

# CLEAVER & WAKE

## SUNDAY LUNCH MENU

TWO COURSES £40 • THREE COURSES £50

### 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*

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

### 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,  
shallots, brown butter*

### SIDES

CAULIFLOWER  
CHEESE  
6

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

PUFFED PORK CRACKLING  
*Apple sauce*  
4

8.5

### 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*

STICKY  
TOFFEE PUDDING  
*Toffee sauce,  
vanilla ice cream*

*\*Only available through pre-orders 48 hours in advance.*