SAVERNAKE

Your restaurant. Your signature knife.

Original British-made steak knives, designed around your restaurant, your food and your identity.

Start with an existing Savernake design, adapt something you like, or commission your own.

Prototype in as little as two weeks

MADE IN BRITAIN



See your ideas come to life.

From the first spark to your dining room. Explore the possibilities, then hold your design in your hand.

01

Bring an idea.

A mood board, a menu, a material or simply an idea.





02

Explore the design.

See your knife in different materials, colours and finishes.

03

Hold your sample.

Olive wood. Red spine detail.

Production begins after you approve your sample.





04

Made and delivered.

Your approved design, made for your tables.

Already know what you like? Choose a blade and materials and go straight to your sample.

CLASSIC ENGLISH





Reclaimed British oak.
Chartreuse and oxblood
Union Flag detail.

Illustrative concept studies / imagined venues

MEDITERRANEAN AL-FRESCO





Hand-cast ocean
marble, brass accents
and carob. A subtle
wave-patterned spine.

AUSTRALIAN STEAKHOUSE





York gum burr and
Cosmos Prima Corian.

Weight. Balance. Edge.

→ **Individually sharpened to the same standard as our chef's knives, or hand serrated.**

Every knife starts with the blade: its profile, its geometry, how it sits in the hand. We develop these around the knife you want to create, then make a physical prototype so you can hold the result before production.



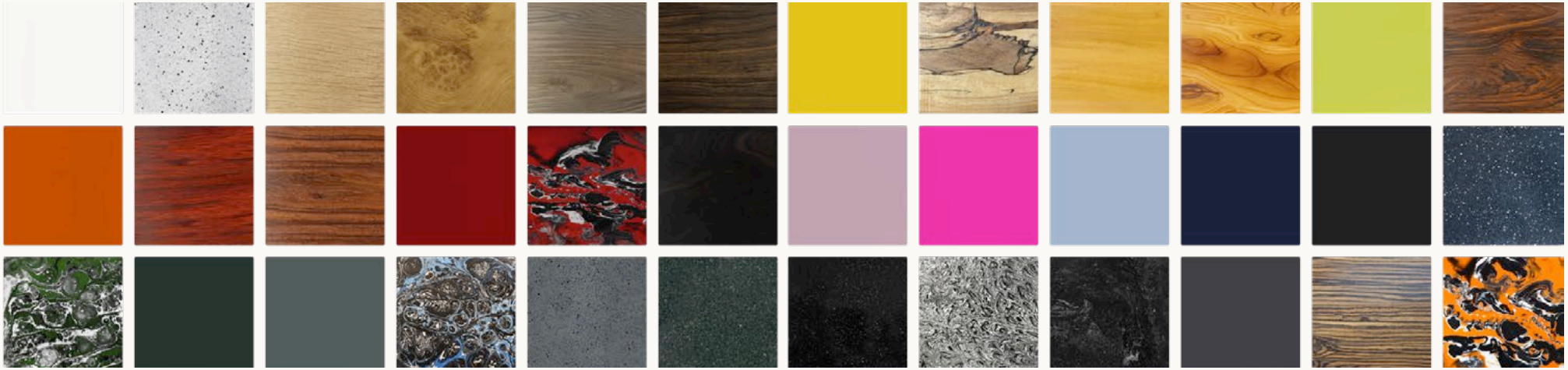


A blade for your setting.

From blade geometry to the finishing details, every element is developed around your setting.

Colour, shape, character.

A change of colour, pattern or handle shape can give a knife an entirely different identity. Bring us your interior palette, a material reference or an idea, and we can explore the direction together.



One blade design, different expressions.

The blade design sets the minimum quantity. Within an order, handle materials and engraving can vary. For example, 300 knives could use three different handle materials, with engraving variations. More combinations are possible; additional complexity may increase the price.

How it feels.

Shape, warmth, grip and finish matter as much as colour. We develop the handle and blade together, so the knife's character is something your guest can feel.



