

CLEAVER & WAKE

LUNCH MENU

TWO COURSES £39.5 • THREE COURSES £46.5

TO START

NORTHAMPTONSHIRE ESTATE WOOD PIGEON <i>Nashi pear, miso grilled cabbage</i>	SEA BREAM & SALMON TARTARE <i>Seaweed emulsion, sesame, soy, ginger</i>	WYE VALLEY ASPARAGUS <i>Burford brown egg, grapefruit hollandaise</i>	BEEF CARPACCIO <i>Burrata, baked Parmesan, shimeji mushroom, basil</i>
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TO FOLLOW

FILLET OF HAKE <i>Borlotti beans, watercress velouté, horseradish</i>	ROAST GARLIC CHICKEN <i>Aligot potatoes, maple-cured bacon, rainbow chard</i>	PACKINGTON PORK BELLY <i>Toasted hazelnut, grilled hispi cabbage, miso and apple emulsion, pork jus</i>	MOREL & YELLOW CHANTERELLE TART <i>White asparagus, egg yolk, artichokes, sorrel</i>	HAM HOCK MACARONI <i>Garlic and leek sauce, Cornish yarg</i>
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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.

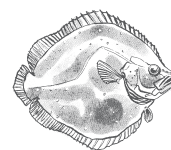
8oz RUMP
(£8.5 supplement)

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

28oz SIRLOIN ON THE BONE *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 <i>Anchoïade</i> 6.5	TRIPLE COOKED CHIPS 6.5	BUTTERED JERSEY ROYALS <i>Chives</i> 6.5	ENGLISH LEAF SALAD <i>Bulls blood, mizuna, chard, watercress, Lincolnshire poacher dressing, pine nuts</i> 6.5
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TO FINISH

VANILLA NAMELAKA <i>Sea buckthorn fudge, coffee crumb, gooseberries</i>	VALRHONA CHOCOLATE CREMEAUX <i>Dulce de leche ice cream, chocolate rock, olive oil tuile</i>	LEMON MERINGUE PIE <i>Raspberry sorbet, lemon verbena</i>	SELECTION OF ARTISAN CHEESE <i>Maida Vale, Blue Cloud, Wild Garlic Yarg, Little Lepe (£7 supplement)</i>
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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%.

