

CLEAVER & WAKE

LUNCH MENU

TWO COURSES £39.5 • THREE COURSES £46.5

TO START

CORNISH FISH SOUP

Rouille, Gruyère, croutons

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, watercress velouté, horseradish

COQ AU RIESLING

Wild garlic, mushrooms, pommes purée, crisp chicken skin

SLOW COOKED SHIN OF BEEF

Bone marrow dumpling, glazed carrot, beef tea

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

ENGLISH PURPLE SPROUTING BROCCOLI

Anchoiade

6.5

TRIPLE COOKED CHIPS

6.5

TRUFFLED CAULIFLOWER CHEESE

6.5

MESCLUN SALAD

Lincolnshire Poacher dressing, pine nuts

6.5

TO FINISH

TANGERINE & VANILLA NAMELAKA

Citrus glaze, white chocolate sherbet, caramelised oats

VALRHONA CHOCOLATE CREMEAUX

Dulce de leche ice cream, chocolate rock, olive oil tuile

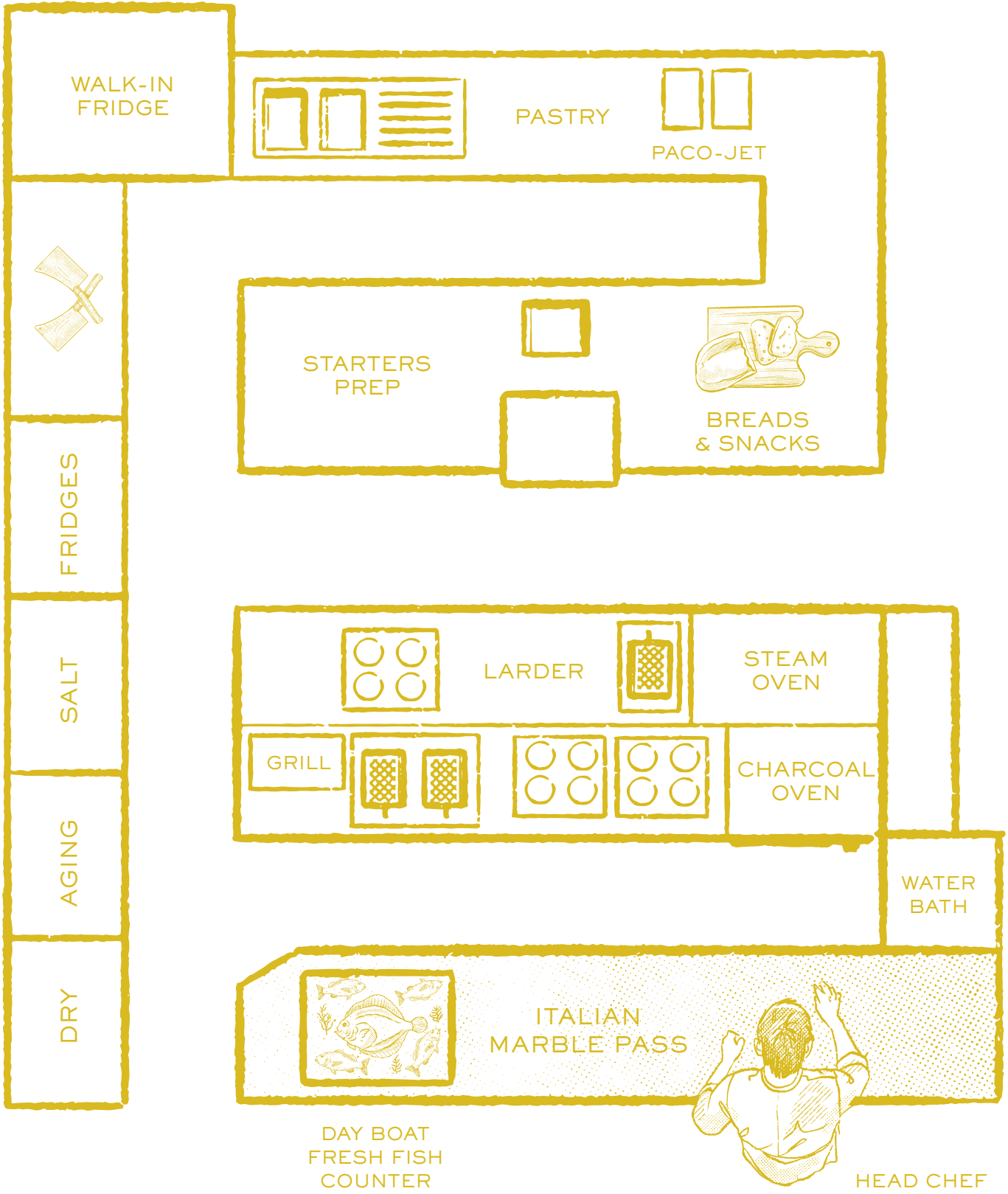
YORKSHIRE RHUBARB TRIFLE

Lemon custard, mascarpone mousse

SELECTION OF ARTISAN CHEESE

Vacherin Mont d'Or, Comté, Gouda, Blu di Capra (£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