

ROSEBERY COCKTAILS

f18

Spring Martini Bison Grass Vodka, Peach, Apple and Apricot

Earl Grey Martini Earl Grey Infused Gin and Orange

Honey Plummy Gin, Umeshu Sake, Apricot, Honey and Lemon

Pinky Vodka, Baileys, Crème de Cassis, Raspberry and Lemon

Giardino di Frutta Vodka, Raspberry, Peach, Crème de Cassis, Berry Infusion, Topped up with Champagne

Coffeettini Vodka, Baileys and Espresso

CLASSIC COCKTAILS

£18

£12.00

Mojito Royal Rum, Fresh Lime, Mint, Topped up with Champagne

Margarita Tequila, Cointreau and Lime

Cosmopolitan Vodka, Cointreau and Lime

Classic Champagne Cocktail Champagne, Sugar Cube and Bitters

Rose Fizz Champagne, Orange and Elderflower

WELLBEING JUICES

Detox Beetroot, Gyokuro Green Tea, Lemon and Chlorella

Skin Beauty Carrot, Turmeric, Orange and Lucuma

Energising Granny Smith Apple, Blueberries and Flax Seeds

WINES

WHITE WINES

Batasiolo, Roero Arneis Arneis, 2016, Piedmont, Italy 125ml £8.50 bottle £49 (13%)

Pascal Thomas, Sancerre Sauvignon Blanc, 2016, Loire Valley, France 125ml £9.50 bottle £55 (12.5%)

Marchant-Grillot, L'Insolite Pinot Beurot, Pinot Blanc, Chardonnay 2012, Burgundy, France 125ml £11.00 bottle £65 (13%)

Paul Chapelle, Meursault Chardonnay, 2013, Burgundy France 125ml £20.00 bottle £120 (13%)

ROSÉ WINE

Chêne Bleu, Domaine De la Verrière Grenache, Syrah, 2016, Côtes de Provence, France 125ml £11.00 bottle £65.00 (13%)

RED WINES

Domaine Pagnotta Pinot Noir, 2016, France 125ml £9.50 bottle £49 (13%)

Fabre Montmayou Malbec, Gran Reserva', 2014, Mendoza, Argentina 125ml £13.00 bottle £ 75 (14.5%)

Batasiolo, Barolo Brunate Nebbiolo, 2009, Piedmont, Italy 125ml £18.50 bottle £ 109 (14.5%)

Puisseguin-Saint-Emilion, Chateau Clarisse Merlot, Cabernet Franc, 2015, Bordeaux France 125ml £19.00 bottle £ 112 (13.5%)

BEERS

Stiegl Goldbräu Lager, Salzburg, Austria, 5.0% 330 ml	£7.50
Chiron Pale Ale, Thornbridge, England, 5.0% 330 ml	£9.00
Rogue Hazelnut brown nectar Ale, Oregon, USA, 5.6% 355 ml	£9.50
Rogue 7 Hop India Pale Ale, Oregon, USA, 7.77% 355 ml	£9.50
Kriek Boon Fruit Beer, Lambiek, Belgium, 4.0% 375 ml	£12.50

NON-ALCOHOLIC COCKTAILS £9

Perla Lychee, Peach and Orange

Mango Tango Mango, Apple and Passionfruit

Lèvres Raspberry, Rose, Orange and Soda Water

Lady Rose Apple, Pineapple, Rose and Mint

Virgin Mojito Fresh Lime, Mint, Apple, and Soda Water

Virgin Mary Tomato Juice, Celery, Lemon with Condiments

Shirley Temple Lemonade and Pomegranate

SOFT DRINKS

Fruit Juice	£7.00
Freshly Squeezed Fruit Juice	£12.00
Smoothie	£12.00
Soft Drinks	£6.00
Red Bull	£7.00
Jax Coconut Water	£7.50

WATER

Sparkling

Nordaq Fresh 330 ml / 750 ml	£5.00 / £6.00
San Pellegrino 250 ml / 750 ml	£5.00 / £7.00
Still	
Nordaq Fresh 330 ml / 750 ml	£5.00 / £6.00
Evian 750 ml	£7.00

