

# CLEAVER & WAKE



## MOTHERING SUNDAY LUNCH MENU



£69 PER PERSON

*Glass of English Hattingley*

### 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.*