

WINE LIST

	Glass 125ml	Bottle 750ml	
Sparkling White			
Champagne Henriot – Annabel’s Private Label – 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 ’09	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	
	Glass 125ml	Carafe 375ml	Bottle 750ml
White Wine			
Chablis – Annabel’s Cuvée – B. Defaix, Burgundy France ’19	15	45	90
Altano – Reserva – Symington, Douro, Portugal ’17	15	45	90
Sancerre – Le MD de Bourgeois – H. Bourgeois, Loire, France ’18	21	63	126
Chardonnay – Nest Egg – Bird in Hand – Adelaide Hills, Australia ’18	28	84	168
Meursault – J.M. Gaunoux & Fils, Burgundy, France ’17	30	90	180
Pouilly-Fumé – Ladoucette – Baron de L, Loire, France ’17	36	108	216
Chenin blanc – Dirty Little Secret – Two – K. Forrester, South Africa, n.v.	48	144	288
Puligny-Montrachet , Leflaive, Burgundy, France ’18	55	165	330
Rosé Wine			
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-Émilion – Annabel’s Claret – S. Derenoncourt, Bordeaux, France ’18	15	45	90
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
Saint-Émilion -Château Lasségue– Bordeaux, France ’12	38	114	228
Barolo– Dagromis – Gaja, Piemonte, Italy ’15	40	120	240
Chambolle-Musigny 1er cru – Feusselottes- F. Magnien, Burgundy, France ’14	55	165	330
Bordeaux blend – Overture – Opus One, Napa Valley n.v., USA	100	300	590
	Glass 100ml	Bottle 750ml	
Sweet Wine			
Sauternes – Annabel’s – Clos le Comte, Bordeaux ’16, France	13	98	
Port – Fonseca ’85, Portugal	34	185	
Château d’Yquem, Sauternes, France ’08	105	780	
Madeira – MCDXIX – Blandy’s, Portugal	<i>Magnum</i> 400	6000	

Please see your server for the full wine list.
Wine by the glass available in 175 ml upon request



For The Table

Caviar Kristal Classic Garnish	50g 175 / 125g 450
Vegetable Crudites & Dips v	24
Popcorn Shrimp	18
Balsamic Padron Pepper v	10
Maple Onion & Truffle Flatbread	32

Starters

Oysters <i>Gillardeau</i> "Nature"	½ Doz 24 / Doz 48
Beef Carpaccio <i>Datterino Tomato, Basil & Aged Parmesan Cheese</i>	32
Crab Cake <i>Avocado Mayo & Fennel</i>	28
Yellowfin Tuna Tartare & <i>Cured Quail Egg</i>	25
Smoked Burrata <i>Roasted Pepper & Watercress Pesto</i> v	21

Main Courses

Teriyaki Black Cod <i>Jalapeño & Coriander</i>	42
Dover Sole 600gr <i>Grilled</i>	54
Charcoal Grilled Pumpkin <i>Kale & Feta</i> v	24
Caesar Salad v <i>option available</i>	19
Endive Salad <i>Apple & Blue Cheese</i> v	19
Veggie Burger <i>Beetroot & Lentils</i> v	27
Wagyu Cheeseburger <i>Aged Cheddar, BBQ Mayonnaise</i>	28
Corn Fed Baby Chicken <i>Rosemary & Lemon</i>	36

To Share

Whole Lamb Rack for 2 <i>Mint Yogurt & Smoked Aubergines</i>	88
Whole Seabass for 2 <i>Charcoal Roasted Potatoes</i>	150
Australian Wagyu Tomahawk Bms 6/7 1.2kg.....	310

Our Steaks

All our steaks are charcoal grilled and flavoured with our signature Cajun blend.

USDA Dry Aged Sirloin 300gr.....	41
USDA Dry Aged Beef Ribeye 350gr.....	52
USDA Beef Tenderloin 250gr.....	53
Japanese Wagyu Sirloin A5 for 100gr(minimum size 200gr).....	58
*Surf & Turf Option / 1 Grilled Carabinero Read Prawn & Hollandaise <i>add to your steak</i> 35	

Sauces

Black Peppercorn BBQ Chimichurri Béarnaise

Side Dishes 10 v

Charred Broccoli Sautéed Spinach Mash Potatoes Hand Cut Chips
Tomatoes Salad With Roasted Aubergine Purée Mix Green Leaf Salad

Desserts

Sundae <i>Vanilla, Strawberry and Gingerbread</i>	11
Cheesecake <i>Pecan & Maple</i>	14
Peanut Brownie <i>Vanilla Ice Cream</i>	12
Profiteroles <i>Vanilla Ice Cream & Chocolate Sauce</i>	6pc
Ice cream & Sorbet.....	11
Fruit Platter.....	24

v Vegetarian v Vegan G 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.