

SAGER + WILDE

We pride ourselves on working with local and independent suppliers who deal only in the freshest and most premium quality produce.

As a result, our menus are subject to change based on what we/they can source at any given time - we can assure you that whatever the change may be, it will always be a delicious one!

SAMPLE SHARING MENU | £45PP

Olives (ve)

Focaccia

Mozzarella, apricot, fennel, endive, honey, walnut (gf)

Grilled baby gem, peach, ajo blanco, smoked almond (v, gf)

Zerbinati melon, crème fraiche, duck speck (gf)

Tagliatelle Amatriciana, pecorino

Pici, pistachio pesto, mint (v)

Pork loin, borlotti beans, rainbow chard, tarragon, capers (gf)

Grilled sweetcorn, jalapeno butter, manchego (v, gf) (served individually for non-meat eaters)

Tiramisu (£5 supplement)

Please inform the events manager if you have any dietary requirements or allergies.

Vegan and gluten free variations can be made on various dishes upon request.