Sanderson, in the heart of London’s West End, offers a retreat from the bustle of the city into a world of fantasy and well-being. Whether you’re looking to make an impression, have an enticing meal or to escape the everyday, you’ll find a culinary or cocktail offering for all occasions and tastes. Guests can drink or dine al fresco all year round in the Courtyard Garden as well as indulge in our whimsical Mad Hatters Afternoon Tea. Long Bar serves traditional cocktails with a Sanderson twist from an airy, light and energetic bar, and Purple Bar provides a theatrical setting with world-class cocktails.
Located just steps away from Sanderson’s iconic lobby and just off the legendary Long Bar, The Restaurant at Sanderson blends visionary design with an exceptional menu and artisanal cocktails. Set to tantalise your taste buds, the restaurant offers a selection of palatable dishes from Seared Scallops to Venison Haunch and Lamb Shank complete with tasty treats such as Pear Crème Brûlée and Black Forest Delice, there’s no doubt that this menu of must-eats is not one to be missed.

Retreat to the lush, heritage-listed Courtyard Garden for dinner reservations or enjoy a lazy lunch inside the iconic Sanderson restaurant to sample its ever-changing, seasonal menu.
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

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.
Sanderson invites you to tumble down the rabbit hole for our Mad Hatters Afternoon Tea. Discover menus hidden inside vintage books, teapots adorned with kings and queens, and sandwich plates decorated with birdcages, carousels and ticking clocks upon which rest savoury, specialty sandwiches. The sweet and savoury elements are all created for our guests with specially selected ingredients to delight the senses.

For a unique and whimsical cocktail experience, try our Tipsy Evening Tea replete with a flight of four cocktails.
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.
Cocktail connoisseurs rejoice and enjoy our renowned Alice inspired Mad Hatters Tea, complete with a tipsy twist and a cocktail flight. Start with savoury bites such as White Rabbit Wild Mushrooms and Truffle, Parmesan Tartlets and the Craxton Manor Brie and Parmesan Sandwich before indulging in the alcohol-infused cakes. Adding a seasonal spin to our teatime treats, enjoy Grey Goose Cherry Noir Vodka and Cranberry Tartlet alongside Aged Rum and Dried Fruits Truffle, amongst many more new additions to tempt your sweet tooth. In this wonderland for grown ups, even Alice might be out of her depth.
BOOKING TIMES
MONDAY TO SUNDAY
7pm – 9pm

Mad Hatters Tipsy Evening Tea £58

*AGE RESTRICTION 21+
At some 80-feet in length, Sanderson’s dramatic, glowing onyx Long Bar has been remodelled with nature in mind, dripping with climbing vines, hanging plants and decadent floral displays, creating a mesmerising focal attraction. Renowned for its delectable cocktails, Sanderson has introduced “Signature Cocktails” - the launch of Long Bar’s cutting-edge menu. With sbe’s core values at the forefront of the creation of their latest concept, the exciting new menu is an exploration of Authenticity, Innovation, Mastery and Sophistication. In addition, guests can sit and savour “Sanderson Classics” - the complete collection of Sanderson’s all-time favourite cocktails. From Deluxe Mojitos to Jasmine Margaritas, this tempting range of classic cocktails is perfect to enjoy in one of London’s most opulent locations.
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
Escape into the captivating whimsical world that is our private Courtyard Garden - a lush open-air oasis brimming with flowering trees, fountain, mosaics and a reflecting pool. The Courtyard Garden is an architecturally classified Heritage Garden with a blissfully heated outdoor terrace. Guests can drink, dine or simply relax in this private sanctuary that is unique in all of London.
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.
Escape the hustle and bustle in our countryside sanctuary filled with ivy arches and seasonal English flowers on Berners Terrace. Ideal for caffeine-fuelled meetings, healthy brunch dates and casual cocktails alike, Berners Terrace offers a range of food and drink options from The Restaurant at Sanderson and Long Bar menus, including our famous Mad Hatters Tipsy Evening Tea.
With its symphony of purples, lavenders and violets, Purple Bar is a chic and intimate lounge that has become one of London’s hottest gathering places. Draped in violet silk opera curtains, the wildly theatrical Purple Bar feels straight from the pages of “Alice in Wonderland” – a quality that makes it the perfect setting for drinks, conversation and people-watching. Purple Bar offers quality cocktails and the Fine & Rare collection, as well as a cocktail-making masterclass, Cocktail Heaven.
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.
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

RESERVATIONS
london-guestservices@sbe.com
+44 (0)20 7300 5588

MARKETING ENQUIRIES
Sophie Crann
Regional Food & Beverage Marketing Manager
sophie.crann@sbe.com
+44 (0)7795 481691

sbe.com