AFTERNOON TEA & BOTTOMLESS DRINKS





ROOFTOP BAR

FOOD MENU

SAVOURY

LOBSTER ROLLS
Poached Lobster, Sriracha Mayo, Brioche Roll

CUCUMBER RIBBONS & MINT Whipped Ricotta, Tomato Bread

SMOKED CHICKEN & CURRIED MAYO Brandy Soaked Sultanas, Granary Bread

SABINE SAUSAGE ROLL N'duja, Cumberland Sausage, Fennel Seeds

TRUFFLE MAC & CHEESE CROQUETTE
Truffle Mayo

SWEET

PISTACHIO CHOUX BUN
Pistachio & Vanilla Cream, Toasted Pistachio

BLACK FOREST LOLLIPOP
Dark Chocolate Brownie, Cherry, Spiced Rum Ganache

FRESH FRUIT TART
Crème Diplomat, Fresh Seasonal Fruits & Berries

RED VELVET
Citrus Cream Cheese

FRESHLY BAKED SCONES
Clotted Cream, Strawberry Preserve

VEGAN FOOD MENU SAVOURY

BBQ JACKFRUIT WRAP Avocado, Crispy Onions

CUCUMBER RIBBONS & MINT
Plant Based Cream Cheese, Tomato Bread

BEETROOT FALAFEL Hummus, Granary Bread

PLANT BASED SAUSAGE ROLL

CRISP MUSHROOM GYOZA, PICKLED GINGER

SWEET

CHOCOLATE & CHERRY TART

With Poppy Seeds

RED VELVET CAKE

VICTORIA SPONGE

PLANT BASED SCONES
Vegan Cream, Strawberry Preserve

BOTTOMLESS DRINKS

90 MINUTES

£50

HARLOT BRUT CHARMAT OF ENGLAND SPARKLING WINE

£44

JASMINE ICED TEA

Bespoke Sabine Diistil
Gin, Italicus, Lemon Juice, Jasmine Syrup, Blue Pea
Flower Tea topped with Fever Tree Lemonade

£39

0% JASMINE ICED TEA

Lyres Dry 0%, Lemon Juice, Jasmine Syrup Blue Pea Flower Tea topped with Fever Tree Lemonade

T&Cs

Bottomless drinks are priced per person for a minimum of two participants and include food. Your 90-minute slot starts with your first drink. All guests at the table must participate. Glasses refilled when empty. Price per person, no sharing. 21+ policy. Management reserves the right to withdraw offer & refuse service without notice to whoever is deemed to be drinking irresponsibly.

12.5% service charge added.

BOOKINGS

Bookings can be made by visiting SABINELONDON.CO.UK



Please let us know if you have any dietary or allergies in advance.



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