

## GIFFORDS CIRCUS

### Writer

Established in 2000 by Nell and Toti Gifford, Giffords Circus is renowned for its eclectic circus theatre fusion style. Its unique blend of bohemian artisan entertainment combines dance, comedy, acrobatics, juggling, live music and domestic animals.

Over the last 18 years the circus has amassed a loyal following, performing to over 800,000 people. Their signature burgundy and gold showman's wagons and billowing tent have become a summer staple on village greens and in market towns.

Circus Sauce is the unique 60-seat restaurant that follows the circus to each ground prepared by head chef Ols Halas. Started in 2003, it is the UK's only travelling restaurant. The restaurant is housed in two magnificent showman's wagons with a wonderful awning lined with old tapestries and grand candle lit oak tables set up with Bridgewater crockery and mis-matched bone-handled cutlery.

Everything is prepared from scratch - the food is seasonal and totally unique. They support all the local smallholdings, loyalty boxes, farms, fishmongers, butchers and greengrocers they can find.

In March 2020 the Giffords Circus Cookbook will be published by Quadrille.



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