

VALENTINES MENU

£295 FOR TWO

This Valentine's, let romance take centre stage on the Sabine rooftop. DJ Munro sets the mood with the soulful Sounds of Sade blended and reworked, crafting the perfect soundtrack for an unforgettable evening. Indulge in exquisite cocktails, shareable delights, and moments made for two.

ON ARRIVAL

PLUME 21 OUR SIGNATURE CHAMPAGNE COCKTAIL.

A SPARKLING INTRODUCTION TO YOUR EVENING,
CRAFTED WITH THE POMMERY APANAGE 1874
CHAMPAGNE AND A WHISPER OF DELICATE
BOTANICALS, AWAKENING THE SENSES AND SETTING
THE STAGE FOR AN UNFORGETTABLE NIGHT.

FOLLOWED BY

VELVET BLOOM

A DECADENT MASTERPIECE OF RICH, VELVETY
FLAVORS INTERTWINED WITH SUBTLE FLORAL NOTES,
DESIGNED TO CAPTIVATE THE PALATE AND LINGER IN
MEMORY LONG AFTER THE LAST SIP.

WARM PARKER STYLE-ROLLS

WHIPPED HARISSA & HONEY BUTTER

STARTERS

GRILLED TIGER PRAWNS

CHERMOULA, GARLIC & LIME

ACHARI CHICKEN TACO

PICKLED ONION, CORIANDER & MINT CHUTNEY

SHIITAKE MUSHROOM GYOZA

PICKLED GINGER, TRUFFLE PONZU

MAINS

PUMPKIN & SAGE RAVIOLINI (PB)

SUN-DRIED TOMATO PESTO, VEGAN PARMESAN CHEESE, CRISP KALE

ROAST FILLET OF HALIBUT

SHRAYMEH – NORTH AFRICAN TOMATO STEW, ROASTED SQUASH

DRY-AGED PICANHA STEAK (SERVED MEDIUM RARE)

SRIRACHA-SPIKED HOLLANDAISE, GAME CHIPS, GRILLED VINE TOMATOES,
TRUFFLE MAC N' CHEESE

DESSERT

RASPBERRY & WHITE CHOCOLATE HEART

PISTACHIO SPONGE, LEMON VERBENA

MATCHA TEA CRÈME BRÛLÉE

BRANDY & GINGER BRITTLE

AFFOGATO

ESPRESSO, VANILLA ICE CREAM, COFFEE LIQUEUR, PISTACHIO FINGER