

Local & Wild

restaurant • bar • events

corporate catering

At Local & Wild, our new corporate catering has been formed from popular demand for high quality food made using the best ingredients with care & passion. We pride ourselves on having something tasty for everyone whether you're gluten or dairy free, keto, paleo, vegan, veggie or a combination.

We're here for you for breakfast, lunch and dinner. We have dry cured smoked bacon rolls & great coffee, boardroom sandwich selections & snacks, canapes , 5 course meals and even BBQ packs made up of your favourites while catering to common dietary requirements. To take the work out of choosing, you can just let us know how many people and the preferred type of food and we will turn up with the crowd pleasers you need.

The Local & Wild venue is in St Peter Port above the sunken gardens on the top floor of the St James building. We have an amazing restaurant space with beautiful views of St Peter Port available for corporate socials, presentations, training and sit down meals....be quick we are already starting to fill up for Christmas. We also serve lunch Tuesday-Friday 11-2.

We prepare everything on site with passion and care by trained professionals who always have your health and enjoyment at the forefront of their mind. We understand that it can be helpful to have an account and be able to pay monthly. If you'd like to open an account please get in contact. We issue statements at month end and itemised receipts with each order to easily keep track.

If you would like to get in touch or place an order please email us at localnwild@stjames.gg. We like to confirm your order for your peace of mind and ours so we kindly request that orders be placed a minimum of 24 hours prior.

James & Nathalia

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breakfasts

baked goods

Freshly baked croissant, Guernsey butter & strawberry jam 2.5

Freshly baked croissant, cream cheese & smoked salmon 6

Pain au chocolat 1.5

Smoked, bacon, tomato & Guernsey cheddar croissant 3.5

Farmhouse sausage roll 2

Freshly baked scones, Guernsey cream & strawberry jam 2.5

Freshly baked baguette, Guernsey butter, ham, Guernsey cheddar & strawberry jam 5

sandwiches

All freshly made with Guernsey butter on white farmhouse loaf and options of hp brown or heinz tomato sauce

GF/DF/Ve Available

Dry cured smoked bacon 4

Farmhouse pork Sausages 4

Avocado, tomato caramelized onion & whipped goats cheese 4

Sausage, smoked bacon, egg mayo & Guernsey cheddar 5

Coffee & bacon bap 6

Breakfast meal deal: Bacon or sausage bap, choice of coffee, tea or fresh orange juice and a dark chocolate & hazelnut cookie, flapjack or fruit skewer 7.5

other options

Fruit skewer: Strawberry, melon & pineapple 2.5

Organic jumbo oats, almonds, raspberries, candied orange zest, pumpkin seeds with milk 4
or milk alternative 4.5

Add scoop of whey or vegan vanilla protein 2

Tea & toast: Sourdough toast, guernsey butter, strawberry jam or nutella 5

Guernsey butter flapjacks 2

Brioche doughnut: chocolate, hazelnut & banana creme patissiere 3.5

Dark chocolate & hazelnut cookie 2

Mini lemon tarts (6) 8

Macaroons (6) 8

Please let us know if you have any dietary needs.

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lunch

sandwiches

Made fresh each day with Guernsey butter on white farmhouse loaf.

GF/DF/Ve available

Dry cured smoked bacon, lettuce & tomato 4

Guernsey cheddar, tomato, red onion & mayonnaise 4

Cream cheese & pickled cucumber 4

Guernsey egg mayonnaise & cress 4

Chicken & Bacon 5

Prawn Marie Rose & lettuce 5

Roast dry age beef & horseradish 5

Avocado, pickled carrot, pumpkin seed & hummus 5

Smoked salmon, pickled cucumber & cream cheese 5

Lunch meal deal: any sandwich, choice of juice, tea or coffee and a cookie or flapjack 8.5

Buddha bowls

coconut rice, avocado, ginger pickled carrots, sweetcorn, edamame, tomato, mixed leaves, honey soy dressing 6.5

add pork belly 4

chicken 4

Guernsey crab 5

smoked salmon 5

sweet potato falafel 2

pork belly

honey, soy & ginger coconut rice & green beans 8

burgers

guernsey beef, crispy chicken or impossible (veggie) 7

add cheese and/or smoked bacon 1 each

salads

house salad: mix of leaves and salad vegetables honey mustard or citrus dressing 4.5

classic caesar salad romaine, garlic croutons, classic caesar dressing 5.5

add chicken 4

smoked bacon 1

baked goats cheese 3

snacks

brioche doughnut chocolate, hazelnut & banana creme patissiere 3.5

dark chocolate & hazelnut cookie 2

guernsey butter flapjack 2

fruit skewers: Strawberry, melon & pineapple 2.5

skin on fries 4

spicy chicken strips (3) lemon & roast garlic mayo 6

Sourdough cheese toastie 5

Farmhouse sausage roll 2.5

Veggies samosas (4) Sweet chili sauce 6

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take away drinks

coffees 2.5

Double Espresso

Americano

Flat white

Cappuccino

Late

Mocha

Iced coffee

Add .5

Caramel, vanilla, white chocolate,
chocolate

hot chocolate 2.5

teas 2

english breakfast, earl grey, peppermint,
chamomile, lemon, ginger & honey

juices 3.5

freshly made on the day, 250ml bottles

Pink grapefruit, Apple, Orange

Green goodness: Apple, spinach, lemon,
avocado

Orange, ginger & turmeric

soft drinks 2

Coke, Diet coke, Lemonade

San Pellegrino, Aranciatta Rossa,

Lipton Iced Tea (Mango, Lemon or
Peach)

water

Small still 2

Small sparkling 2

Large still 3.5

Large sparkling 3.5

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