





THE RESTAURANT AT SANDERSON

OPENING TIMES

BREAKFAST

6.30am – 11am (Monday to Friday) 7am – 11.30am (Saturday & Sunday)

LUNCH

12pm - 2.30pm

DINNER

6pm – 10.45pm (Monday to Saturday)

6pm – 10pm (Sunday)

CAPACITY

RESTAURANT

Banquet/Dinner - 80 guests

Reception - 150 guests

RESTAURANT & COURTYARD GARDEN

Banquet/Dinner - 160 guests

Reception - 280 guests

RESTAURANT & LONG BAR

Reception - 330 guests

RESTAURANT, COURTYARD GARDEN

& LONG BAR

Reception - 460 guests

THE RESTAURANT AT SANDERSON MENUS

BREAKFAST

Wake up well at Sanderson with an energising breakfast that can either be served in The Restaurant at Sanderson or taken outside to be enjoyed in the Courtyard Garden or on Berners Terrace. Indulge in Golden Pancakes with streaky bacon, crème fraiche, berries and maple syrup or fuel up for an active day with Shakshuka or Sanderson Eggs with mashed avocado, green chilli, spring onion, coriander, tomato and sourdough toast.

LUNCH & DINNER:

Our lunch and dinner menus focus on contemporary British techniques and flavours, using ever-changing, seasonal produce alongside eye-catching presentation. Dishes include Duck Rillette with balsamic figs, caramelised pecans, kumquat gel and Venison Haunch with wild mushrooms, truffle dauphinoise, red wine jus; followed by tasty treats such as Braeburn Apple Tart with salted caramel sauce, crème fraîche ice cream and Ice Nougat with mandarin and thyme sorbet, cranberry coulis and tuile.

MENU OF THE DAY: 3 COURSES £28 (LUNCH & DINNER)

Our set menu is an excellent choice for those looking to experience the best of The Restaurant at Sanderson, especially for pre-theatre dining. Highlights include Chicken Terrine with walnuts and homemade piccalilli, Hake with shrimp butter, bean cassoulet and samphire, and Black Forest Delice with tonka ice cream and cherry coulis.





Mad Hatters AFTERNOON TEA

BOOKING TIMES

MONDAY TO SATURDAY 12.30pm – 4pm

SUNDAY 1pm – 5pm

Mad Hatters Afternoon Tea at £48

Mad Hatters Champagne Afternoon Tea at £58

Mad Hatters Pink Champagne Afternoon Tea at £65

Children ages 4 to 11 £35

On celebratory days and bank holidays, Mad Hatters Afternoon Tea is priced from £58 per person for special packages.





Mad Hatters

BOOKING TIMES MONDAY TO SUNDAY 7pm – 9pm

Mad Hatters Tipsy Evening Tea £58

*AGE RESTRICTION 21+





LONG BAR

OPENING TIMES

MONDAY TO THURSDAY 11am – 1am

FRIDAY & SATURDAY 11am - 2am

SUNDAY 11am - 11pm

*AGE RESTRICTION 21+

ENTERTAINMENT

THURSDAY EVENINGS
Live saxophonist and DJ followed by
Do Not Disturb with Kevin O'Leary
Funky house & classics

FRIDAY EVENINGS
Resident DJ
Uplifting house, funky house & classics

SATURDAY EVENINGS
Resident DJ
Deep house, tech house & classics





COURTYARD GARDEN

CAPACITY

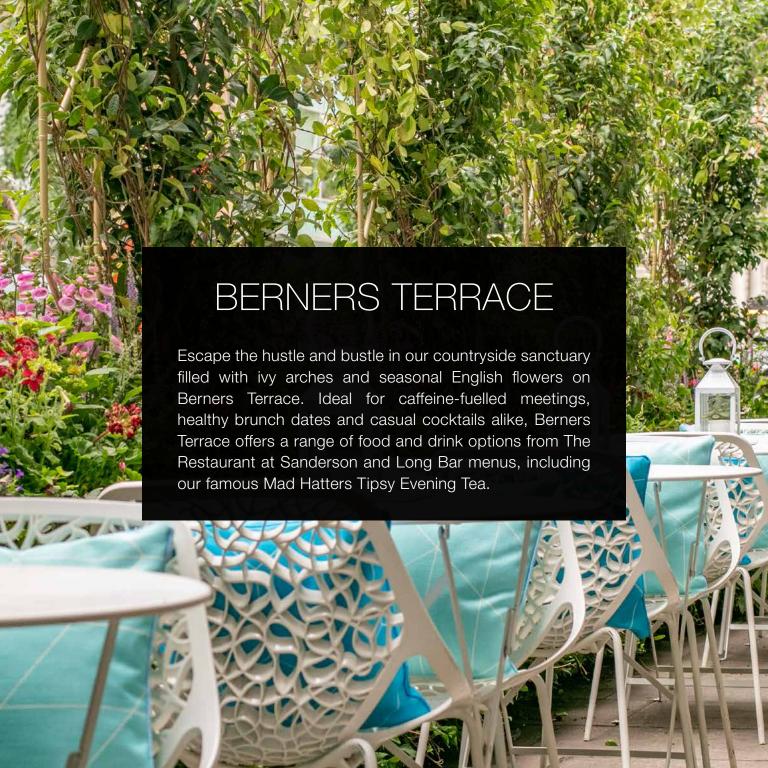
COURTYARD GARDEN
Banquet/Dinner - 80 guests
Reception - 180 guests

COURTYARD GARDEN & RESTAURANT Banquet/Dinner - 160 guests Reception - 280 guests

COURTYARD GARDEN, RESTAURANT & LONG BAR
Reception - 460 guests

PRIVATE EVENTS

Available to hire for private events, minimum spend applicable.







PURPLE BAR

OPENING TIMES

Monday to Sunday: 6pm - 2am

*AGE RESTRICTION 21+

CAPACITY

Banquet/Dinner - 10 guests Reception - 30 guests

PRIVATE EVENTS

Available to hire for private events, minimum spend applicable.

PURPLE BAR

Our elevated Bar Bites include Crispy Gnocchi with pesto and parmesan and Merguez Sausage with tahini yoghurt, perfect for sharing or as appetisers. For those who like their cocktails with a side of theatricality, opt for the 'Forgot Me Not' with Herradura Reposado tequila, Grand Marnier, lemon and Champagne foam, or the 'Rabbit Hole' with cherry vodka, Cochi Americano, port, lemon and egg white.

COCKTAIL HEAVEN MASTERCLASS - £50 PER PERSON

Cocktail Heaven provides a hands-on approach to learning modern and classic methods of cocktail crafting. London's top mixologists will teach you the art of mixology step-by-step and will guide you in the use of professional bar equipment. Designed for an introductory level audience, the course is highly interactive, informative and fun - ideal for team building, work parties or special occasions.

CONTACT

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MARKETING ENQUIRIES
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