

CLEAVER & WAKE

LUNCH MENU

TWO COURSES £37.5 • THREE COURSES £45

TO START

SPICED
CAULIFLOWER SOUP
Lemon yogurt, coriander oil

TUNA TATAKI
*Wasabi buttermilk,
pickled cucumber, sesame*

MARINATED WOOD
ROAST BEETROOT
*Whipped goats cheese, pomegranate
molasses, dukkha*

TO FOLLOW

FREE-RANGE ROAST CHICKEN
*Pommes purée, rainbow chard,
truffle mushroom sauce*

LINE CAUGHT COD
*Summer squash, sea herbs,
mussels & Nduja sauce*

PUMPKIN RISOTTO
*Toasted pumpkin seeds, crispy sage,
shallots, brown butter*

DRY-AGED STEAKS



Dry aging is a process of tenderising meat and concentrating flavour by reducing moisture. We do this in our four specialised Dry Ager fridges.

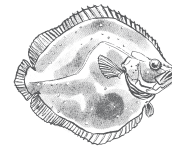
8OZ RUMP CAP
(£7.5 supplement)

6/9oz FILLET MEDALLIONS
(£12.5/£17.5 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

TRIPLE COOKED CHIPS
6.5

CAESAR SALAD
*Anchovies, basil
& parmesan dressing*
6.5

MISO GLAZED
HISPI CABBAGE
Crispy onion
6

TO FINISH

LEMON &
BASIL CHIFFON
*Crème diplomat, lemon curd,
basil sorbet*

SELECTION OF
ARTISAN CHEESES
*Blanch Goat's, Rutland Red,
Roche Montagne*

DARK
CHOCOLATE DELICE
Tonka bean cream, honeycomb

Please inform us of any dietary requirements or allergies you may have. A discretionary 10% service charge is added to all our bills. All our prices include VAT charged at 20%.