

# CLEAVER & WAKE

## SUNDAY LUNCH MENU

TWO COURSES £42 • THREE COURSES £50

### TO START

VENISON, PHEASANT &  
SMOKED BACON TERRINE

*Cumberland sauce, pancetta*

HERITAGE BEETROOT  
CARPACCIO

*Whipped goats' cheese, candied  
walnuts, aged balsamic*

CHICKEN LIVER  
PARFAIT

*Crispy chicken skin,  
brioche, bitter orange gel*

CORNISH  
FISH SOUP

*Rouille, Comté, crouton*

### MAINS

*All served with roast potatoes, seasonal vegetables, Yorkshire pudding traditional gravy, celeriac purée*

ROAST CHICKEN CROWN

OVERNIGHT ROAST PORK BELLY

DRY-AGED RUMP OF BEEF

BEEF WELLINGTON

*(supplement £20pp)*

### VEGETARIAN MAIN

WILD MUSHROOM WELLINGTON

*Mushroom velouté, pine nuts*

JERUSALEM ARTICHOKE RISOTTO

*Cropwell Bishop velouté, hazelnuts, celery*

### FISH

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.*

### SIDES

PEAR & GORGONZOLA  
SALAD

*Walnuts, chardonnay vinaigrette*

8.5

TRUFFLED CAULIFLOWER  
CHEESE

6.5

BRAISED RED  
CABBAGE

*Pedro Ximénez sherry*

6

BONE MARROW  
CREAMED POTATO

*Gremolata*

7

### TO FINISH

STICKY  
TOFFEE PUDDING

*Roast vanilla ice cream*

CRÈME CARAMEL

*Roast vanilla, coffee*

SEA BUCKTHORN  
NAMALEKA

*Rosehip, miso crumb*

SELECTION OF  
ARTISAN CHEESE

*(£7 supplement)*

