



# CLEAVER & WAKE

## BOXING DAY MENU

TWO COURSES £59 • THREE COURSES £69

### TO START

ROAST PARSNIP  
& CHESTNUT SOUP  
*Shaved black truffle*

CURED LOCH DUART  
SALMON  
*Avocado and Cornish white crab,  
cucumber vinaigrette*

HERITAGE BEETROOT  
CARPACCIO  
*Whipped goats' cheese, candied  
walnuts, aged balsamic*

### TO FOLLOW

BEEF WELLINGTON  
*Beef-glazed carrots,  
Cabernet Sauvignon sauce*  
(15 SUPPLEMENT)

CORNISH COD  
*Oscietra caviar, parsnip purée,  
Champagne beurre blanc*

WILD MUSHROOM WELLINGTON  
*Celeriac purée and mushroom sauce*

### DRY-AGED STEAKS



*Dry-aged grass-fed sustainable British  
beef from renowned butcher Aubrey Allen*

RUMP 8OZ  
FILLET 8OZ  
SIRLOIN ON THE BONE 28OZ *(To Share)*  
BOSTON CHOP 32OZ *(To Share)*

10 SUPPLEMENT  
40 SUPPLEMENT  
60 SUPPLEMENT

*Vacherin purée, watercress, peppercorn sauce,  
triple-cooked chips*



### SIDES

GRAN RESERVA  
GORGONZOLA  
*Spiced pear, winter leaves,  
candied walnuts*

8.5

BRAISED RED  
CABBAGE  
*Pedro Ximénez sherry*

6

TRIPLE-COOKED  
CHIPS  
*Cleaver & Wake seasoning*

6.5

BRUSSELS SPROUTS  
*Smoked bacon, chestnuts*

6

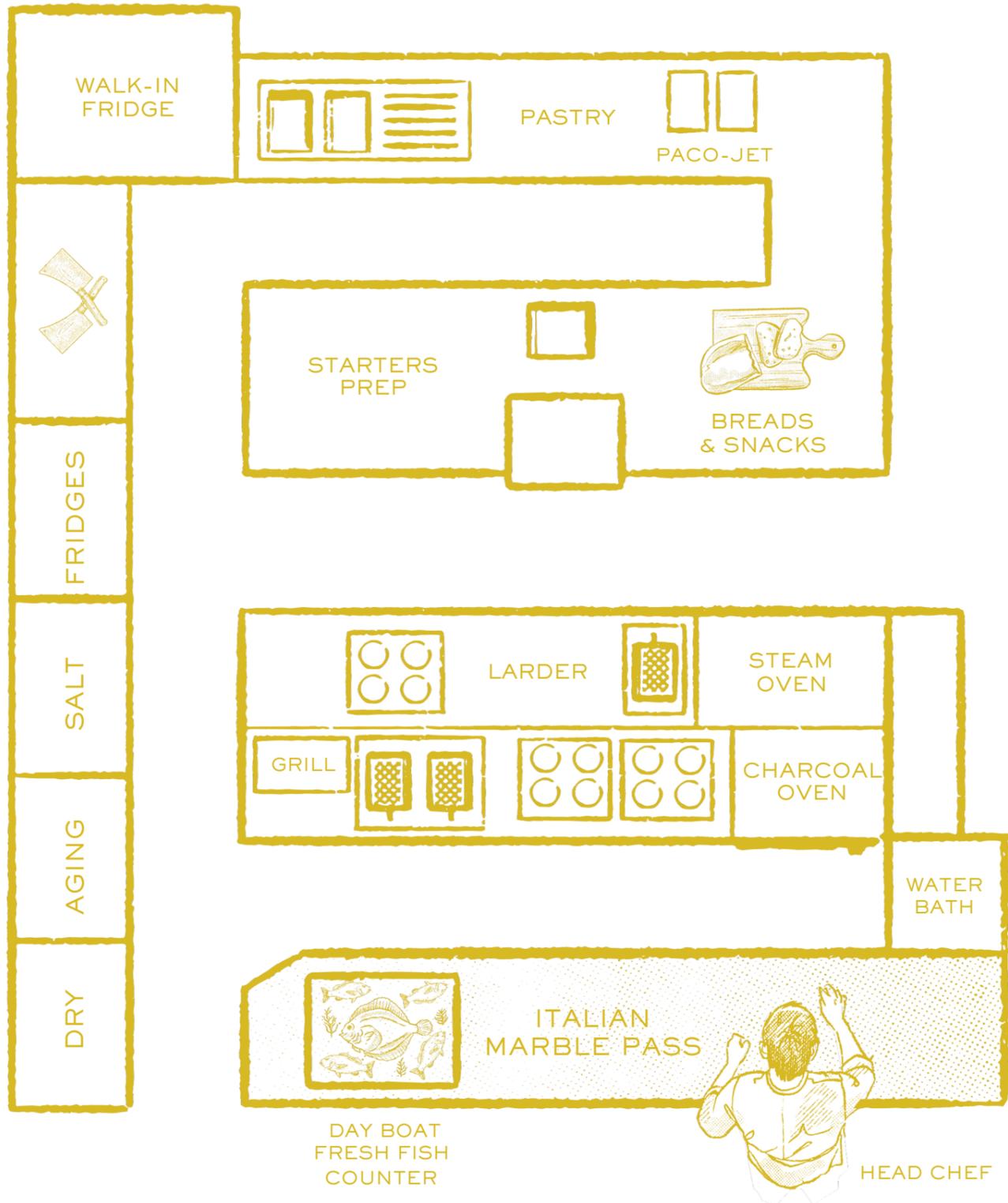
### TO FINISH

CHOCOLATE FONDANT  
*Cherry gel, cherry compote,  
brandy ice cream*

CLEMENTINE POSSET  
*Shortbread crumble,  
candied peel, spiced syrup*

SEASONAL ARTISAN CHEESES  
*Lavosh crackers, membrillo quince*

*Please inform us of any dietary requirements or allergies you may have.  
A discretionary 10% service charge is added to all our bills.*



FESTIVE MENU