

WINE LIST

Sparkling White

| | Glass 125ml | Bottle 750ml |
|--|----------------|-----------------|
| Champagne Henriot – 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 |

White Wine

| | Glass 125ml | Carafe 375ml | Bottle 750ml |
|---|----------------|-----------------|-----------------|
| Chablis – Annabel's Cuvée – G. Tremblay '18 France | 13 | 39 | 78 |
| Sancerre – Le Chêne Marchand – P. Jolivet '18 France | 17 | 53 | 106 |
| Riesling – In der Wand – Pichler Krutzler, Wachau '12, Austria | 19 | 57 | 114 |
| Chardonnay – Milmanda – Catalonia – Torres '16, Spain | 23 | 66 | 132 |
| Meursault – Les Criots – Ballot-Millot, Burgundy '17, 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 | <i>Magnum</i> 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, Bdx '96, France | 250 | 750 | 1750 |



THE GARDEN & ROSE ROOM AFTERNOON MENU

From 4pm - 5:30pm

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. It's 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 Fashioned

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 (15mg CBD, Lavander, Chamomile, Ashwagandha)

Tropical

Kiwi puree, Yuzu juice, Lemongrass Syrup & Seedlip, Aloe Vera
All 7.5

COLD PRESS JUICE

Kale, Spinach, Cucumber Apple, Ginger & Lemon
9

SIGNATURE COCKTAILS

Sweet Touch

Ketel Vodka, Peach Liqueur, Poire Williams Infused with Mango, Orange & Mandarin 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
14

Agave Fields

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

Wicked Apple

Star Of Bombay Gin, Burluesque Bitter, Martini Rosato Infused with Bayleaf, Apple & Vanilla, Topped Up with Soda
14

MIND+BODY HEALTH

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 Focus

Espresso & Vanilla Flavour + Panax Ginseng + Rosemary
All 6

FOR THE TABLE

Salt & Pepper Squid 17

Garden Vegetables Crudités & Dips 24    option

Gillardeau Oysters 1/2 Dozen 30 & Dozen 60

Margherita Pizza 21/32

Tomato, Basil & Mozzarella / Add San Daniele Ham   option

Tonno e Cipolle Pizza 29

Tuna Belly, Lemon & Capers

Signature Pizza Bianca Mushroom 56

& Black Truffle  

STARTERS

Yellowfin Tuna Tartare Avocado & Miso Vinaigrette 25

Quinoa Tabbouleh Cucumber, Pomegranate & Parsley Coulis   18

Scottish Smoked Salmon Pickles, Horseradish Cream & Rye Bread 25

Tomato Gazpacho Heritage Tomato Chilled Soup, Sourdough & Black Olive   18

MAINS

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

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

Crispy Duck Salad  27

Wagyu Beef Cheeseburger Truffle Mayonnaise 31

Vegetarian Burger Wild Mushrooms & Romesco 27 

Wild Sea Bass & Jersey Royals Meyer Lemon, Crushed Jersey Royals, Fine Herbs & Sauce Vierge 39

Miso Black Cod Avocado and Papaya 42

SIDES £7

Baby Leaf Salad

Baby Spinach, Sautéed

French Fries

DESSERTS

Our Cheesecake, Preserved Berries 13

Annabel's Dark Chocolate Cake 13

Tiramisu 14

Ice Creams & Sorbets 11

 Vegetarian

 Vegan

 Gluten

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.