

# CLEAVER & WAKE

## LUNCH MENU

TWO COURSES £39.5 • THREE COURSES £46.5

### TO START

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

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

WYE VALLEY  
ASPARAGUS  
*Burford broœn egg,  
grapefruit hollandaise*

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

### TO FOLLOW

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

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

PACKINGTON  
PORK BELLY  
*Toasted hazelnut, grilled  
hispi cabbage, miso and  
apple emulsion, pork jus*

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

HAM HOCK  
MACARONI  
*Garlic and leek sauce,  
Cornish yarg*

#### 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.

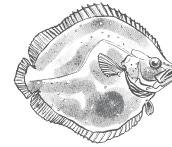
8oz RUMP  
(£8.5 supplement)

6/9oz CENTRE CUT 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  
*Anchoïade*  
6.5

TRIPLE  
COOKED CHIPS  
6.5

BUTTERED  
JERSEY ROYALS  
*Chives*  
6.5

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

### TO FINISH

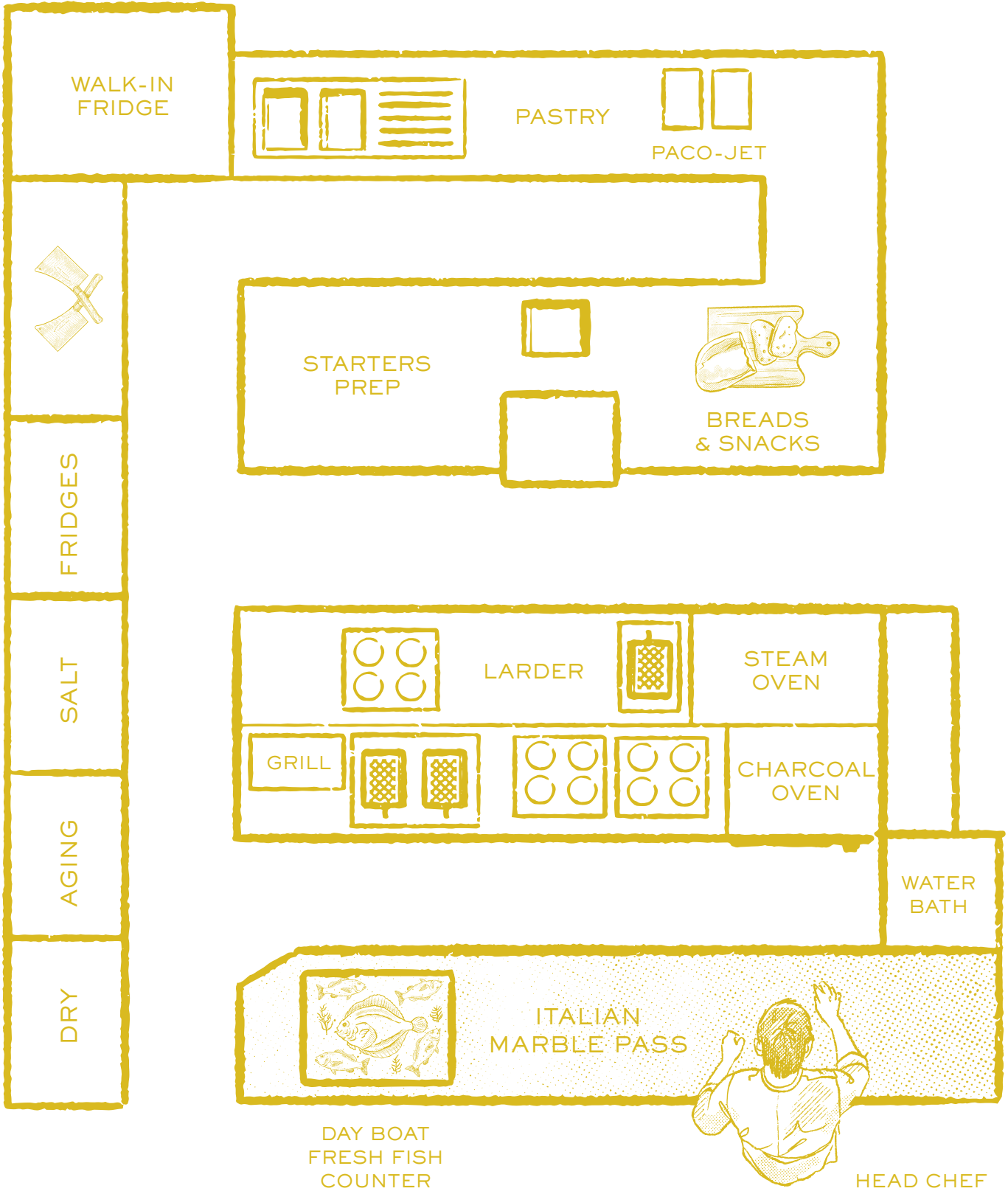
VANILLA NAMELAKA  
*Sea buckthorn fudge, coffee  
crumb, gooseberries*

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

LEMON  
MERINGUE PIE  
*Raspberry sorbet, lemon  
verbena*

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