CLEAVER & WAKE

TO START

ROASTED COURGETTE SOUP II

Smoked ricotta, verbena oil

STEAK TARTARE 18

Egg yolk, charcoal emulsion, beef fat crumpet

CONFIT DUCK RAVIOLI 14

Green peppercorn tea, sherry vinegar gel

KONRO MACKEREL 13

Compressed watermelon, XO sauce

MISO CURED SALMON 13

Yuzu, pickled cucumber

TO FOLLOW

LINE CAUGHT CORNISH COD 32

Brandade fritters, pickled mussel, saffron

TRUFFLED CHICKEN BREAST 30

Crispy confit thigh, pickled carrot, chicken fat rosti

JERUSALEM ARTICHOKE RISOTTO 26

Cropwell Bishop velouté, hazelnut, celery

SIGNATURE BEEF WELLINGTON 48

 $Roscoff onion, Lincolnshire\ poacher\ mousse,\ Cabernet\ Sauvignon\ jus\ ,\ triple\ cooked\ chips$

SIDES

PEAR & GORGONZOLA SALAD 8.5

Walnuts, chardonnay vinaigrette

TRIPLE COOKED CHIPS 6.5

HASSELBACK COURGETTES 6.5

Harissa, salsa verde

HERITAGE CARROTS 7

Roasted yeast, pistachio crumb

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

RUMP 80Z 38
FILLET 80Z 48
SIRLOIN ON THE BONE 280Z 120

Roscoff onion, Lincolnshire poacher mousse, peppercorn sauce & triple cooked chips

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 served with Ratte potatoes & tartare sauce.

(Market Price)

TO FINISH

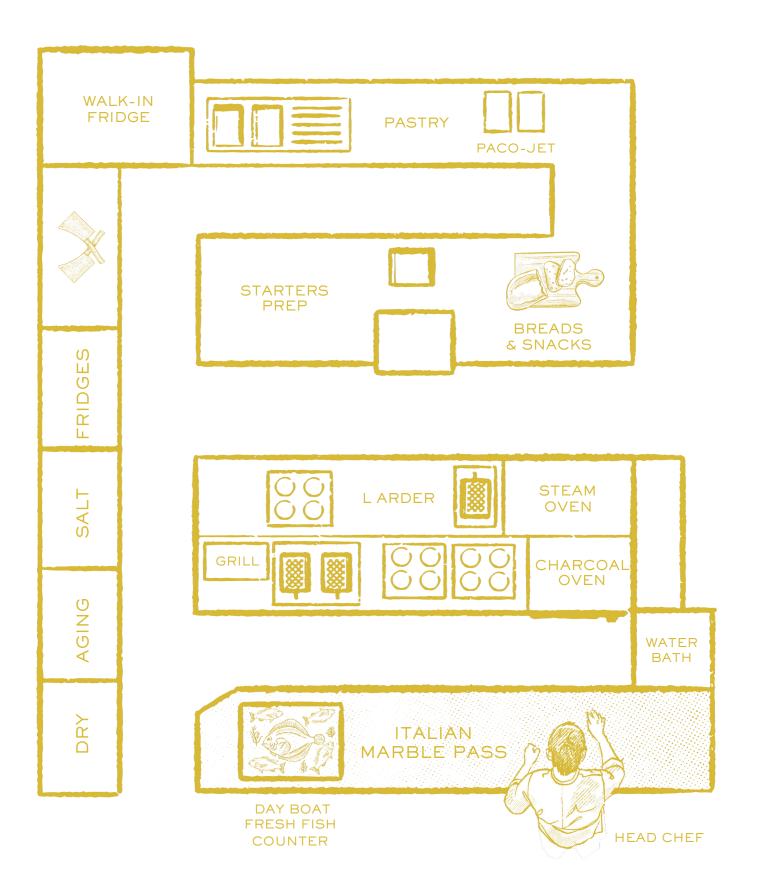
SPICED ENGLISH PLUMS 12 Honeysuckle parfait, apple and sorrel sorbet

YOGHURT AND LIME LEAF BAVAROIS 12 Figs, pistachio and chocolate tuile, fig leaf ice cream

VALRHONA CHOCOLATE AERO 14
Apricot, hazelnut and chocolate mousse, apricot ice cream

MILLE-FEUILLE 12
Caramelised white chocolate, hibiscus, kumquat sorbet

SELECTION OF ARTISAN CHEESE 18
Maida Vale, Blue Cloud, Wild NettleYarg, Little Lepe



CLEAVER & WAKE

À LA CARTE MENU