CLEAVER & WAKE

LUNCH MENU

TWO COURSES £39.5 • THREE COURSES £46.5

TO START

CARAMELISED SWEETCORN SOUP

Confit chicken wings, brown butter, garlic crisps

CHALK STREAM TROUT PASTRAMI

Granny Smith apple, avocado mousse, cucumber vinaigrette

WOOD ROAST BEETROOT

Whipped goat's cheese, pomegranate molasses, dukkha

DUCK MACARONI

Duck and pork ragu, pancetta, crispy duck crumb

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.

> 80Z 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

I FMON & BASIL CHIFFON

Crème diplomat, lemon curd, basil sorbet

SAB'S CHOCOLATE ORANGE

Orange marmalade, dark chocolate mousse

APPLE CRUMBLE

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

SELECTION OF ARTISAN CHEESES

Blanch Goat's, Rutland Red, Roche Montagne

