CLEAVER & WAKE

SUNDAY LUNCH MENU

TWO COURSES £40 • THREE COURSES £50

TO START

SPICED
CAULIFLOWER SOUP
Lemon yogurt, coriander oil

MARINATED WOOD ROAST BEETROOT Whipped goats cheese, pomegranate molasses, dukkha DRY-AGED
BEEF TARTARE
Confit egg yolk, shimeji,
mustard emulsion

TUNA TATAKI Wasabi buttermilk, pickled cucumber, sesame

MAINS

All served with roast potatoes, seasonal vegetables, Yorkshire pudding & real gravy

ROAST CHICKEN

OVERNIGHT ROAST PORK BELLY

DRY AGED RUMP OF BEEF

BEEF WELLINGTON* Bordelaise sauce, smoked bone marrow (supplement £15pp)

VEGETARIAN MAIN

WILD MUSHROOM WELLINGTON With roast potatoes, seasonal vegetables, Yorkshire pudding & vegetarian mushroom sauce PUMPKIN RISOTTO

Toasted pumpkin seeds, crispy sage,
hallots, brown butter

SIDES

CAULIFLOWER CHEESE

6

CAESAR SALAD Anchovies, basil & parmesan dressing

6.5

PUFFED PORK CRACKLING Apple sauce

4

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

STICKY
TOFFEE PUDDING
Toffee sauce,
vanilla ice cream