

WINE LIST

	Glass 125ml	Bottle 750ml
Sparkling White		
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

Sparkling Rosé

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

	Glass 125ml	Carafe 375ml	Bottle 750ml
White Wine			
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
Piligny-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	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 - Hamilton Russell, Walker Bay ’18, South Africa	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, Acongua valley’15, Chile	75	225	450
Saint-Emilion Grand cru classe – Chateau Cheval Blanc, Bdx’96, France	290	875	1750



THE GARDEN & ROSE ROOM SUNDAY ROAST MENU

From 12 - 9pm

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

Summer Harvest

Bacardi Carta Blanca Rum, Riesling & Grapefruit Reduction, Clarified Citrus Extract
15.5

Raspberry Fields

Gin d'Azur, Amores Mezcal, Elderflower, Raspberry & Lemon Shrub, Rekorderlig Peach & Basil Cider
14

Wicked Apple

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

Sweet Touch

Ketel Vodka, Peach Liqueur, Poire Williams Infused with Mango, Orange & Mandarin Extract, Clarified Lime
15.5

Agave Fields

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

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

STARTERS

Garden Vegetables Crudités & Dips 24   *option*

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

Grilled Octopus 22
Peppers, Lemon & Pine Nuts 

Burrata, Fig & Sicilian Pistachio  21

Quinoa Tabbouleh 18
Cucumber, Pomegranate & Parsley Coulis  

MAINS

Prime Rib "Freedown Hills" English Wagyu 42

Dover Sole, Grilled or Meunière, 700g 51

Summer Squash Risotto *Crispy Blossoms & Basil*  29

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

Atlantic Cod, Tomato & Orzo *Pan Seared Cod, Tomato Water, Basil & Orzo Pasta* 32

Beef Wellington *Bone Marrow Jus* 43

Roasted Corn Fed Chicken *Lemon & Thyme, Natural Jus* 33

Braised Lamb Shoulder *Roasted Jersey Potatoes* 41

SIDES

Baby Leaf Salad

Sautéed Baby Spinach

Roasted Heritage Carrots

Charred Broccoli, Meyer Lemon & Chili

Herby Crushed New Potatoes

French Fries

DESSERTS

Our Cheesecake, *Preserved Berries* 13

Annabel's Dark Chocolate Cake 13

Pistachio & Raspberry Eton Mess 14

Tiramisu 14

Sicilian Melons, Yoghurt & Acacia Honey 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.