

# 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

Straciatella, persimmon, pickled walnut, smoked rapeseed oil (v, gf)

Linley farm salad, winter radish, green citrus, horseradish (ve, gf)

Salami (gf)

Pasta e fragoli (ve)

Squid, pardina lentils, saffron aioli (gf)

Braised ox & bone marrow ragu, tagliatelle, parmesan

Pig cheek, delicata pumpkin, chestnut, mostarda (gf)

Pink fir potatoes, seaweed butter (v, gf)

+£5pp Hake, salsify, trout roe butter (gf)

+£5pp Onglet, pecorino fonduta, escarolle, pickled raisin, pine nut (gf)

Spiced pear cake, whisket butterscotch

+£7pp Cheeseboard

*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.*