



# CLEAVER & WAKE

## FESTIVE LUNCH MENU

TWO COURSES £42 • THREE COURSES £50

### TO START

ROAST PARSNIP  
& CHESTNUT SOUP  
*Parsley & garlic cream*

PINE-CURED  
CHALK STREAM  
TROUT  
*Avocado purée,  
cucumber vinaigrette*

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

WILD GAME &  
SMOKED BACON  
TERRINE  
*Date & fig chutney,  
pickles*

CHICKEN LIVER  
PARFAIT  
*Cranberry & port gel,  
crispy chicken skin,  
toasted brioche*

### TO FOLLOW

NORFOLK  
BRONZE TURKEY  
*Pork & goose stuffing,  
bread sauce*

DAY BOAT FISH  
*Samphire, new potatoes  
(see display)*

CREEDY CARVER  
DUCK CONFIT  
*Creamed parsnips,  
Savoy cabbage, green  
peppercorns*

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

BALMORAL  
VENISON RAGU  
*Egg pappardelle,  
pancetta, chestnut  
crumb, parmesan*

### DRY-AGED



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*  
(£60 supplement)

*Served with horseradish gel, watercress, green peppercorn sauce & triple cooked chips*

### SIDES

BRUSSELS SPROUTS  
*Smoked bacon, chestnuts*

6

BRAISED RED CABBAGE  
*Pedro Ximenez sherry*

6

TRIPLE COOKED CHIPS

6.5

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

8.5

### TO FINISH

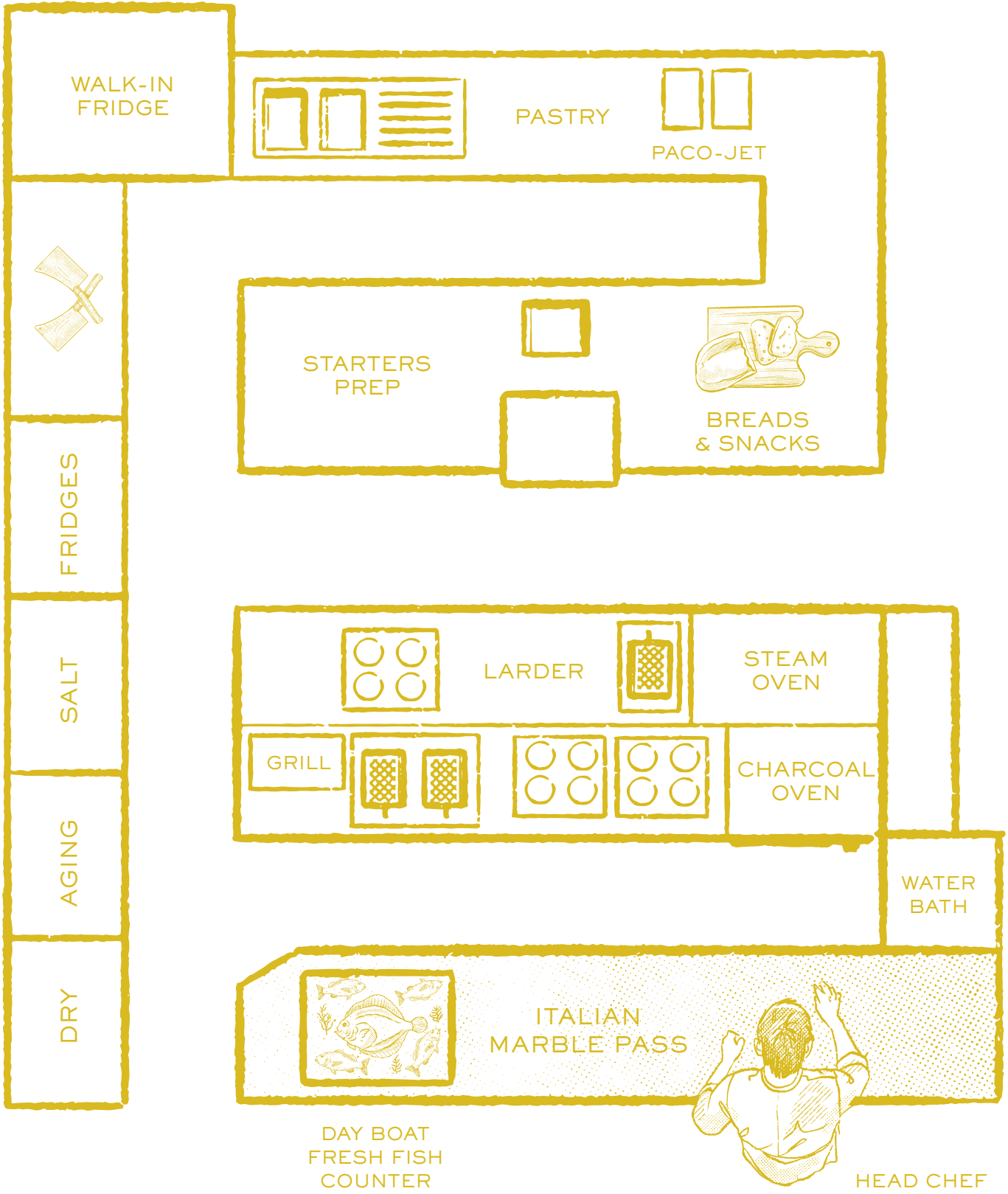
WARM CHRISTMAS  
PUDDING TART  
*Brandy ice cream,  
salted brandy caramel*

VALRHONA  
CHOCOLATE CAKE  
*Crème fraîche,  
black cherry compote*

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

CHEESE PLATE  
*Drunken Blue &  
Truffled Brillat  
Savarin*

*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%.*



DRAWING BY ESSIE TREMEER — FRONT OF HOUSE