

CLEAVER & WAKE

LUNCH MENU

TWO COURSES £39.5 • THREE COURSES £46.5

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

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

FILLET OF SALMON
*Kedgeree, curry leaf
butter, mango salsa*

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

CHARGRILLED
TENDER STEM BROCCOLI
Anchovy butter
6

TRIPLE COOKED CHIPS
6.5

GRAN RESERVA GORGONZOLA
*Spiced pear, winter leaves,
candied walnuts*
8.5

TO FINISH

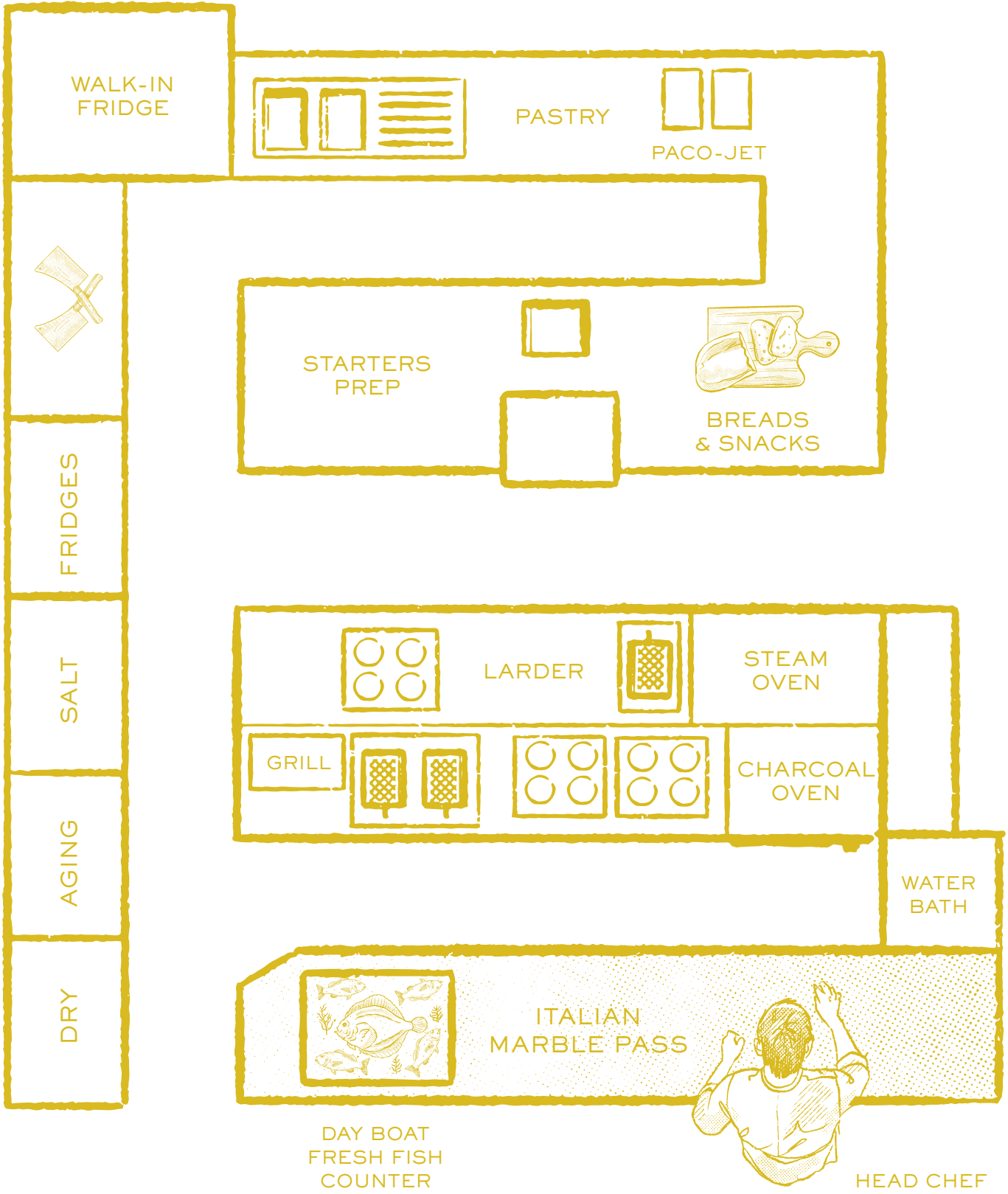
TONKA BEAN
PANNA COTTA
*Apple compote, Calvados soaked
sultanas, almond crumble*

VALRHONA
CHOCOLATE CAKE
*Crème fraîche,
black cherry compote*

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

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. All our prices include VAT charged at 20%.



DRAWING BY ESSIE TREMEER — FRONT OF HOUSE