

# CLEAVER & WAKE

## SUNDAY LUNCH MENU

TWO COURSES £42 • THREE COURSES £50

### TO START

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

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

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

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

### 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 £17.5pp)*

### VEGETARIAN MAIN

WILD MUSHROOM WELLINGTON  
*With roast potatoes, seasonal vegetables,  
Yorkshire pudding & vegetarian mushroom sauce*

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

### 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  
6.5

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

GRILLED  
TENDERSTEM BROCCOLI  
*Anchovy butter*  
6.5

### TO FINISH

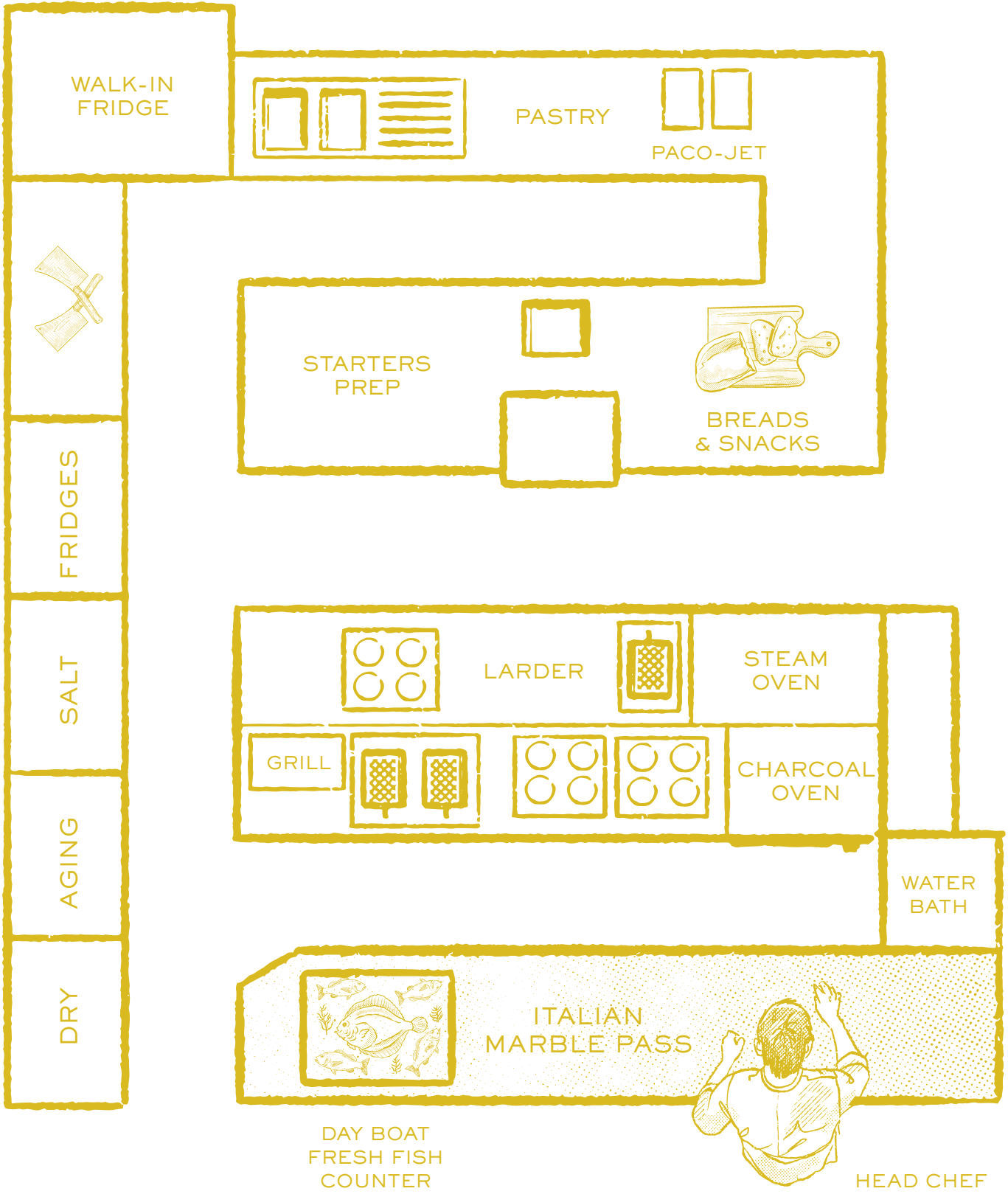
STICKY  
TOFFEE PUDDING  
*Toffee sauce, vanilla  
ice cream*

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

YORKSHIRE  
RHUBARB TRIFLE  
*Lemon custard,  
mascarpone mousse*

SELECTION OF  
ARTISAN CHEESE  
*(£7 supplement)*

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



DRAWING BY ESSIE TREMEER — FRONT OF HOUSE