

# CLEAVER & WAKE

## EVENING MENU

TWO COURSES £45 • THREE COURSES £53

### TO START

CORNISH FISH SOUP  
*Rouille, Gruyère, croûtons*

OXTAIL MACARONI  
*Wild garlic, pancetta, pangrattato*

SEA BREAM &  
SALMON 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, smoked eel,  
watercress velouté, horseradish*

HONEY GLAZED DUCK BREAST  
*Chicory tarte tatin, celeriac purée,  
green peppercorn & orange sauce*

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

VENISON HAUNCH  
*Creamed Savoy cabbage, glazed shallots,  
bitter chocolate sauce*

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

*Please inform us of any dietary requirements or allergies you may have.  
A discretionary 10% service charge is added to all our bills.*

### DRY-AGED STEAKS



Dry-aged grass-fed sustainable British beef from renowned butcher Aubrey Allen.

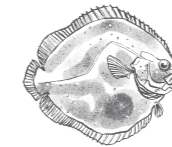
8oz RUMP  
(£8.5 supplement)

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

32oz BOSTON CHOP *for two to share*  
(£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

MESCLUN SALAD  
*Lincolnshire Poacher  
dressing, pine nuts*

6.5

TRUFFLED  
CAULIFLOWER  
CHEESE

6.5

TRIPLE COOKED  
CHIPS

6.5

ENGLISH  
PURPLE SPROUTING  
BROCCOLI

*Anchoïade*

6.5

### TO FINISH

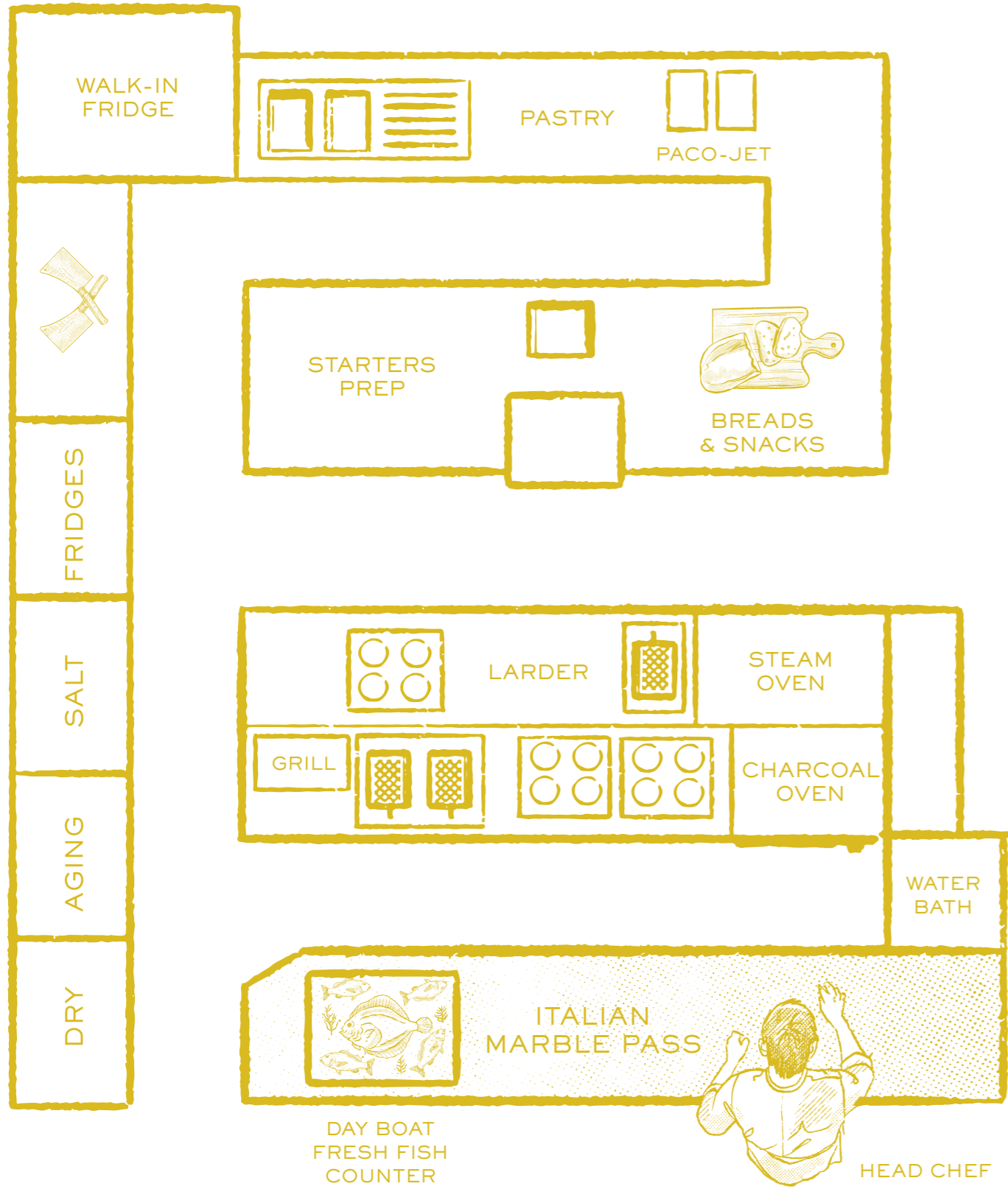
BAKED ALASKA  
*Peanut parfait, feuilletine,  
chocolate ganache, elderflower*

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

TANGERINE &  
VANILLA NAMELAKA  
*Citrus glaze, white chocolate sherbet, caramelised oats*

YORKSHIRE  
RHUBARB TRIFLE  
*Lemon custard, mascarpone mousse*

SELECTION OF ARTISAN CHEESE  
*Vacherin Mont d'Or, Comté, Gouda, Blu di Capra  
(£7 supplement)*



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