

# CLEAVER & WAKE

## EVENING MENU

TWO COURSES £45 • THREE COURSES £53

### TO START

CARAMELISED  
CAULIFLOWER SOUP  
*Madeira-soaked sultanas,  
brown butter*

SEA BREAM &  
MACKEREL TARTARE  
*Seaweed emulsion, sesame, soy, ginger*

SMOKED HAM TERRINE  
*Pickled vegetables, Lincolnshire  
Poacher, Piccalilli*

GUINEA FOWL RAVIOLI  
*Charred leeks, warm truffle dressing,  
parmesan crisp*

HARISSA ROAST  
CHANTENAY CARROTS  
*Roast garlic hummus, preserved lemon,  
Medjool dates, pistachio*

### TO FOLLOW

FILLET OF HAKE  
*Borlotti beans, smoked eel,  
watercress velouté, horseradish*

ROAST GARLIC CHICKEN  
*Aligot potatoes, maple-cured bacon,  
rainbow chard*

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

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

VENISON HAUNCH  
*Creamed Savoy cabbage, glazed shallots,  
bitter chocolate sauce*

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

### DRY-AGED STEAKS



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

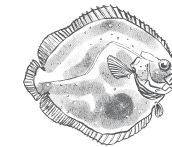
8oz RUMP  
(£8.5 supplement)

6/9oz FILLET MEDALLIONS  
(£15/£20 supplement)

32oz BOSTON CHOP *for two to share*  
(£60 supplement)

*Served with horseradish gel, watercress, green peppercorn sauce & triple cooked chips  
(Bordelaise sauce £4 supplement)*

### 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 & tartare sauce  
(supplements may apply)*

### SIDES

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

TRUFFLED  
CAULIFLOWER  
CHEESE  
6.5

TRIPLE COOKED  
CHIPS  
6.5

GRILLED  
TENDERSTEM  
BROCCOLI  
*Anchovy butter*  
6.5

### TO FINISH

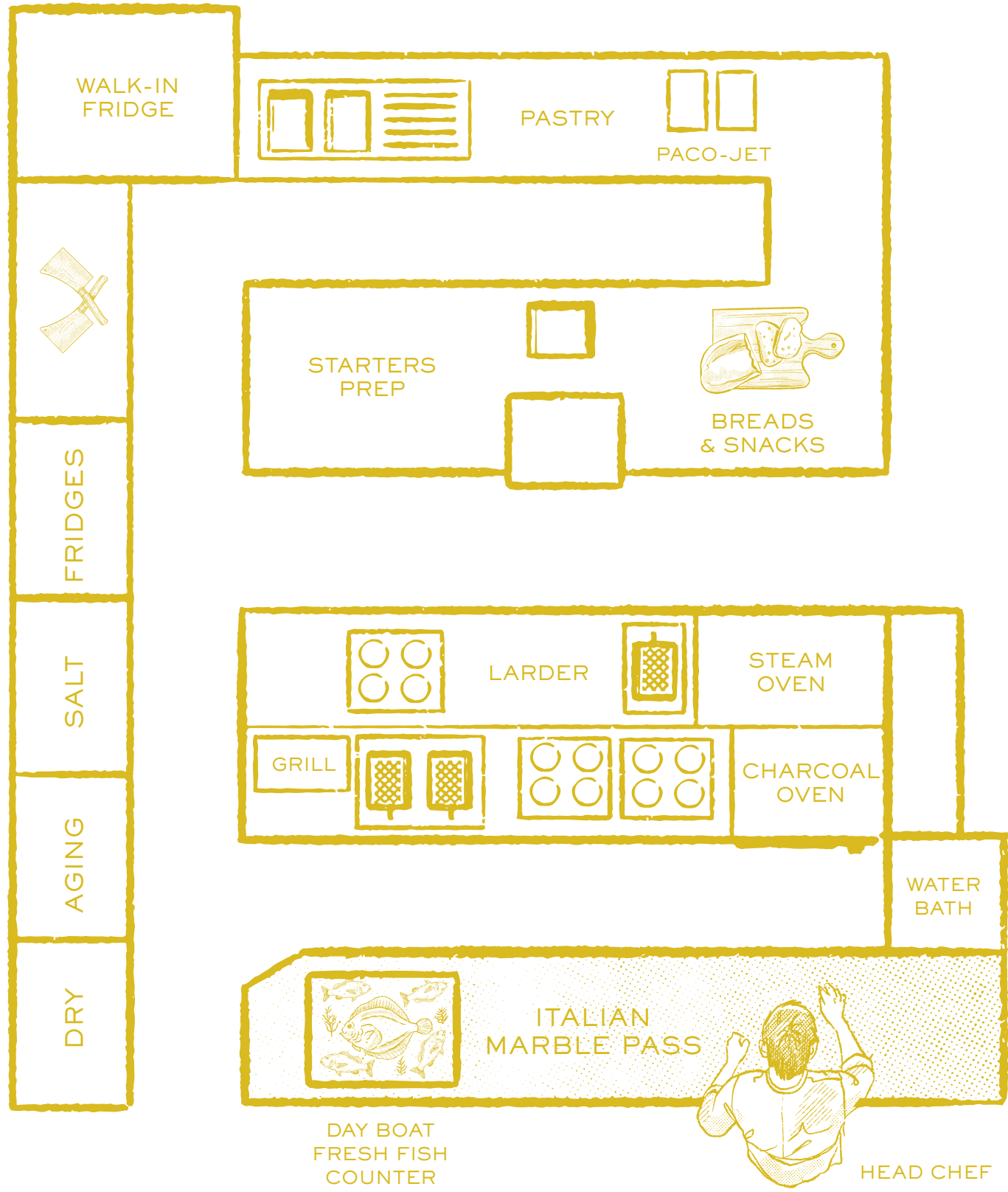
BAKED ALASKA  
*Peanut parfait, feuilletine,  
chocolate ganache, elderflower*

VALRHONA  
CHOCOLATE CREMEAUX  
*Dulce de leche ice cream, chocolate rock, olive oil tuile*

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

YORKSHIRE  
RHUBARB TRIFLE  
*Lemon custard, mascarpone mousse*

SELECTION OF ARTISAN CHEESE  
(£7 supplement)



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