

CLEAVER & WAKE



MOTHERING SUNDAY LUNCH MENU



£69 PER PERSON

Glass of Hattingley English Sparkling Wine

AMUSE-BOUCHE

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 CORNISH LEG OF LAMB

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*

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.*

