

CLEAVER & WAKE

LAURENCE HENRY

LUNCH MENU

TWO COURSES £37.5 • THREE COURSES £47.5

OYSTERS*

2 SHELLS

6 SHELLS

NATURAL

7.5

22.5

Served with mignonette dressing, tabasco & lemon

BLOODY MARY

7.5

22.5

Served with tomato, vodka, celery & dill

TEMPURA

7.5

22.5

Served with yuzu emulsion, chilli & coriander

TO START

CHICKEN LIVER PARFAIT

Mille-feuille, beetroot, cherry, brioche & shiso

SLOW ROASTED TOMATO

Ricotta, peach & tomato compôte, sourdough

BEETROOT CURED SALMON

Keta caviar, tiger's milk, cucumber & crème fraîche

TO FOLLOW

PORK TENDERLOIN

Sticky miso glazed cheek, apple & BBQ hispi cabbage

LINE CAUGHT COD

Artichoke, courgette, salted fennel & mussel velouté

AUTUMN SQUASH RISOTTO

Indian spice, fennel bhaji, citrus yoghurt

8oz SIRLOIN STEAK

*Served with triple cooked chips, Bordelaise sauce, onion ring & endive salad
(£12.5 supplement)*

TO FINISH

YUZU POSSET

Raspberry, candied lemon & white chocolate

CHOCOLATE ANGLAISE

Honey, cherry, chocolate crumb

SELECTION OF 3 BRITISH CHEESES

*Walnut bread, lavosh crackers, grape chutney
(£5 supplement)*

**We are meticulous in handling and serving raw shellfish, however please be aware there is an associated risk with raw products.*