

Unwined

casual group menu.

for groups 15 or more

The menu below is designed to be laid out as a delicious spread for your guests to help themselves to at their leisure. It's perfect for casual style events, but something more substantial than canapes. Please let us know of any dietary requirements and we'll cater accordingly (vegan options available)

bread + salads.

chef's selection bread board [ve]

pea, broad bean, courgette, feta [v]

tomato, basil, bread panzanella [ve]

crispy mid potatoes [ve]

warm dishes.

blackened lime chicken, coriander salsa

pan-fried salmon, watercress sauce

oven roast summer squash, crumbled feta, pomegranate molasses [v/ve*]

£30 pp

add-on options.

seasonal cheese board inc crackers, quince £57 *for 10-15 ppl*

charcuterie board inc sourdough crackers, chilli jam £75 *for 10-15 ppl*

shared tray bake £5pp

choose from: brownie • sticky toffee • pistachio and pomegranate [ve]

bespoke tiered celebration cake

priced on design, from £10pp

Please make sure to let us know of any dietary requirements for your party and we tailor the menu to best suit.
key. [v]egetarian [ve]gan *alternative option • Menu subject to change and availability.

We add a discretionary 12.5% service charge to all bills, 100% of all gratuities are shared between the team.

unwinedbars.co.uk | @unwinedinwaterloo