

CLEAVER & WAKE

LUNCH MENU

TWO COURSES £37.5 • THREE COURSES £45

TO START

COURGETTE & LEEK SOUP
Crème fraîche, cracked pepper croutons

SALMON CEVICHE
Pickled cucumber, tiger's milk

ISLE OF WIGHT TOMATOES
*Whipped goat's cheese, basil pesto
& smoked salt*

TO FOLLOW

FREE-RANGE ROAST CHICKEN
*Girolles, hen of the woods, sweetcorn
& roast chicken and miso butter sauce*

FILLET OF CORNISH HAKE
*Broccoli & anchovy purée, roast
almonds, brown butter & hash brown*

SAFFRON & WOOD
ROAST PEPPER RISOTTO
Woodsmoked aubergines, harissa oil

DRY-AGED STEAKS



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

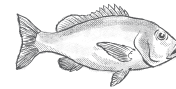
8OZ RUMP CAP
(£7.5 supplement)

6/9OZ FILLET MEDALLIONS
(£10/£15 supplement)

32OZ BOSTON CHOP *for two to share*
(£60 supplement)

*Served with watercress, Caesar dressing, horseradish gel,
green peppercorn sauce & triple cooked chips*

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 beautifully cooked,
served with new potatoes & samphire*

(supplements apply)

SIDES

TRIPLE COOKED CHIPS
6.5

RED MUSTARD &
BUTTER LEAF SALAD
Toasted seeds, pickled leafy lemon
6.5

MISO GLAZED
HISPI CABBAGE
Crispy onion
6

TO FINISH

ENGLISH
STRAWBERRIES & CREAM
*Elderflower compressed strawberries,
chantilly cream, pink pepper meringue*

SELECTION OF
ARTISAN CHEESES
*Blanch Goat's, Rutland Red,
Roche Montagne*

DARK
CHOCOLATE DELICE
Tonka bean cream, honeycomb

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%.