



PRIVATE HIRE
BROCHURE

WELCOME TO *DEAR SAILOR*

Dear Sailor is a unique venue.
Existing for like-minded, quality
driven individuals to escape the
regularity of city centre life.
Independent in spirit;
grounded in community.

Exclusive Hire: 150 PAX
Main Bar: 100 PAX
Terrace: 50 PAX







DRINKS *PACKAGES*

Bespoke Drinks
Packages Include:
Sparkling Arrival
Signature Cocktails

Premium Beer
Choice of Spirit & Mixers
Red, White and Rose Wine

SAMPLE COCKTAIL *MENU*

LYCHEE SAKURA

FIZZY • FLORAL • DRY

Ki No Bi Gin, Campari, Lychee, Cherry and Hibiscus, Martini Asti Spumante

BOLD AND BERRYFUL

INDULGENT • MATCHA • CREAMY

Cîroc Red Berry Vodka, Midori Melon Liqueur, Green Matcha, Cream

ICEBERG

CITRUSY • SALTY • FRESH

Ketel One Citroen Vodka, Blue Curaçao Liqueur, Fino Sherry, Saline Solution, Egg White

ONE KISSA ALL IT TAKES

SMOOTH • RICH • COMPLEX

Eminente Reserva 7yo Rum, Demerara, Banana, Coffee, Cream

GOJI CLOVER CLUB

FRUITY • FROTHY • ELEGANT

Tanqueray No. TEN Gin, FAIR Goji Liqueur, Mancino Sakura Vermouth, Citrus, Raspberry, Egg White

WASABI MARGARITA

ZESTY • TANGY • REFRESHING

Casamigos Blanco Tequila, Cointreau Liqueur, Citrus, Wasabi, Salt

PECAN MAI TAI

TROPICAL • FLAVOURFUL • REFRESHING

Bumbu Original Rum, Trois Rivières Blanc Rum, FAIR Kumquat Liqueur, Homemade Pecan Syrup, Citrus, Pineapple, Angostura Bitters





CANAPE MENU

STANDARD MENU

CHOOSE 3 - £15.50PP

CHOOSE 5 - £22.50PP

CHICKEN LIVER PARFAIT

Brioche Finger, Apple Chutney

CHILLI, CRAB & MANGO TOSTADA (GF)

SMOKED SALMON BLINIS

Exmoor Caviar

SUNDRIED TOMATO & BLACK OLIVE BRUSCHETTA. (VE/GF)

WHIPPED GOATS' CHEESE TARTLET (V)

Red Onion Marmalade, Pumpkin
Seed Pesto

CURED SALMON TARTARE (GF)

Avocado & Miso, Tapioca Cracker,
Trout Roe

CRISPY RICE CAKE (VE/GF)

Nasu Aubergine, Harissa Ketchup

CHEESEBURGER SLIDER

Kewpie Mayo, Kecap Onions

SLOW COOKED PORK BELLY (GF)

Kumquat & Ginger Glaze, Salt &
Pepper Crackling

TRUFFLED MUSHROOM CIGARS (VE)

SMOKED BACON CRACKER

Egg Yolk Jam, Tamarind Ketchup

POPCORN HALLOUMI (V)

Truffle & Honey Drizzle

PREMIUM MENU

CHOOSE 5 - £28.50PP

SEARED SCALLOP

Butternut Squash Puree, Miso
Caramel, Sesame Snap

BUTTER POACHED LOBSTER & CORN ROLL

Purple Shiso, Spring
Onion Emulsion

ROSARY ASH GOATS' CHEESE (V)

Spring Pea & Truffle Croustade

PRESSED SMOKED DUCK &

FOIE GRAS TERRINE

Rye Bread, Fig Puree

QUAIL EGG (V/GF)

Truffled Egg Yolk Jam, Parma Ham,
Shaved Black Truffle, Crostini

BRESAOLA & SMOKED CREAM

CHEESE ÉCLAIR

Cornichons, Mustard Mayo

WHIPPED VEGAN FETA &

BEETROOT PARFAIT (VE/GF)

Crispy Buckwheat, Toasted Nori

WAGYU BEEF TARTARE

Oyster Emulsion, Charcoal
Cone, Nasturtium





CONTACT US

For more information or to
make a booking email

HELLO@DEAR-SAILOR.COM