

CLEAVER & WAKE

FESTIVE LUNCH MENU

TWO COURSES £37.5 • THREE COURSES £45

TO START

CROWN PRINCE
PUMPKIN VELOUTÉ
Old Winchester Cheese

CHICKEN LIVER PARFAIT
*Pickled cranberry ketchup
& toasted brioche*

PINE CURED SALMON
*Pickled cucumber,
horseradish buttermilk*

TO FOLLOW

ROAST FREE RANGE CHICKEN
*Roast celeriac, creamed Brussell sprouts,
chestnut & red wine jus*

– or –

HIGHLAND VENISON
*Roast celeriac, creamed Brussels sprouts,
chestnut & red wine jus
(supplement £15)*

SPICED RISOTTO
Lemon yogurt, fennel & samphire bhaji

LINE CAUGHT COD
Smoked seafood chowder, sweetcorn, sea herbs

BRAISED BEEF CHEEK
*Smoked pommes purée, parsnip,
cavolo nero, beef reduction*

STEAKS

*Dry-aged grass fed sustainable British beef from renowned butcher Aubrey Allen
Served with Roscoff onion, Bordelaise sauce & triple cooked chips*

8oz RUMP CAP
(supplement £7.5)

30oz BOSTON CHOP
for two (supplement £60)

TO FINISH

CHOCOLATE ORANGE MOUSSE
Bitter orange gel, chocolate aero, pop corn ice cream

STICKY TOFFEE PUDDING
Date caramel, roast vanilla ice cream

ENGLISH CHEESE SELECTION
Three cheeses, quince & port chutney, lavosh cracker

Please inform us of any dietary requirements or allergies you may have. A discretionary 10% service charge is added to all our bills. All our prices include VAT charged at 20%.