

CLEAVER & WAKE

LUNCH MENU

TWO COURSES £39.5 • THREE COURSES £46.5

TO START

BAKED
CELERIAC SOUP

*Apple, toasted hazelnuts,
crème fraîche*

PINE-CURED
CHALK STREAM TROUT

*Avocado purée,
cucumber vinaigrette*

HARISSA ROAST
CHANTENAY CARROTS

*Roast garlic hummus, preserved
lemon, Medjool dates, pistachio*

CHICKEN
LIVER PARFAIT

*Port & cranberry gel,
toasted brioche*

TO FOLLOW

ROAST GARLIC
CHICKEN

*Aligot potatoes,
maple-cured bacon,
rainbow chard*

FILLET
OF SALMON

*Kedgeree, curry leaf
butter, mango salsa*

DAUBE OF BEEF

*Pomme purée,
glazed onion,
chestnut mushroom*

JERUSALEM
ARTICHOKE,
SPINACH & CHEESE
PITHIVIER

*Mushroom velouté,
pine nuts*

BALMORAL
VENISON RAGU

*Egg pappardelle,
pancetta, chestnut
crumb, parmesan*

DRY-AGED STEAKS



Dry aging is a process of tenderising meat and concentrating flavour by reducing moisture. We do this in our four specialised Dry Ager fridges.

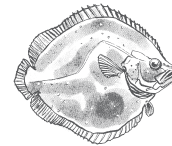
8oz RUMP CAP
(£7.5 supplement)

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*

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 & tartar sauce

(supplements may apply)

SIDES

GRILLED
TENDERSTEM BROCCOLI

Anchovy butter

6.5

TRIPLE COOKED CHIPS

6.5

GRAN RESERVA GORGONZOLA

*Spiced pear, winter leaves,
candied walnuts*

8.5

TO FINISH

SPICED
POACHED PEARS

*Chilled passion fruit
& coconut rice condé*

VALRHONA
CHOCOLATE CAKE

*Crème fraîche,
black cherry compote*

RHUBARB TRIFLE

*Lemon custard,
mascarpone mousse*

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%.

