

CLEAVER & WAKE

LUNCH MENU

TWO COURSES £37.5 • THREE COURSES £45

TO START

CARAMELISED SWEETCORN SOUP

*Confit chicken wings, brown butter,
garlic crisps*

CHALK STREAM TROUT PASTRAMI

*Granny Smith apple, avocado mousse,
cucumber vinaigrette*

MARINATED WOOD ROAST BEETROOT

*Whipped goat's cheese, pomegranate
molasses, dukkha*

TO FOLLOW

SOY & GINGER PORK BELLY

*Black rice, choy sum, sake,
chili, coriander & miso*

LINE CAUGHT COD

*Emerald dahl, baby spinach,
curry leaf sauce*

PUMPKIN RISOTTO

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

ROSCOFF ONION TARTE TATIN

*Celeriac, wild mushrooms,
Lincolnshire poacher mousse*

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.

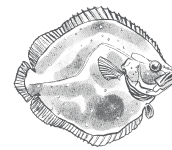
8OZ RUMP CAP
(£7.5 supplement)

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

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

LEMON & BASIL CHIFFON

*Crème diplomat, lemon curd,
basil sorbet*

SELECTION OF ARTISAN CHEESES

*Blanch Goat's, Rutland Red,
Roche Montagne*

SAB'S CHOCOLATE ORANGE

*Orange marmalade,
dark chocolate mousse*

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%.