

SMOKED ALMONDS £4 PB

MARINATED OLIVES £4 PB

CHILLI CRACKERS £4 PB

TOASTED FOCACCIA £8 V

Beetroot & thyme oil, aged balsamic

BURRATA £18 V

Marinated cherry tomatoes, olive tapenade, toasted almonds

BRITISH & CONTINENTAL CHARCUTERIE £20

Pickles, sundried tomato, mustard, cultured butter, focaccia chunks

MAC N CHEESE BON BONS £13 V

Truffle mayo

ASPARAGUS & QUINOA TART £16 PB

Quinoa tart, cashew cream, spiced tomato chutney, vinaigrette

PAPRI CHAAT £15 V

Crisp pastry discs, chick pea, sweet yogurt, tamarind, coriander & mint chutney, pomegranate

BBQ JACK FRUIT TOSTADA £15 PB

Pico de galo, guacamole, crisp onion

GALICIAN STYLE OCTOPUS £24

Smoked paprika, sautéed potatoes, capers, aioli

LEBANESE CHICKEN £17

Roast biber peppers, flat bread, & tamarind yogurt

SABINE POKE BOWL £16 PB

Oriental tofu, sticky rice, edamame, pickled ginger, avocado, cherry tomato, radish, cucumber, citrus soy dressing

Add cured smoked salmon £4

LAMB NECK FILLET £22

Pea puree, broad beans, anchovies, goat's curd, mint & truffle dressing

CRISP POTATOES £7 V

Spicy smoked paprika aioli

CHARRED SEASONAL GREENS £8 PB

Mojo Picon, olive oil

CHICKPEA CHIPS £9 PB

Cumin and coriander cream cheese

ASIAN STYLE SLAW £7

Crispy noodles, sesame & miso dressing

SUMMER BERRIES & MINT £8 PB

Fresh berries macerated in Select Aperitivo, vegan meringue

MATCHA TEA DELICE £8

Jaconde biscuit, yuzu mousse, passion fruit

XIN & VOLTAIRE COCKTAIL SORBET £9

Please ask for flavours

Dishes may contain nuts. (v) suitable for vegetarians. (pb) Suitable for vegans.
A discretionary 12.5% service charge will be applied to your bill.

For allergens, scan me
or ask a member of staff





S A B I N E

ROOFTOP BAR