



# CLEAVER & WAKE

## FESTIVE MENU

TWO COURSES £57.5 • THREE COURSES £65

### TO START

ROAST PARSNIP  
& CHESTNUT SOUP  
*Shaved black truffle*

PINE-CURED CHALK  
STREAM TROUT  
*Hand-picked white crab, avocado purée,  
cucumber vinaigrette*

MARINATED WOOD  
ROAST BEETROOT  
*Whipped goats cheese, pomegranate  
molasses, dukkha*

ROAST DUCK SCRUMPET  
*Hoi sin dressing, cucumber,  
white radish, spring onion*

VENISON, PHEASANT &  
SMOKED BACON TERRINE  
*Date & fig chutney, pickles*

### TO FOLLOW

ROAST BREAST  
OF GUINEA FOWL  
*Pork & goose stuffing, parsnips,  
tarragon sauce*

FILLET OF HALIBUT  
*Kedgeree risotto, curry leaf butter*

JERUSALEM ARTICHOKE,  
SPINACH & CHEESE PITHIVIER  
*Mushroom velouté, pine nuts*

BLYTHBOUROUGH  
FARM PORK FILLET  
*Braised pigs cheeks in Gewürztraminer, Alsace bacon,  
pickled grapes, pommes purée, trompettes de la mort*

VENISON HAUNCH  
*Creamed Savoy cabbage, Grelot onions,  
bitter chocolate sauce*

*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.

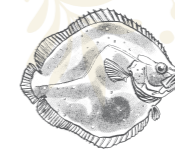
8oz RUMP CAP

6/9oz FILLET MEDALLIONS  
(£10/£5 supplement)

32oz BOSTON CHOP *for two to share*  
(£50 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 simply grilled or pan-fried, 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 sherry*  
6

TRIPLE COOKED  
CHIPS  
6.5

BRUSSELS SPROUTS  
*Smoked bacon, chestnuts*  
6

### TO FINISH

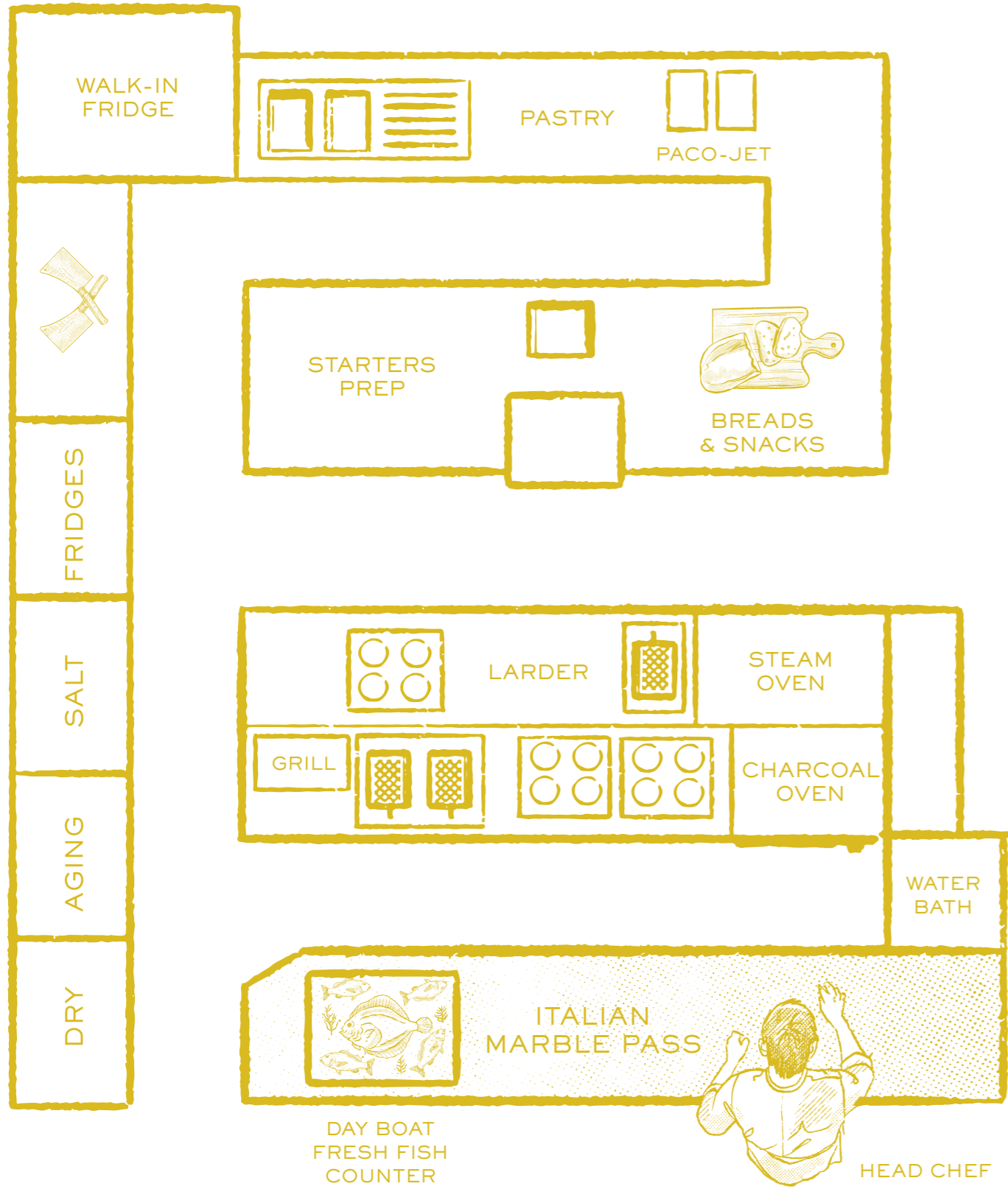
WARM CHRISTMAS  
PUDDING TART  
*Brandy ice cream, salted brandy caramel*

VALRHONA  
CHOCOLATE CAKE  
*Crème fraîche, black cherry compote*

SPICED POACHED PEARS  
*Chilled passion fruit  
& coconut rice condé*

TONKA BEAN  
PANNA COTTA  
*Apple compote, Calvados soaked sultanas,  
almond crumble*

CHEESE PLATE  
*Drunken Blue &  
Truffled Brillat Savarin*



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