CAVIAR

Golden Oscietra, 30 grams	£180.00
Beluga, 30 grams	£320.00
STARTERS	
Beef Tataki Confit Onions, Garlic Chips with Ponzu Sauce	£18.00
Gyozas Wagyu, Spring Onions and Sake Soy Sauce	£21.00
Tuna Tacos	£24.00

Wonton Shells, Guacamole and WakameJamon Ibérico£28.00Served with Crispy Tomato Bread

SALADS

Quinoa Avocado, Radish with Marinated Kombu	£18.00
Burrata Air Dried Heirloom Tomatoes, Rocket Salad, Grilled Crostini with Kalamata Dressing	£21.00
Organic Salad English Leaves, Candy Beetroot, Carrot, Avocado, Curly Kale, Macadamian Nuts	£18.00

SANDWICHES

All below dishes are served with fries or salad	
Traditional Club Sandwich Layers of Bacon, Egg, Chicken, Iceberg Lettuce and Tomatoes	£24.00
Falafel Wrap Pita Bread, Cucumber, Tomatoes, Raita Mint Chutney and Aioli	£22.00
The Burger Chargrilled Beef with Comte Cheese, Pickle Red Onion and English Mustard Mayonnaise	£26.00

SIDE DISHES

French Fries	£8.00
Thick Chips	£8.00
Mashed Potatoes	£8.00
Mixed Leaves Salad	£8.00
Steamed Vegetables	£6.50
Steamed Vegetables	£6.50

WELLBEING

Award-winning trainer and founder of London's successful PilatesPT studios Hollie Grant, has launched her first book "The Model Method". The below menu items have been created alongside nutritionist Laura Thomas (PhD), which includes a selection of her delicious and balanced recipes featured in the book. The aim being to help create a stronger and healthier body.

Cashew and Oat Pancakes£19.00Sauteed Plums and Orange Yoghurt£16.00Corn and Lime Healthy Patties£16.00Avocado, Rocket Salad and Sriracha Sauce£25.00Chilli and Sesame Tuna Poke Bowl£25.00On a Bed of Rice£23.00Chicken and Cashew Nuts£23.00

ASIAN SIGNATURES

Spicy Tom Yum Gong Soup Straw Mushrooms, Prawns and Galangal	£21.00
Miso Cod Spicy Miso, Ginger and Thai Rice	£26.00
Thai Green or Red Curry Cooked with Coconut Milk, Lemongrass, Lime Leaves and Basil (contains Fish Sauce), Served with Rice	5
Vegetable	£24.00
Chicken	£26.00
Prawns	£29.00
Butter Chicken Basmati Rice and Naan Bread	£26.00
Biryani Rice Braised Lamb or Chicken with Basmati Rice, Mango Chutney, Mint and Papadum	£28.00
Nasi Goreng Wok-Fried Rice with Sambal Paste, Fried Egg, Prawn Crackers, Chicken Satay and Peanut Sauce	£26.00
DESSERTS	
Exotic Fruit Salad Lemongrass and Mint	£14.00
Strawberry Eton Mess Fresh Strawberry Compote, Vanilla Chantilly, Meringue Fl	£14.00 akes
Rhubarb and Raspberry Cheesecake Cheesecake Mousse, Crunchy Crumble, Rhubarb Jelly and Fresh Raspberries	£14.00
Crème Brulée Classic Vanilla Crème Brulée	£14.00
Chocolate Textures Chocolate Sponge, Ganache, Jivara Shard, Cocoa Syrup	£14.00
Selected British and Continental Cheeses Quince Jelly, Celery, Grapes, Walnut bread, Multigrain Cra	£19.00 ackers
Home Made Ice Creams Vanilla, Chocolate, Salted Caramel, Pistachio, Honey	
Home Made Sorbets Chocolate, Mango, Yoghurt, Raspberry, Strawberry, Coco £5.00 per scoop	nut

