

SABINE

BRUNCH

2 courses £37pp | 3 courses £45pp

Bottomless bubbles for 90 minutes for an additional £35pp

Served from 12:00 - 16:00

STARTERS

Mac n Cheese Croquettes (V)

truffle mayo, aged parmesan 1110kcal

Nikka Cured Salmon

blini, yuzu, caviar 137kcal

Winter Mushrooms (PB)

truffle cream cheese, grilled sourdough 46kcal

Italian Sausage Arancini

pistachio romesco 686kcal

Cali Buttermilk Pancakes

blueberry compote 1497kcal

Cilbir

poached egg, garlic Greek yogurt, chilli oil, dill 310kcal

MAINS

Sabine Eggs Benedict

served with poached eggs on toasted NY style croissant

Choose from:

Pulled Crab

sriracha spiked hollandaise 1532kcal

Nikka Cured Salmon

hollandaise, caviar 1561kcal

Maple Cured Bacon Loin

hollandaise, hot honey 1651kcal

Avocado & Sautéed Mushrooms (V)

truffle hollandaise 1717kcal

Buttermilk Fried Chicken & Doughnuts

maple seasoning, hot honey, parmesan 1514kcal

Smashed Avocado (PB)

crumbled feta, sourdough, grilled vine tomatoes 342kcal

Sabine Brunch Croissant

maple cured bacon loin, 'Nduja sausage patty, fried egg, caramelised mushrooms & onions, house sauce, NY style croissant bun 1648kcal

Steak Frites

dry aged steak, fried egg, fries, cherry vine tomato, spicy hollandaise 724kcal

Grilled Salmon

preserved lemon, coriander salsa verde, fries 905kcal

DESSERTS

Warm Sticky Date Pudding (PB)

salted caramel ice cream 491kcal

Sticky Banana Bread

caramelised banana, date caramel & pecan 367kcal

Affogato

espresso, vanilla ice cream, coffee liqueur, pistachio finger 194kcal

ENHANCE YOUR MEAL WITH THESE ADD ONS

Two Poached Eggs 132kcal	4	Two Fried Eggs 311kcal	4
Maple Cured Bacon Loin 108kcal	4	'Nduja Sausage Patty 235kcal	4
Zeastar Shrimps 45kcal (PB)	6	Buttermilk Fried Chicken 1278kcal	8
Plant Based Buttermilk Fried Chicken 1049kcal	6		