



SHARING MENU



Food is served sharing style. – A table full of freshly baked sliced sourdough pizzas, hearty bowls of gnocchi, fresh salads and moreish nibbles. Add a show stopping cinnamon roll tower to any sharer package for an additional £4 per person.

SILVER SHARER

13.5pp

MARGARET PIZZA

San Marzano, fior di latte, torn buffalo mozzarella, baby basil, extra virgin olive oil (v)

BIG RON PIZZA

Our beautiful Margaret with slices of pepperoni

GNOCCHI CAPRESE

Baked potato gnocchi, Napoli sauce, buffalo mozzarella, basil, Gran Moravia (v)

GREEN BABY LEAF SALAD

Citrus and extra virgin olive oil dressing, sea salt (ve)

TWISTED DOUGH

Harissa, caramelised onions, Gran Moravia, herb crème fraîche (v)

PLATINUM SHARER

24pp

BUTCHER'S CHOICE PIZZA

San Marzano, fior di latte, butter chicken, ground harissa lamb, 12-hour ox cheek chilli, pepperoni, caramelised onions, smoked bacon, prosciutto, rocket

ERBIVORO PIZZA

Marinated vegetable ragu, San Marzano, kale, baby spinach, roasted red onion, Veganerella, roasted red peppers, crispy puffed potato, rocket (ve)

MARRAKECH PIZZA

Ground harissa lamb, fior di latte, San Marzano, roasted red onion, pomegranate, roasted red peppers, herb crème fraîche, coriander

OX CHEEK GNOCCHI

Baked potato gnocchi, 12-hour Ox cheek chilli, Gran Moravia

BUTTER CHICKEN CAESAR SALAD

Baby gem, Gran Moravia, Murgh Makhani (butter chicken), Caesar dressing, sourdough croutons

HOUMOUS

Stone baked and folded sourdough flatbread (ve)

TWISTED DOUGH

Harissa, caramelised onions, Gran Moravia, herb crème fraîche (v)

(v) Vegetarian (ve) Vegan (n) Nuts

GOLD SHARER

19pp

OX 'N' DOG PIZZA

12-hour ox cheek chilli, San Marzano, fior di latte, jalapeños, bratwurst, American mustard, crispy fried onions, coriander

ERBIVORO PIZZA

Marinated vegetable ragu, San Marzano, kale, baby spinach, roasted red onion, Veganerella, roasted red peppers, crispy puffed potato, rocket (ve)

BUTTER CHICKEN GNOCCHI

Baked potato gnocchi, Murgh Makhani (butter chicken), baby spinach, Gran Moravia

HOUMOUS

Stone baked and folded sourdough flatbread (ve)

ROCKET SALAD

Citrus and extra virgin olive oil dressing, balsamic, Gran Moravia (v)

TWISTED DOUGH

Harissa, caramelised onions, Gran Moravia, herb crème fraîche (v)

FEAST FINISHERS

+4pp

Fancy something sweet to finish?

Why not add our delicious Cinnamon Rolls or mini lemon pavlova cheesecake?

CINNAMON ROLLS

Muscovado butter, dark chocolate sauce, smashed hazelnuts, raspberry, vanilla gelato (v)(n)

A SLICE OF CHEESECAKE

Lemon pavlova, blueberry compote, smashed honeycomb (v)

T&C'S

- Large party booking 'feast menus' are presented sharing style.
- Minimum party size 20 people.
- Food numbers must be confirmed a minimum of 7 days prior to event date.
- A 25% deposit is required to secure the booking, with balance to be paid when confirming numbers.
- Please inform us of allergens and dietary requirements at time of booking.
- Vegan / vegetarian options can be adjusted for as required.

BREWERY WHARF TAVERN