CHAMPAGNE BY THE GLASS	125 ml
Ruinart Blanc de Blancs Brut NV	£20
Ruinart Rosé Brut NV	£24
2007 Bollinger La Grande Année	£34

CHAMPAGNE BY THE BOTTLE

NON VINTAGE	
Palmer & Co Brut Réserve Brut	£79
Bruno Paillard Brut Premier Cru	£95
Thiénot Brut	£89
Taittinger Brut Réserve	£109
Perrier-Jouët Grand Brut	£105
Veuve Clicquot Yellow Label Brut	£105
Bollinger Special Cuvée Brut	£125
Louis Roederer Brut	£119
Krug Grande Cuvée Brut	£245

BLANC DE BLANCS

Ruinart Blanc de Blancs Brut NV	£115
---------------------------------	------

BLANC DE NOIRS

Clément Perseval Blanc de Noirs Brut NV	£95
---	-----



CHAMPAGNE BY THE BOTTLE

ROSÉ	
Serge Mathieu Brut Rosé	£89
Thiénot Brut Rosé NV	£119
Ruinart Brut Rosé NV	£135
Laurent Perrier Brut Rosé NV	£145
Bollinger Brut Rosé NV	£145
Billecart – Salmon Brut Rosé NV	£155

VINTAGE AND PRESTIGE

2008 Palmer & Co Blanc de Blancs Brut	£109
2008 Veuve Clicquot Brut Vintage Rosé	£185
2007 Bollinger La Grande Année	£198
2006 Dom Pérignon Brut	£325
2004 Veuve Clicquot La Grande Dame Brut	£355
2002 Dom Ruinart Blanc de Blancs Brut	£365
2007 Louis Roederer Cristal Brut	£435
2004 Dom Pérignon Brut Vintage Rosé	£655
1992 Dom Pérignon Oenothèque Brut Rosé	£1650

SPARKLING WINES

Nyetimber Classic Cuvée (England)	£98
Nyetimber Rosé (England)	£105
Ambriel Classic Cuvée (England)	£89
Contadi Castaldi Brut Fanciacorta Docg (Italy)	£75
Méthode Traditionelle Cuvée Signée Domaine (France)	£50

SAKE

Akitabare "Shunsetsu" Honjozo (Spring Snow) Languishingly dry with rarefied flavor notes that impart a declasse elegance. 100ml £ 250ml £ 720ml bottle £

Dewazakura "Oka" Ginjo (Cherry Bouquet) Delightful, flowery bouquet with a touch of pear and melon. 720ml bottle £

Houraisen WA 蓬莱泉 和 (Harmony)

Junmai Ginjo, Sekiya Brewery, Aichi prefecture A hint of lychee on the nose, harmonious blend of umami. 100ml £17 250ml £41 720ml bottle £118

Masakura 真桜 (True Cherry Blossom)

Junmai Ginjo, Daishichi Brewery, Fukushima prefecture Elegant pear and honeydew, followed by creamy smooth texture and subtle savory depth to linger. 100ml £28 250ml £67 720ml bottle £193

Dassai 23 獺祭 (Otter Festival)

Junmai Daiginjo, Asahi Brewery, Yamaguchi prefecture Aromas of delicate peach and tropical fruits, this extremely velvety sake is as pure and elegant as a junmai daiginjo can get. 720ml bottle £189

Mio 澪 (Trace of Spume)

Sparkling, Takara Brewery, Hyogo prefecture Gentle fizz with sweet flavours of vanilla and elderflower. 300ml bottle £25

Shira-kawago 白川郷 (Snowy Village)

Cloudy, Miwa Brewery, Gifu prefecture Lightly cloudy sake with a fresh melon flavour and a hint of coconut, dry finish. 500ml bottle £74

Ume No Yado - Aragoshi Umeshu あらごし梅酒

Sake based plum wine with rich fruity flavour from its blended pulp. This plum wine promises you a refreshing taste and texture. Ideal to pair with dessert. 100ml £13 250ml £29 500ml bottle £54