CLEAVER & WAKE

SUNDAY LUNCH MENU

TWO COURSES £42 • THREE COURSES £50

TO START

KONRO MACKEREL Compressed watermelon, wasabi, XO sauce MISO CURED SALMON Yuzu, pickled cucumber CHICKEN LIVER
PARFAIT
Crispy chicken skin,
bitter sweet orange, toasted brioche

ROASTED COURGETTE SOUP Smoked ricotta, verbena oil

MAINS

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

ROAST CHICKEN CROWN

OVERNIGHT ROAST PORK BELLY

DRY-AGED RUMP OF BEEF

BEEF WELLINGTON* (supplement £17.5pp)

VEGETARIAN MAIN

WILD MUSHROOM WELLINGTON With roast potatoes, seasonal vegetables, Yorkshire pudding & vegetarian mushroom sauce JERUSALEM ARTICHOKE RISOTTO Cropwell Bishop velouté, hazelnuts, celery

DAY BOAT FISH

Please come up and take a look or ask your server which fresh fish we have available today.

Our day boat fish are served with Ratte potatoes & tartare sauce

(Market Price)

SIDES

PEAR AND GORGONZOLA SALAD Walnuts, chardonnay vinaigrette 8.5 TRUFFLED CAULIFLOWER
CHEESE
6.5

HERITAGE CARROTS Roasted yeast, pistachio crumb 6.5

TO FINISH

STICKY TOFFEE PUDDING Roast vanilla ice cream YOGHURT AND LIME LEAF BAVAROIS Black figs, pistachio, fig leaf ice cream MILLE-FUILLE Caramelised white chocolate, hibiscus, kumquat sorbet SELECTION OF ARTISAN CHEESE Maida Vale, Blue Cloud, Wild Nettle Yarg, Little Lepe (£7 supplement)

