

# CLEAVER & WAKE

## SUNDAY LUNCH MENU

TWO COURSES £42 • THREE COURSES £50

### TO START

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

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

WYE VALLEY  
ASPARAGUS  
*Burford brown egg,  
grapefruit hollandaise*

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

### MAINS

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*All served with roast potatoes, seasonal vegetables, Yorkshire pudding & traditional gravy*

ROAST CORNISH LEG OF LAMB

ROAST CHICKEN CROWN

DRY-AGED RUMP OF BEEF

BEEF WELLINGTON\*  
*Madeira sauce  
(supplement £17.5pp)*

### VEGETARIAN MAIN

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WILD MUSHROOM WELLINGTON  
*With roast potatoes, seasonal vegetables,  
Yorkshire pudding & vegetarian mushroom sauce*

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

### DAY BOAT FISH

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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 & tartar sauce*

*(supplements may apply)*

### SIDES

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

6.5

TRUFFLED  
CAULIFLOWER CHEESE

6.5

ENGLISH PURPLE  
SPROUTING BROCCOLI  
*Anchoiade*

6.5

### TO FINISH

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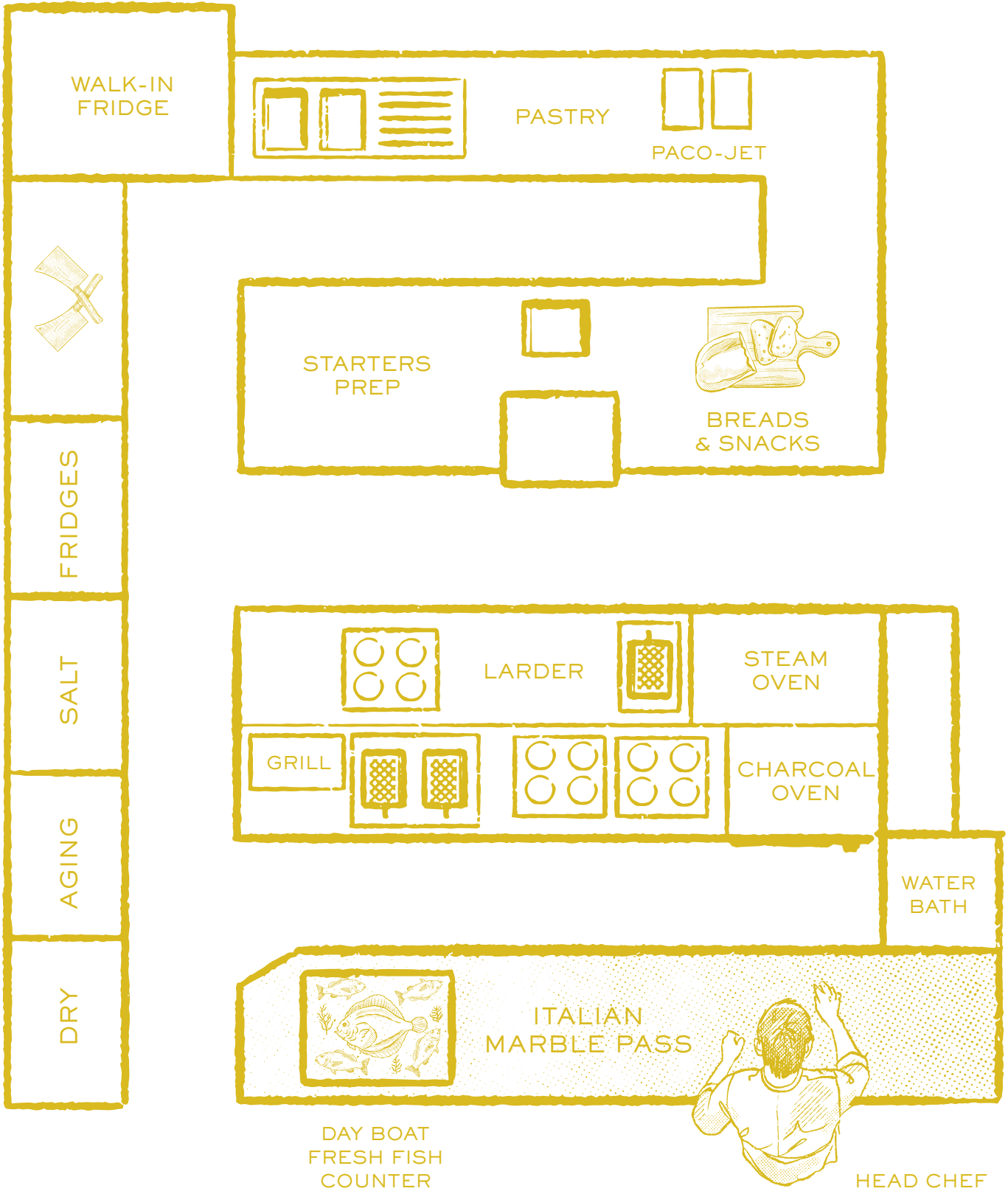
STICKY  
TOFFEE PUDDING  
*Roast vanilla ice cream*

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)*

*\*Only available through pre-orders 48 hours in advance.*



DRAWING BY ESSIE TREMEER — FRONT OF HOUSE