

CLEAVER & WAKE

THE ISLAND QUARTER, NOTTINGHAM

SNACKS

NOCELLARA OLIVES	4	HOUSE CURED BRESAOLA	7
CHALK STREAM TROUT PASTRAMI	8	CRISPY PIGS EARS <i>with togarashi spice</i>	7

TO START

BBQ MACKEREL <i>Rhubarb, horseradish gel</i>	18	SOUTH COAST CRAB MACARONI <i>Pickled watermelon radish, garlic & lemon</i>	20
BEEF TATAKI <i>Daikon, wasabi emulsion, ponzu</i>	20	SALT BAKED CELERIAC <i>Celeriac dashi, baked parmesan</i>	16

TO FOLLOW

SLOW-COOKED BELLY PORK <i>Gochujang, pickled fennel, king prawn & bok choy</i>	36	WILD GARLIC & RICOTTA AGNOLOTTI <i>Toasted pine nuts, charred lemon dressing</i>	28
BUTTER-POACHED FILLET OF HALIBUT <i>Stuffed courgette flower, Champagne sauce</i>	42	CANNON OF CORNISH LAMB <i>Potato & seaweed terrine, smoked aubergine emulsion</i>	45

DRY-AGED



Dry aging is a process of tenderising meat and concentrating flavour by reducing moisture. We do this in our four specialised Dry Ager fridges.

8oz RUMP CAP 35 | 6/9oz FILLET MEDALLIONS 40/50 | 32oz BOSTON CHOP *for two* 110

Served with King oyster mushroom, Bordelaise sauce & triple cooked chips

SIDES

TRIPLE COOKED CHIPS	6.5
BUTTER LEAF & RADICCHIO SALAD <i>Toasted seeds, soft herbs & chardonnay vinaigrette</i>	6
SPRING GREENS <i>Wild garlic butter</i>	5.5

TO FINISH

CHOCOLATE & ROSEWATER CREMEAUX <i>Orange blossom ice cream</i>	16
BAKED CUSTARD TART <i>Cherry sorbet, cherry gel, sable biscuit crumb</i>	14
TRILEÇE <i>Three milk sponge, caramel, coffee ice cream, dulce de leche & hazelnuts</i>	16
SELECTION OF ARTISAN CHEESE <i>Blanch goats, Baron Bigod, Rutland Red, Époisses, Beauvau</i>	18

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%.