

CLEAVER & WAKE

LUNCH MENU

TWO COURSES £39.5 • THREE COURSES £46.5

TO START

CARAMELISED
CAULIFLOWER SOUP
*Madeira-soaked sultanas,
brown butter*

SEA BREAM &
MACKEREL TARTARE
*Seaweed emulsion, sesame,
soy, ginger*

HARISSA ROAST
CHANTENAY CARROTS
*Roast garlic hummus, preserved
lemon, Medjool dates, pistachio*

SMOKED
HAM TERRINE
*Pickled vegetables, Lincolnshire
Poacher, Piccalilli*

TO FOLLOW

FILLET
OF HAKE
*Borlotti beans, watercress
velouté, horseradish*

ROAST GARLIC
CHICKEN
*Aligot potatoes,
maple-cured bacon,
rainbow chard*

DAUBE OF BEEF
*Pomme purée,
glazed onion,
chestnut mushroom*

PARISIENNE
GNOCCHI
*Globe artichokes, king
oyster mushrooms, pine
nuts, confit garlic, roast
lemon dressing*

BALMORAL
VENISON RAGU
*Egg pappardelle,
pancetta, chestnut
crumb, parmesan*

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.

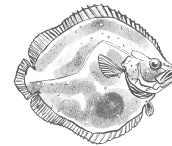
8oz RUMP
(£8.5 supplement)

6/9oz FILLET MEDALLIONS
(£15/£20 supplement)

32oz BOSTON CHOP *for two*
(£60 supplement)

*Served with horseradish gel, watercress, green peppercorn
sauce & triple cooked chips (Bordelaise sauce £4 supplement)*

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 simply grilled or
pan-fried, served with new potatoes,
samphire & tartare sauce*

(supplements may apply)

SIDES

GRILLED
TENDERSTEM BROCCOLI
Anchovy butter
6.5

TRIPLE
COOKED CHIPS
6.5

TRUFFLED
CAULIFLOWER CHEESE
6.5

GRAN RESERVA
GORGONZOLA
*Spiced pear, winter leaves,
candied walnuts*
8.5

TO FINISH

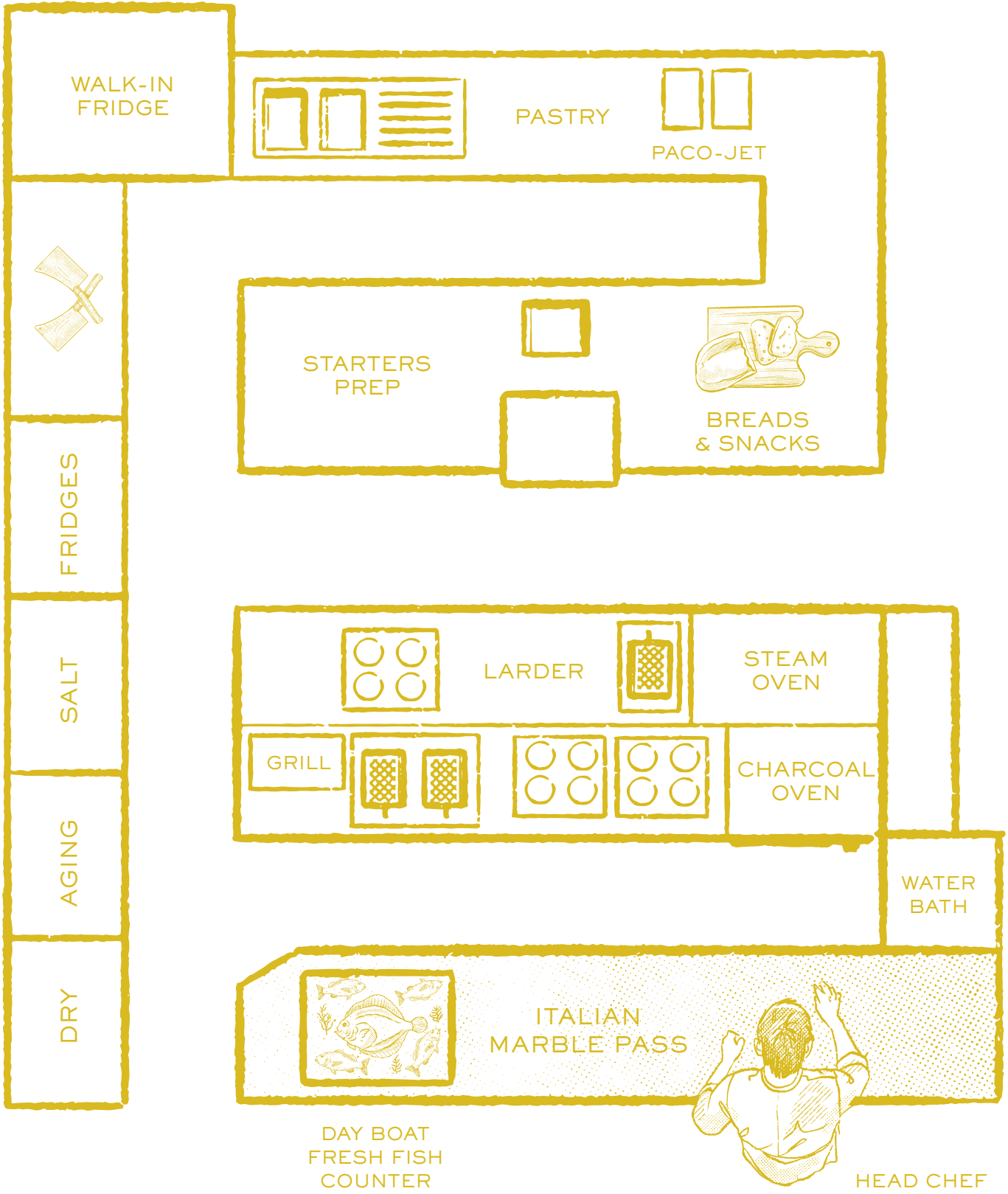
SPICED
POACHED PEARS
*Chilled passion fruit
& coconut rice condé*

VALRHONA
CHOCOLATE CREMEAUX
*Dulce de leche ice cream,
chocolate rock, olive oil tuile*

YORKSHIRE
RHUBARB TRIFLE
*Lemon custard,
mascarpone mousse*

SELECTION OF
ARTISAN CHEESE
(£7 supplement)

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%.



DRAWING BY ESSIE TREMEER — FRONT OF HOUSE