

CLEAVER & WAKE

EVENING MENU

TWO COURSES £45 • THREE COURSES £53

TO START

ROAST PARSNIP
& CHESTNUT SOUP

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

PINE-CURED CHALK
STREAM TROUT
Avocado purée, cucumber vinaigrette

CHICKEN LIVER PARFAIT
*Pickled cranberry ketchup
& toasted brioche*

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

TO FOLLOW

CORN FED CHICKEN SUPREME
Pearl barley risotto, Autumn truffle, Madeira jus

SOY & GINGER PORK BELLY
*Black rice, choy sum, sake, chili,
coriander & miso*

FILLET OF SALMON
Kedgeree, curry leaf butter, mango salsa

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

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

DRY-AGED STEAKS



Dry-aged grass-fed sustainable British beef from renowned butcher Aubrey Allen.

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

SIDES

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

TRIPLE COOKED CHIPS
6.5

CHARGRILLED
TENDER STEM BROCCOLI
Anchovy butter

8.5

6

TO FINISH

LEMON & BASIL CHIFFON
Crème diplomat, lemon curd, basil sorbet

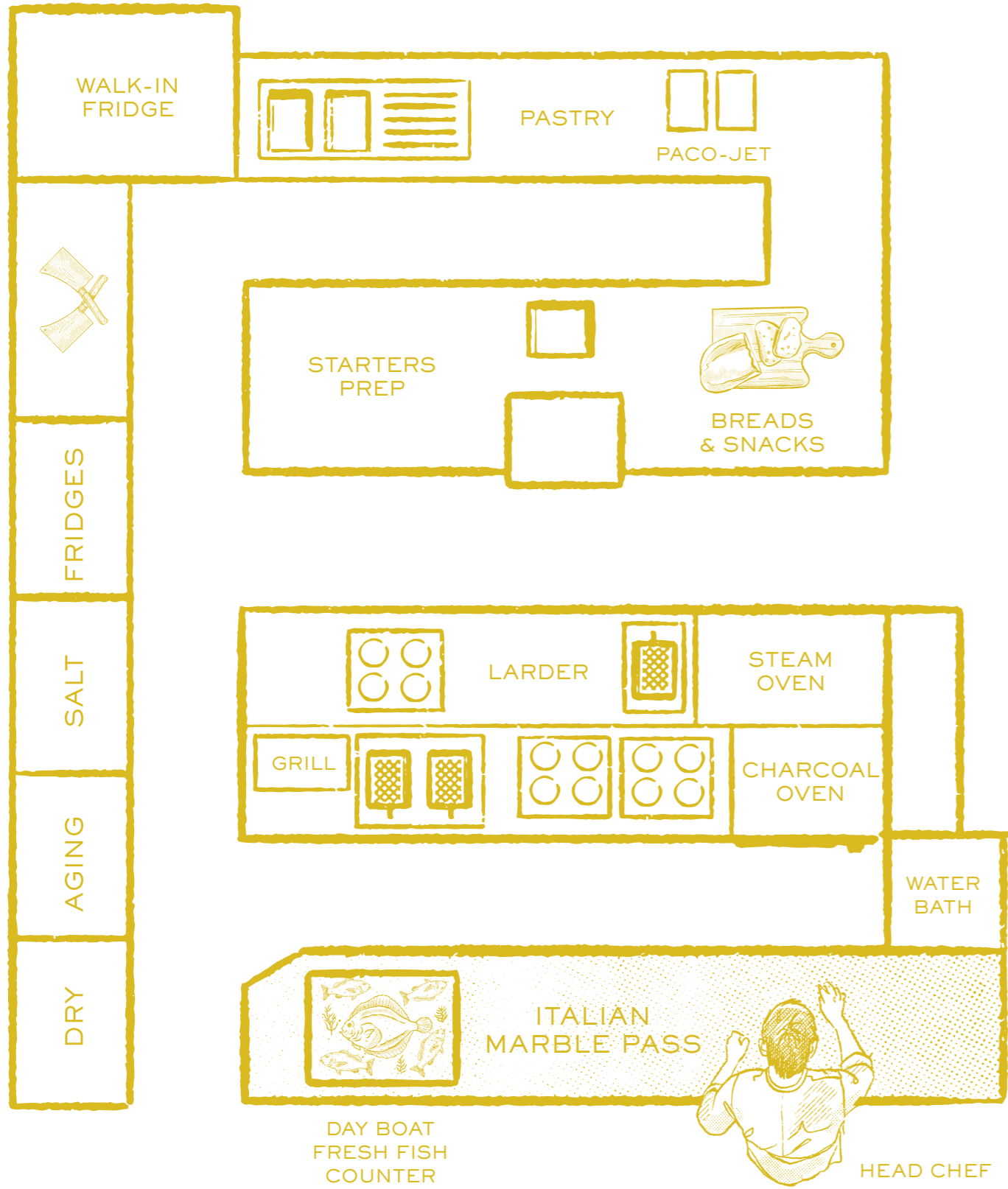
VALRHONA
CHOCOLATE CAKE
Crème fraîche, black cherry compote

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

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

SELECTION OF ARTISAN CHEESE
(£7 supplement)

*Please inform us of any dietary requirements or allergies you may have.
A discretionary 10% service charge is added to all our bills.*



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