



CLEAVER & WAKE

FESTIVE MENU

TWO COURSES £59 • THREE COURSES £69

TO START

SLOW ROASTED PARSNIP SOUP
Roast chestnut dressing, shaved black truffle

VENISON, PHEASANT &
SMOKED BACON TERRINE
Fig & date chutney, pickles

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

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

STEAK TARTARE
Egg yolk, charcoal emulsion, beef-fat crumpet
(5 SUPPLEMENT)

TO FOLLOW

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

CORNISH COD
*Caviar, parsnip purée,
Champagne beurre blanc*

SAGE ROASTED
MONKFISH
*Roasted salsify, chanterelles,
Beaujolais jus*
(7.5 SUPPLEMENT)

HIGHLAND VENISON HAUNCH
*Celeriac pancetta terrine, hazelnut,
Valrhona jus*

JERUSALEM ARTICHOKE,
SPINACH & CHEESE
PITHIVIER
Mushroom velouté, pine nuts

*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

RUMP PICANHA 8OZ
FILLET 8OZ 10 SUPPLEMENT
SIRLOIN ON THE BONE 28OZ (To Share) 40 SUPPLEMENT
BOSTON CHOP 32OZ (To Share) 60 SUPPLEMENT

*Mustard gel, 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

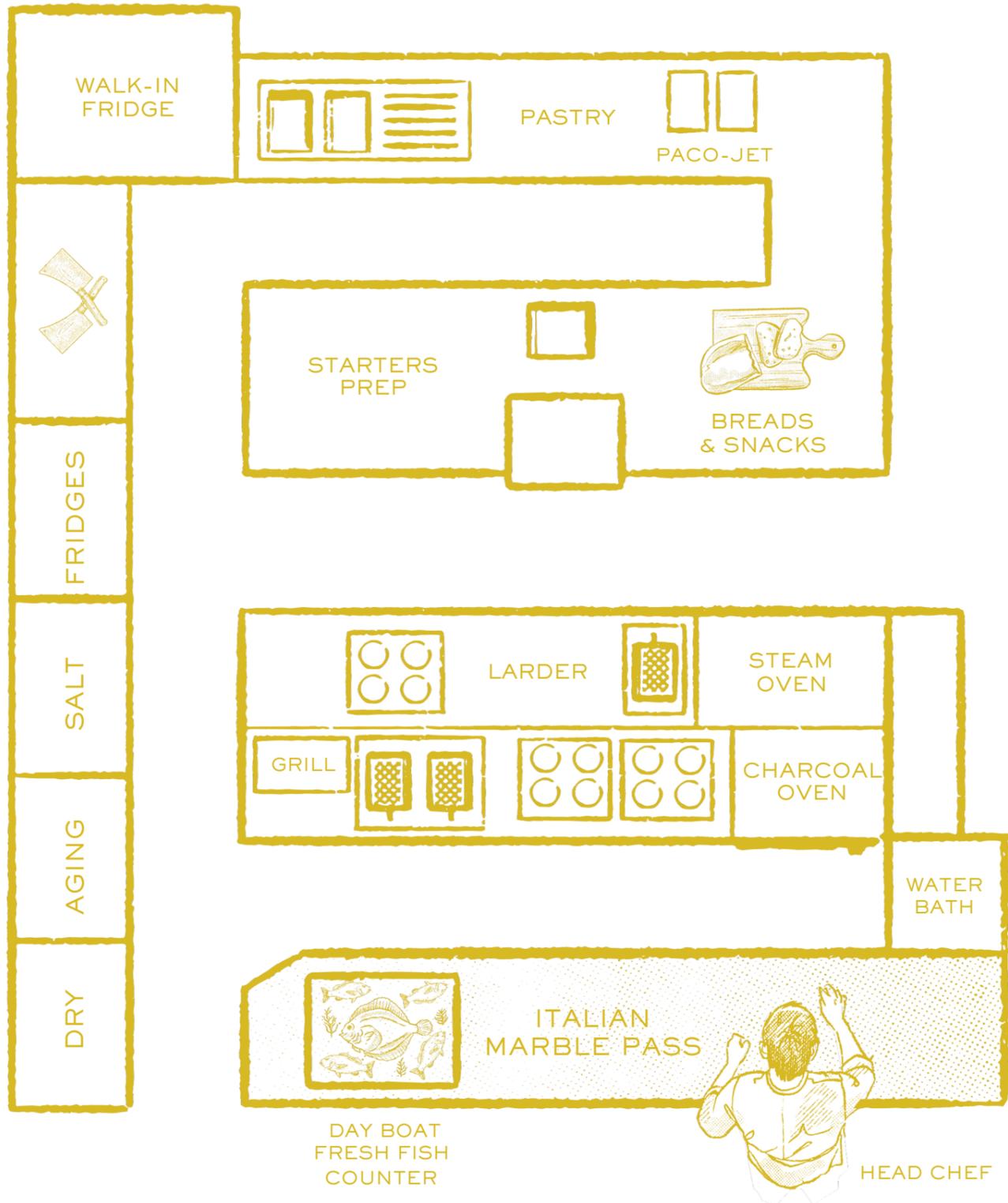
CHRISTMAS SPICED
CHEESECAKE
Ginger crumb, brandy ice cream

CHOCOLATE FONDANT
Black cherry sorbet, pistachio

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

WHITE CHOCOLATE &
CRANBERRY PARFAIT
Almond tuile, cranberry gel

SEASONAL ARTISAN CHEESES
Lavosh crackers, membrillo quince



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