

# 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 brown 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.

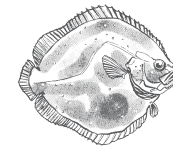
8oz RUMP  
(£8.5 supplement)

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

28oz SIRLOIN ON THE BONE *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

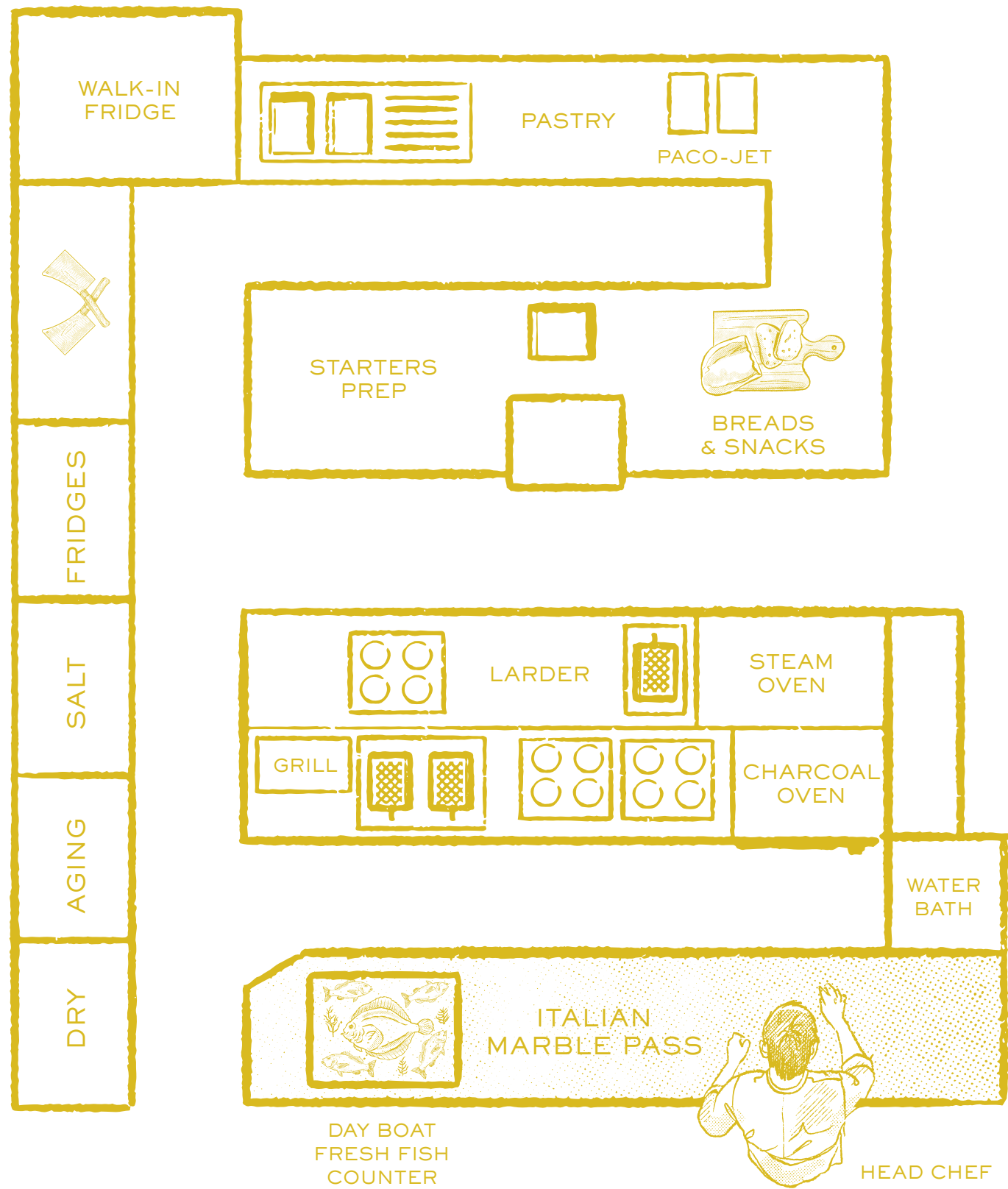
*Sea buckthorn fudge, coffee crumb, gooseberries*

#### 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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