

# CLEAVER & WAKE

## EVENING MENU

TWO COURSES £45 • THREE COURSES £53

### TO START

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

BEEF CARPACCIO  
*Burrata, baked Parmesan,  
shimeji mushroom, basil*

WYE VALLEY ASPARAGUS  
*Burford broxen egg, grapefruit hollandaise*

HAND DIVED ORKNEY SCALLOPS  
*Lovage, salted almonds, ajo blanco  
(£12.5 supplement)*

NORTHAMPTONSHIRE  
ESTATE WOOD PIGEON  
*Nashi pear, miso grilled cabbage*

### TO FOLLOW

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

GRESSINGHAM DUCK BREAST  
*Heritage baby beets, spiced pastilla,  
cous-cous, duck jus*

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

COASTAL RUMP OF LAMB  
*English peas, tempura anchovy,  
gratin potato, sherry vinegar jus*

MOREL & YELLOW  
CHANTERELLE TART  
*White asparagus, egg yolk, artichokes, sorrel*

*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.

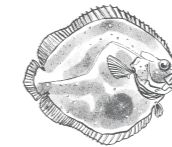
8oz RUMP  
(£8.5 supplement)

6/9oz CENTRE CUT 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

ENGLISH  
LEAF SALAD  
*Bulls blood, mizuna, chard,  
watercress, Lincolnshire  
poacher dressing, pine nuts*  
6.5

BUTTERED  
JERSEY ROYALS  
*Chives*  
6.5

TRIPLE COOKED  
CHIPS  
6.5

ENGLISH  
PURPLE SPROUTING  
BROCCOLI  
*Anchoïade*  
6.5

### TO FINISH

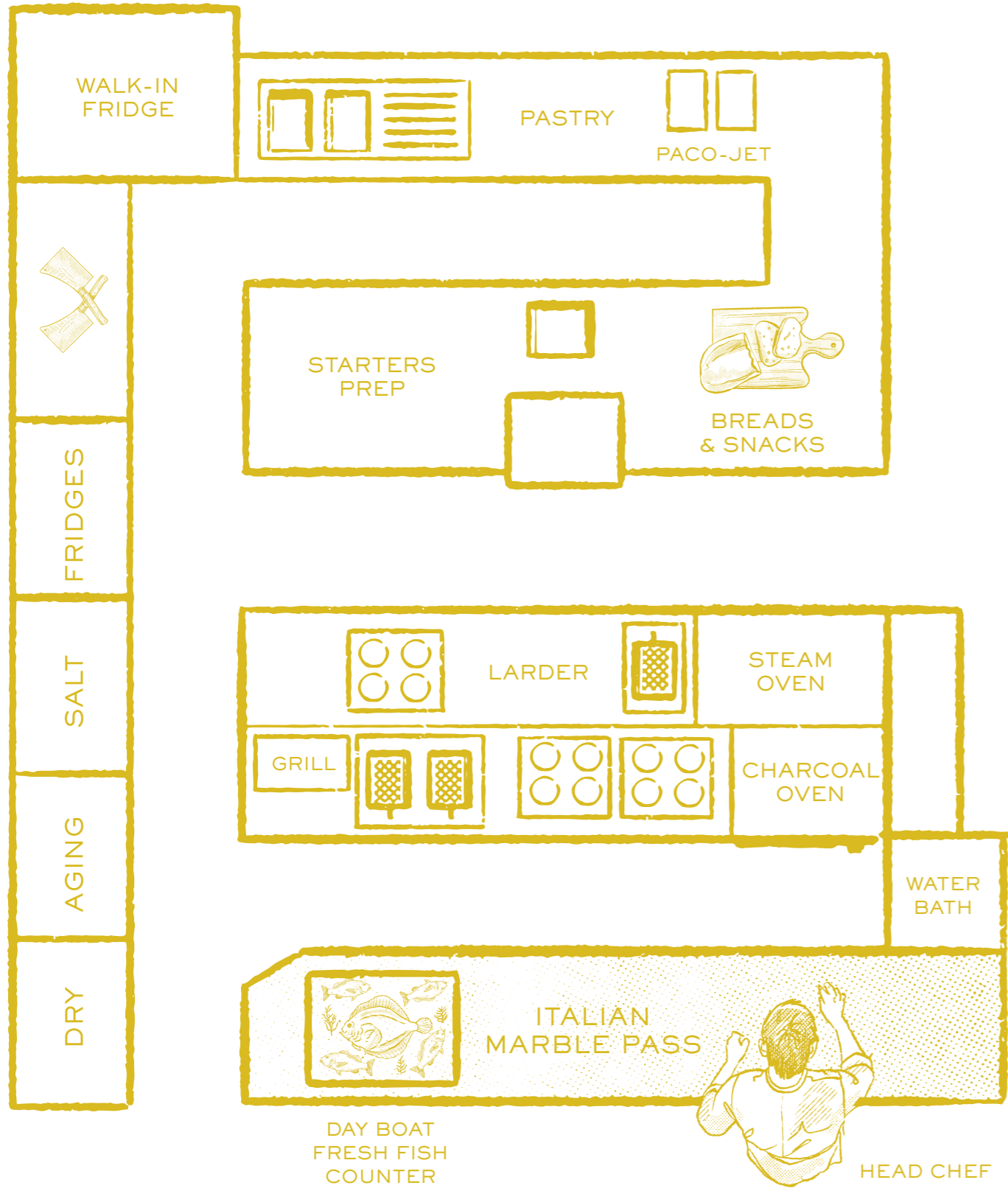
POPCORN PARFAIT  
*Hazelnut nougat, toffee popcorn, praline crème*

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

VANILLA NAMELAKA  
*Sea buckthorn fudge, coffee crumb, gooseberries*

GARIGUETTE STRAWBERRIES  
*Grenadine gelee, strawberry sorbet, elderflower*

SELECTION OF ARTISAN CHEESE  
*Maida Vale, Blue Cloud, Wild Garlic Yarg, Little Lepe  
(£7 supplement)*



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