

CLEAVER & WAKE

EVENING MENU

TWO COURSES £42 • THREE COURSES £50

TO NIBBLE

CHALK STREAM TROUT PASTRAMI	8	NOCELLARA OLIVES	4
HOUSE CURED BRESAOLA	7	CRISPY PORK SCRATCHINGS <i>with togarashi spice</i>	7

TO START

COURGETTE & LEEK SOUP
Crème fraîche, cracked pepper croutons

SALMON CEVICHE
Pickled cucumber, tiger's milk

ISLE OF WIGHT TOMATOES
*Whipped goat's cheese, basil pesto
& smoked salt*

SOUTH COAST CRAB MACARONI
*Breakfast radish, garlic & lemon
(£7 supplement)*

DRY-AGED BEEF TARTARE
Confit egg yolk, shimeji, wasabi emulsion

TO FOLLOW

FREE-RANGE
ROAST CHICKEN
*Girolles, hen of the woods, sweetcorn
& roast chicken and miso butter sauce*

SLOW-COOKED
CORNISH LAMB SHOULDER
*Potato & seaweed terrine, feta,
gem lettuce, tapenade jus*

FILLET OF CORNISH HAKE
*Broccoli & anchovy purée, roast almonds,
brown butter & hash brown*

BAKED SEMOLINA GNOCCHI
*Violet artichokes, white beans,
white asparagus, pickled leafy lemon*

SAFFRON & WOOD ROAST
PEPPER RISOTTO
Woodsmoked aubergines, harissa oil

*Please inform us of any dietary requirements or allergies you may have.
A discretionary 10% service charge is added to all our bills.*

DRY-AGED STEAKS



Dry-aged grass-fed sustainable British beef from renowned butcher Aubrey Allen.

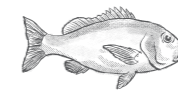
8oz RUMP CAP
(£7.5 supplement)

6/9oz FILLET MEDALLIONS
(£10/£15 supplement)

32oz BOSTON CHOP *for two to share*
(£60 supplement)

*Served with horseradish gel, watercress,
green peppercorn sauce & triple cooked chips*

DAY BOAT FISH



Please come up and take a look at our fresh fish display
or ask your server what we've landed today.

*Our day boat fish are beautifully cooked, served with new potatoes & samphire
(supplements may apply)*

SIDES

CAESAR SALAD
*With anchovies and basil
& parmesan dressing*
6.5

TRIPLE COOKED CHIPS
6.5

MISO GLAZED
HISPI CABBAGE
Crispy onion
6

TO FINISH

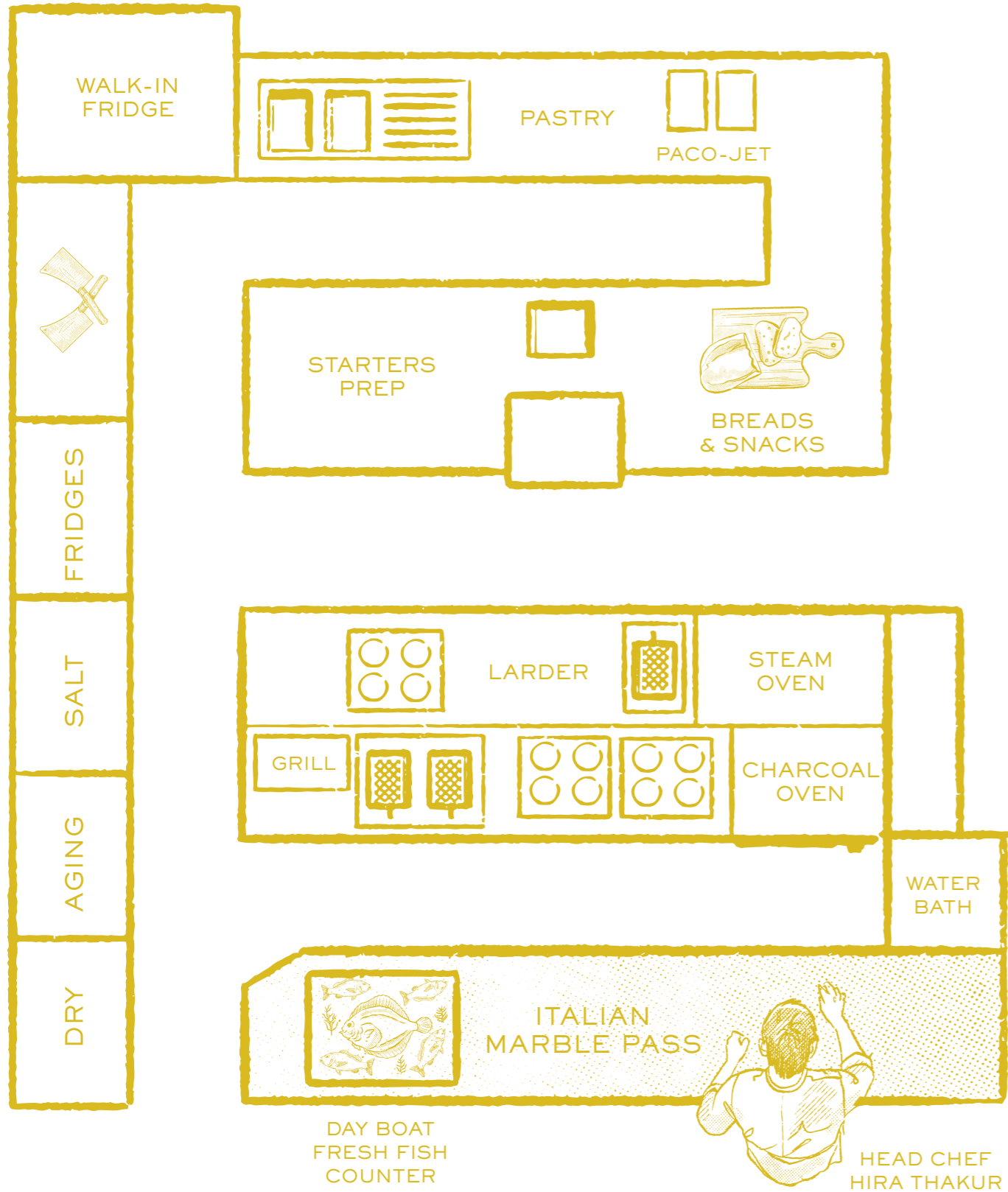
WHITE CHOCOLATE
CANNOLI CREMA
*Raspberry & lime sorbet,
pistachio crumb*

MANGO & PASSION
FRUIT PARFAIT
*Pineapple & mango relish,
sesame brittle*

SELECTION OF
ARTISAN CHEESE
*Blanch Goat's, Baron Bigod,
Rutland Red, Petit Langre,
Roche Montagne
(£7 supplement)*

DARK CHOCOLATE DELICE
Tonka bean cream, honeycomb

ENGLISH
STRAWBERRIES & CREAM
*Elderflower compressed strawberries,
chantilly cream, pink pepper meringue*



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