

CLEAVER & WAKE

EVENING MENU

TWO COURSES £45 • THREE COURSES £53

TO NIBBLE

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|----------------------|---|---|---|
| HOUSE CURED BRESAOLA | 7 | NOCELLARA OLIVES | 4 |
| COBBLE LANE COPPA | 8 | CRISPY PORK SCRATCHINGS <i>with togarashi spice</i> | 7 |

TO START

CARAMELISED SWEETCORN SOUP
Confit chicken wings, brown butter, garlic crisps

TUNA TATAKI
Wasabi buttermilk, pickled daikon, sesame

WOOD ROAST BEETROOT
Whipped goat's cheese, pomegranate molasses, dukkha

DUCK MACARONI
Duck and pork ragu, pancetta, crispy duck crumb

CHALK STREAM TROUT PASTRAMI
Granny Smith apple, avocado mousse, cucumber vinaigrette

TO FOLLOW

SOY & GINGER PORK BELLY
Black rice, choy sum, sake, chili, coriander & miso

CORNISH LAMB SHOULDER
Jerusalem artichoke, potato terrine, black garlic ketchup, balsamic & thyme jus

ROAST MONKFISH
Emerald dahl, baby spinach, curry leaf sauce
(£10 supplement)

ROSCOFF ONION TARTE TATIN
Celeriac, wild mushrooms, Lincolnshire poacher mousse

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

*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.

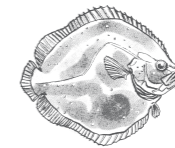
8oz RUMP CAP
(£7.5 supplement)

6/9oz FILLET MEDALLIONS
(£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

GRAN RESERVA
GORGONZOLA
Spiced pear, winter leaves, candied walnuts
8.5

BRAISED RED
CABBAGE
Pedro Ximenez
6

TRIPLE COOKED
CHIPS
6.5

HERITAGE
CHANTENAY
CARROTS
Confit shallots, toasted garlic butter, pumpkin seeds
6

TO FINISH

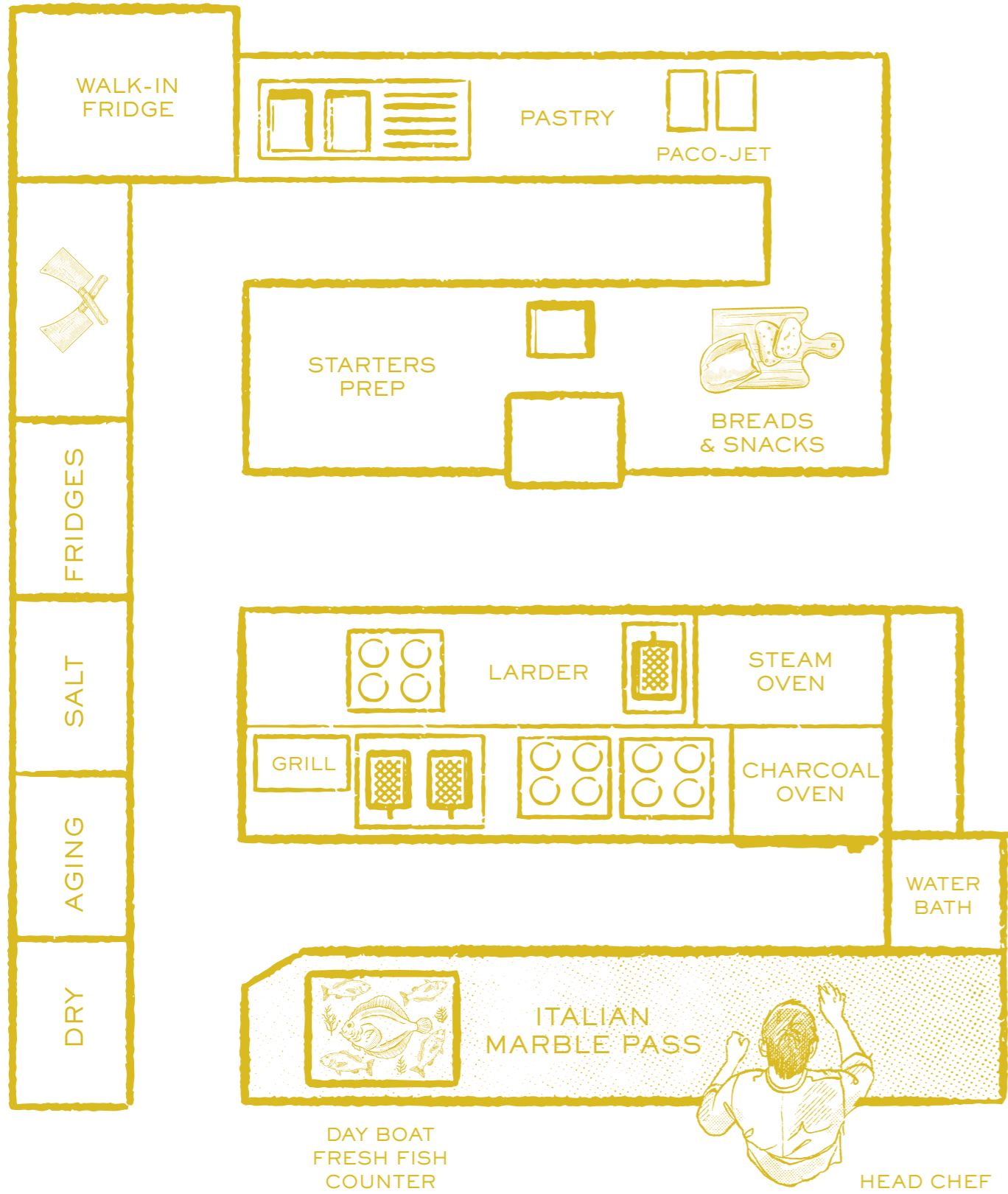
BLACK FIGS & HONEY
Wild honey parfait, fig compote, candied walnuts, kaffir lime

SAB'S CHOCOLATE ORANGE
Orange marmalade, dark chocolate mousse

APPLE CRUMBLE
Caramelised apples, Calvados sultanas, almond crumble, spiced ice cream

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

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



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