

Cocktails £16

BOULEVARDIER

Piggy Back Rye, Discarded Vermouth, Campari

DAIQUIRI

Eminente 7 Years Old, Lime Juice, Sugar Syrup
(Other Flavours Available, Please Ask A Team Member)

SIDECAR

Hennessy V.S., Fresh Lemon Juice, Cointreau

ESPRESSO MARTINI

Belvedere Vodka, Tia Maria Coffee Liqueur, Fresh Espresso

WHISKY SOUR

Glenmorangie X, Angostura Bitter, Orange Bitter,
Lemon Juice, Egg White, Sugar Syrup

MOSCOW MULE

Belvedere Vodka, Lime Juice, Fever Tree Ginger Beer And Angostura Bitters

PALOMA

Volcan De Mi Tierra Blanco Tequila, Lime Juice, Eager Pink Grapefruit Juice
and London Essence Grapefruit Soda

PENICILLIN

Whistle Pig 10, Ginger, Honey Syrup, Lemon Juice

Sparkling & Champagne

	125ml	Bottle
CHANDON GARDEN SPRITZ	£12.5	£75
LOUIS POMMERY SPARKLING England	£13	£78
RUINART BRUT	£18	£150
RUINART ROSE	£19	£170
RUINART BLANC DE BLANCS	£20	£175
DOM PERIGNON BRUT 2012 VINTAGE		£370
KRUG GRAND CUVÉE NV		£380
ARMAND DE BRIGNAC, GOLD BRUT		£700
ARMAND DE BRIGNAC, ROSE' BRUT		£900

Magnums

	1.5L
RUINART BLANC DE BLANCS	£350
DOM PERIGNON 2012 VINTAGE	£950
ARMAND DE BRIGNAC GOLD BRUT	£1350
ARMAND DE BRIGNAC, ROSE' BRUT	£1750

Red Wine

	175ml	Bottle
CRUSAN GRENACHE-MERLOT, PAYS D'OC, France	£11	£44
CATENA APELLATION CABARNET SAUVIGNON, Argentina	£13	£52
TERRAZAS MALBEC, Argentina	£14	£56
CROZES-HERMITAGE, PETITE RUCHE, France		£74
CHATEAUNEUF-DU-PAPE, LES BARTAVELLES, JEAN-LUC COLOMBO, France		£90

White Wine

	125ml	Bottle
ALLUMEA ORGANIC GRILLO CHARDONNAY, Italy	£11	£44
VIONTA, ALBARIÑO, Spain	£13	£52
ERRAZURIZ MAX RESERVA CHARDONNAY, Chile		£56
CLOUDY BAY SAUVIGNON BLANC, New Zealand	£14	£76
CHABLIS 1ER GRAND CRU MONTMAIN 2020, France		£90

Rose Wine

	125ml	Bottle
CHATEAU DE BERNE ESPRIT IGP MEDITERRANEAN ROSE, France	£11	£44
ULTIMATE PROVENCE, France	£13	£52
CHATEAU D'ESCLANS WHISPERING ANGEL 2020, France	£15	£60
CHATEAU D'ESCLANS ROCK ANGEL 2020, France		£73

Magnums

	1.5L
CHATEAU D'ESCLANS WHISPERING ANGEL 2020, France	£130
CHATEAU D'ESCLANS ROCK ANGEL 2020, France	£150

Wines available on a 125ml upon request, prices
shown are for 175ml serve

Spirits

SABINE GIN	£11
BELVEDERE PURE	£11
BELVEDERE 10	£25
EMINENTE CLARO CUBAN	£11
EMINENTE 7 YEARS OLD CUBAN	£14
GLENMORANGIE “X”	£11
PIGGY BACK RYE 6 YO	£11
WHISTLE PIG RYE 10 YO	£14
GLENMORANGIE 10 YO	£12
GLENMORANGIE 18 YO	£16
VOLCAN DE MI TIERRA BLANCO	£11
VOLCAN DE MI TIERRA CRISTALINO	£14
VOLCAN DE MI TIERRA X.A.	£42
HENNESSY VS	£11
HENNESSY VSOP	£13
HENNESSY XO	£44

All spirits are served as 50ml measure but available in 25ml upon request
Please ask a team member for more spirits.

Gabine Bottle Menu

VODKA

BELVEDERE PURE 700ML	£220
BELVEDERE 10 700ML	£380
BELVEDERE LUMINOUS MAGNUM 1.75L	£450

GIN

SABINE GIN 700ML	£200
HENDRICKS'S ORIGINAL 700ML	£220
TANQUERAY 10 1L	£240

RUM

DIPLOMATICO RESERVA	£220
EMINENTE 7 YEARS OLD CUBAN	£240

WHISKEY

GLENMORANGIE X	£200
WHISTLE PIG RYE 10 Years Old	£260

COGNAC

HENNESSY VS	£200
HENNESSY XO	£350

AGAVES

VOLCAN DE MI TIERRA BLANCO	£220
VOLCAN DE MI TIERRA CRISTALLINO	£260
VOLCAN DE MI TIERRA X.A.	£700
DEL MAGUEY VIDA MEZCAL	£340

Please note that all spirit includes a selection
of mixers in the final price shown

Cold Canapés

BEETROOT CURED SALMON MINI TACOS

Yuzu, cucumber & zesty cream cheese
(gluten, dairy, sulphite, fish)

BARKHAM BLUE MOUSSE

Fig jam, toasted pecans, blinis
(gluten, dairy, nuts)

CORONATION CHICKEN & APRICOT CANNOLI

(Gluten, dairy, egg, sulphite, mustard, halal)

SWEETCORN FRITTERS

Crushed potato, mint chutney & tamarind sauce. (pb, sulphite)

SMOKED TUNA TARTARE

Sriracha mayo, nori cracker, black sesame
(fish, egg, gluten, sesame)

Hot Canapés

MINI BEEF WELLINGTON

With herb mash & barolo jus.
(gluten, dairy, mustard, egg, celery)

CHICKEN GYRO

Beetroot tzatziki, pickled cucumber & onion
(gluten, dairy, halal, sulphite, mustard)

CURRIED TOFU

Coconut yogurt & cilantro. (pb)

POACHED LOBSTER

Tarragon, courgette, cream cheese & exmoor caviar
(dairy, crustacean, fish)

NDUJA SPICED PORK MEAT BALLS

Tequila spiked marinara sauce
(sulphite, gluten, celery)

Dessert

TOASTED BRIOCHE

Rhubarb cheesecake & wild berries
(gluten, dairy, egg, nuts)

MORELLO CHERRY & MERINGUE TART

(gluten, dairy, egg, nuts)

SABINE DISTILL GIN & TONIC GRANITA

(sulphite)

Food served from 8.30pm - 10pm via tray service
Food included in ticket price

Price includes VAT at the current rate.
Food allergies; please ask a member of our team for information
on allergens contained in our dishes. Dishes may contain nuts.
(v) Suitable for vegetarians. (pb) Suitable for vegans.
(ngci) no gluten containing ingredients.
(pb/ngci) available denotes dishes for which there is a vegan
or not gluten containing ingredients version available,
please ask your server for more details.



SABINE
ROOFTOP BAR ST PAULS

New Year's
Eve
2024

S A B I N E
ROOFTOP BAR ST PAULS

Ruinart

Ruinart
CHAMPAGNE
BRUT