

CLEAVER & WAKE

♥ VALENTINE'S MENU ♥

THREE COURSES £99

and a glass of fizz with amuse-bouche upon arrival

TO START

SEA BREAM &
MACKEREL TARTARE

*Tempura oyster, nori
emulsion, sesame, soy,
pickled ginger*

CHICKEN
LIVER PARFAIT

*Brioche toast,
fig & date chutney*

CARAMELISED
CAULIFLOWER SOUP

*Madeira-soaked golden
sultanas, brown butter,
shaved truffle*

SLOW COOKED
OXTAIL MACARONI

*Pancetta, horseradish
cream, baked Parmesan*

TO FOLLOW

MERRYFIELD
DUCK BREAST

*Chicory tarte tatin, celeriac
purée, green peppercorn
& orange sauce*

FILLET OF BEEF
WELLINGTON

*Crispy potato terrine,
spinach, sauce Bordelaise*

FILLETS OF
LEMON SOLE

*Brown shrimps,
cockles, peas, cucumber,
Champagne sauce, crispy
potato terrine*

PARISIENNE
GNOCCHI

*Globe artichokes, king
oyster mushrooms, pine
nuts, confit garlic, roast
lemon dressing*

32oz DRY AGED BOSTON CHOP

for two to share

*Horseradish gel, watercress,
green peppercorn sauce triple cooked chips
(15pp supplement)*

TO FINISH

DARK CHOCOLATE
& ROSEWATER
CREMEAUX

*Pistachio ice cream,
pistachio brittle*

CHILLI ROAST
PINEAPPLE
TARTE TATIN

*Coconut ice cream,
salted rum caramel*

RHUBARB TRIFLE

*Lemon custard,
mascarpone cream*

ARTISAN CHEESES

A selection of finest cheeses

Certain menu items can be prepared with alternative ingredients upon request.

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%.