CLEAVER & WAKE

SUNDAY LUNCH MENU

TWO COURSES $£42 \cdot \text{THREE}$ COURSES £50

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

MAINS

All served with roast potatoes, seasonal vegetables, Yorkshire pudding & traditional gravy

ROAST CHICKEN CROWN

OVERNIGHT ROAST PORK BELLY

DRY-AGED RUMP OF BEEF

BEEF WELLINGTON* Madeira sauce (supplement £15pp)

VEGETARIAN MAIN

WILD MUSHROOM WELLINGTON With roast potatoes, seasonal vegetables, Yorkshire pudding & vegetarian mushroom sauce PUMPKIN RISOTTO Toasted pumpkin seeds, crispy sage, shallots, brown butter

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

CAULIFLOWER CHEESE 6 GRAN RESERVA GORGONZOLA Spiced pear, winter leaves, candied walnuts

8.5

GRILLED TENDERSTEM BROCCOLI Anchovy butter 6.5

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)

*Only available through pre-orders 48 hours in advance.