

CLEAVER & WAKE

SUNDAY LUNCH MENU

TWO COURSES £42 • THREE COURSES £50

TO START

ROAST PARSNIP
& CHESTNUT SOUP
Parsley & garlic cream

PINE-CURED
CHALK STREAM
TROUT
*Avocado purée,
cucumber vinaigrette*

WOOD ROAST
BEETROOT
*Whipped goat's cheese,
pomegranate
molasses, dukkha*

WILD GAME &
SMOKED BACON
TERRINE
*Date & fig chutney,
pickles*

CHICKEN LIVER
PARFAIT
*Cranberry & port gel,
crispy chicken skin,
toasted brioche*

MAINS

All served with roast potatoes, seasonal vegetables, Yorkshire pudding & traditional gravy

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*

PUMPKIN RISOTTO
*Toasted pumpkin seeds, crispy sage,
shallots, brown butter*

SIDES

CAULIFLOWER
CHEESE
6

GRAN RESERVA GORGONZOLA
*Spiced pear, winter leaves,
candied walnuts*

CHARGRILLED
TENDER STEM BROCCOLI
Anchovy butter

8.5

6

TO FINISH

STICKY
TOFFEE PUDDING
*Toffee sauce,
vanilla ice cream*

VALRHONA
CHOCOLATE CAKE
*Crème fraîche,
black cherry compote*

SPICED
POACHED PEARS
*Chilled passion fruit
& coconut rice condé*

LEMON &
BASIL CHIFFON
*Crème diplomat, lemon
curd, basil sorbet*

SELECTION OF
ARTISAN CHEESE
(£7 supplement)

**Only available through pre-orders 48 hours in advance.*