron de L, Loire, France '17	36	108	216
Chablis grand cru - Les Clos - L. Michel, Burgundy, France '16	40	120	240
Chenin blanc - Dirty Little Secret - Two - K. Forrester, Piekenierskloof, S. Africa n.v.	48	144	288
Chardonnay - Stone Côte Vineyard - Hartford Court, Sonoma, USA '16	50	150	300
Puligny-Montrachet - Leflaive, Burgundy, France '18	55	165	330

Rosé Wine

Lady A - Château La Coste - Côtes de Provence, France '19	13	39	78
Miraval - Côtes de Provence, France '19	14	42	84
Rock Angel - Château d'Esclans, Côtes de Provence, France '18	18	54	108

Red Wine

Saint-Emilion - Annabel's Claret - S. Derenoncourt, Bordeaux, France '18	15	45	90
Crozes-Hermitage - Silène - J.L. Chave Sélection, Rhône, France '18	15	45	90
Tempranillo - Viñas de Gain - Artadi, Rioja, Spain '17	17	51	102
Pinot Noir - La Crema, Sonoma, USA '15	19	57	114
Rosso di Montalcino - Pian delle Vigne - Antinori, Tuscany, Italy '18	22	66	132
Cabernet sauvignon - The Benbournie - J. Barry, Clare valley, Australia '14	25	75	150
Cabernet sauvignon - Mas La Plana - Torres, Penedés, Spain '10	35	105	210
Barolo - Dagromis - Gaja, Piemonte, Italy '15	40	120	240
Chambolle-Musigny 1er cru - Feusselottes - F. Magnien, Burgundy, France '14	55	165	330
Pauillac - Château Lynch-Bages, Bordeaux, France '15	60	180	360

Wine by the glass available in 175ml upon request.



THE GARDEN & ROSE ROOM

DINNER

CLASSIC COCKTAILS 15.5

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 & Mandarinine 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, Cucumber 9

Apple & Ginger & Lemon 9

FOR THE TABLE

Signature Pizza Bianca

White Mushrooms & Black Truffle  58

Garden Vegetable Crudités

Roasted Tomato Salsa, Coconut Tzatziki  25

Crispy Salt & Pepper Squid

Chilli & Lime 18

Kristal Caviar 50g 175 / 125g 450

STARTERS

Roasted Heritage Cauliflower

Grape & Brown Butter  19

Yellowfin Tuna Tartare

Avocado & Ponzu 25

Charred Octopus

Chickpeas & Chorizo Salad 22

Smoked Salmon

Classic Garnishes & Toasts 25

Cornish Crab Salad

Watermelon, Radish & Lemongrass Bisque 25

MAINS

Beef Fillet Tournedos

Spinach, Potato & Bone Marrow Jus 51

Wild Sea Bass

Leeks & Red Wine Sauce 39

Périgord Winter Black Truffle Risotto  54

Miso Black Cod

Pickled Ginger & Asian Slaw 42

Dover Sole Grilled or Meunière 700gr 51

Japanese A5 Wagyu Beef Striploin 115/pp

Vegetarian Burger

Romesco Sauce  26

Maple Glazed Delicate Squash

Heritage Kale & Pumpkin Seeds Granola  23

SIDES

Grilled Tenderstem Broccoli Gremolata 10

Heritage Carrots & Parsley 10

French Fries 9

Garlic Spinach 9

DESSERTS

Annabel's Chocolate Cake 13

Our Cheesecake Preserved Berries 13

Black Berries Pavlova 14

Sticky Toffee Pudding Vanilla Ice Cream 13

Black Forest Bubble Sour Cherry Sorbet 16

Tiramisu 14



Ice Cream Selection 11

Sorbet Selection 11

 Vegetarian

 Vegan

 Gluten

 Vegetarian  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.