CLEAVER & WAKE

TO START

ROAST PUMPKIN & CHESTNUT SOUP II

Crème fraîche, pumpkin crisps

STEAK TARTARE 18

Egg yolk, charcoal emulsion, beef fat crumpet

CONFIT DUCK RAVIOLI 14

Green peppercorn, wild mushroom

GUINEA FOWL 12

Pâté en croûte, Cumberland sauce, pistachio

PONZU SALMON 13

Pickled cucumber, wasabi

TO FOLLOW

CORNISH HAKE 32

Salsify, brown shrimp noisette, sea herbs

BALMORAL HAUNCH OF VENISON 34

Celeriac, Valrhona jus

JERUSALEM ARTICHOKE RISOTTO 26

Cropwell Bishop velouté, hazelnut, celery

SIGNATURE BEEF WELLINGTON 50

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

SIDES

PEAR & GORGONZOLA SALAD 8.5

Walnuts, chardonnay vinaigrette

TRIPLE COOKED CHIPS 6.5

Cleaver & Wake seasoning

SHERRY GLAZED TURNIPS 6.5

Pedro Ximénez

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 (To Share) 110

BOSTON CHOP 320Z (To Share) 130

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

PEAR TARTE TATIN 12

 $Tonka\ bean\ ice\ cream,\ miso\ caramel$

ROASTED VANILLA RICE CREAM 12

Spiced quince, ginger sorbet

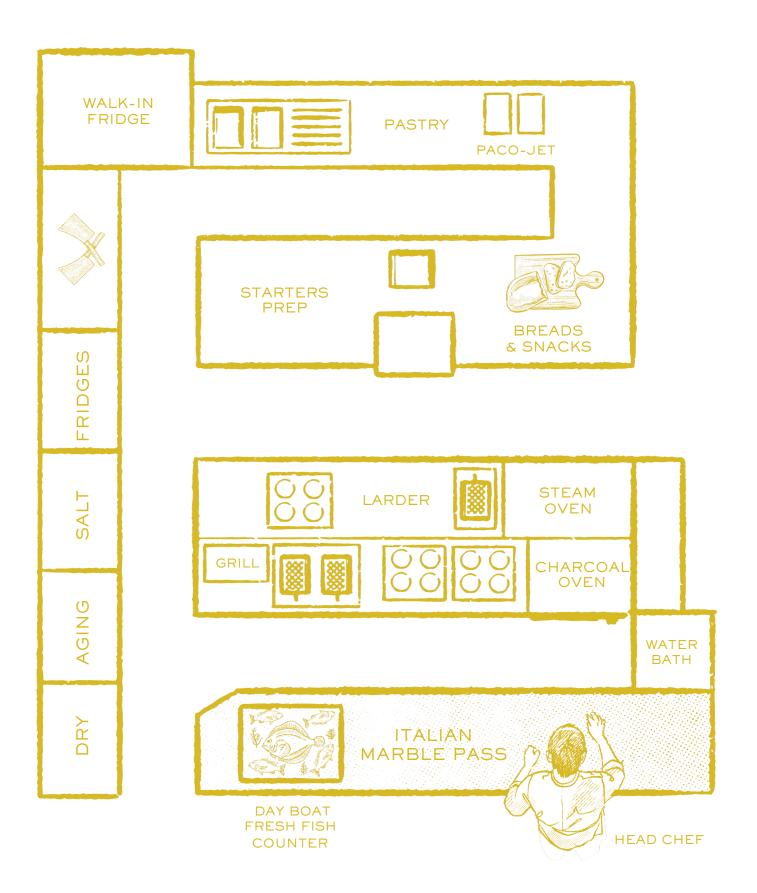
CHOCOLATE FONDANT 14

Black cherry sorbet, pistachio

MILLE-FEUILLE 12

Caramelised white chocolate, beetroot sorbet

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



CLEAVER & WAKE

À LA CARTE MENU