

UPSTAIRS AT
CLEAVER & WAKE

AUTUMN/WINTER MENU
2024/25

TWO COURSES £50 • THREE COURSES £60

STARTERS *Choose two for the group*

CHICKEN LIVER PARFAIT
Toasted brioche, port & quince chutney

SESAME-CRUSTED TUNA TATAKI
Compressed cucumber, wasabi buttermilk

VENISON, PHEASANT
& PANCETTA TERRINE
Fig & date chutney

ROAST BEETROOT SALAD
Whipped goats cheese, dukka

CHALK STREAM TROUT PASTRAMI
Celeriac remoulade, crispy skin

PARSNIP SOUP
Lemon yoghurt

MAINS *Choose two for the group*

We recommend 1 meat or fish & 1 vegetarian option

BUTTER ROAST
FREE-RANGE CHICKEN
Pomme purée, chestnut, pancetta & Madeira sauce

MISO GLAZED SALMON
Black rice, choy sum, soy, chilli & ginger dressing

TWICE-COOKED BLADE OF BEEF
Smoked mash, garlic confit, red wine sauce

SCOTTISH HALIBUT FILLET
Black rice, choy sum, soy, chilli & ginger dressing
(£12.5pp supplement)

FILLET OF BEEF WELLINGTON
Madeira Sauce
(£15pp supplement)

VEGETABLE WELLINGTON
Baked celeriac, mushroom, spinach, mozzarella,
cheddar, roast cauliflower purée, cavolo nero

BURNT BUTTER & PUMPKIN RISOTTO
Toasted pumpkin seeds, shallots, crispy sage

DESSERTS *Choose one for the group*

PISTACHIO POLENTA CAKE
Cherry compote, crème fraîche

DARK CHOCOLATE DELICE
Tonka bean cream, honeycomb

STICKY TOFFEE PUDDING
Toffee sauce, clotted cream

SELECTION OF ARTISAN CHEESE
Crackers, quince (£5 supplement)

COFFEE, TEA & PETIT FOURS

£6.50 PER PERSON

Selection of two chocolates per person

Available between 22nd September 2024 to 19th March 2025, or during the festive period.

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