Two ways to make it yours.

Founder-led design, visualisation and prototyping across both ranges. Choose the detail and freedom your commission needs.

	CUSTOM	BESPOKE
Starting price per knife, ex VAT	£79	£200
Minimum order per blade design	100	12
Original design available	✓	✓
Existing designs or adaptations	✓	✓
Design consultation	✓	✓
CAD visualisation	✓	✓
Physical prototype	✓	✓
Colour matching, colours and patterns	✓	✓
Blade engraving	✓	✓
British manufacture	✓	✓
Design freedom	Original designs suited to production runs	Fine detail beyond production-run limits
Material choice	Wider	Broadest
Steel choice	Selected for your specification	Wider specialist options
Indicative production period	8–12 weeks	From 6 weeks

All prices exclude VAT. Final specification, quantity and materials determine your quotation.

Experience brought to the table.

OUR EXPERIENCE

10,000

custom knives made in-house.

That experience in design, materials and making informs every commission we take on.

"Exceptional products, unrivalled technical knowledge, and a brilliant eye for design. Working with Laurie and Savernake is a masterclass in collaboration. He possesses the rare ability to lead with expertise while truly listening to the client's vision. For those who demand precision, you are in the safest possible hands."

Caroline Feistinger & Olivia Heath
Directors, Anouska Hempel Signature

RECENT STEAK KNIFE COMMISSIONS

Grosvenor House, Park Lane
Four Seasons Hotel London at Park Lane
The Cambridge House Hotel, London
The King's Cow, Skirmett



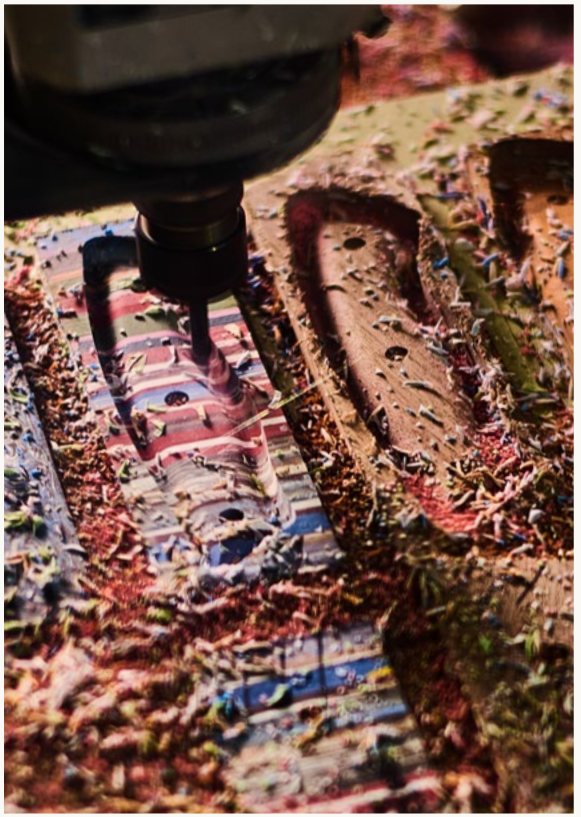
Made for you.

Built around your service.

Choose the balance between expressive materials and everyday durability. We can specify knives for commercial dishwasher use, or prioritise a finish that benefits from more careful handling.

Beyond the steak knife.

Knife rolls, wraps, presentation boxes, carving boards and coordinated sets. We can make, or arrange to have made, almost any knife or accessory your dining room needs.





After-care.

Our refurbishment service helps keep your knives ready for the table. Ask us about ongoing care for your chosen materials.



Your design, again.

All designs are repeatable; natural timber may vary. For multi-site projects, combine orders against one blade design and discuss phased deliveries, matching materials and future quantities.

Specifications, provenance, food-contact information, care, warranty and delivery details are available on request.

SAVERNAKE

Tell us what you have in mind.



Bring a photograph, a restaurant identity, a material reference or simply an idea.

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