

CLEAVER & WAKE

À LA CARTE MENU

TO START

CORNISH FISH SOUP 14

Rouille, Comté, crouton

SHORT RIB RAVIOLI 14

Green peppercorn tea, beeffat emulsion

GAME AND SMOKED BACON TERRINE 12

Cumberland sauce, pancetta

HERITAGE BEETROOT CARPACCIO 12

Whipped goats' cheese, candied walnuts, aged balsamic

DEVONSHIRE CRAB 20

Leek and tom yum dressing, sesame

TO FOLLOW

LINE CAUGHT COD 32

Dill beurre blanc, picolino parsnip, parsnip purée

HAUNCH OF ESTATE VENISON 34

Celeriac and pancetta terrine, Valrhona jus

JERUSALEM ARTICHOKE RISOTTO 26

Cropwell Bishop velouté, hazelnut, celery

SIGNATURE BEEF WELLINGTON 50

Beef-glazed carrots, Cabernet Sauvignon sauce

SIDES

PEAR & GORGONZOLA SALAD 8.5

Walnuts, Chardonnay vinaigrette

BRAISED RED CABBAGE 6

Pedro Ximénez sherry

TRIPLE COOKED CHIPS 6.5

Cleaver & Wake seasoning

BONE MARROW CREAMED POTATO 7

Gremolata

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 8OZ	38
FILLET 8OZ	48
SIRLOIN ON THE BONE 28OZ <i>(To Share)</i>	110
BOSTON CHOP 32OZ <i>(To Share)</i>	130

Mustard emulsion, watercress, 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

CRÈME CARAMEL 12

Roast vanilla, coffee

PISTACHIO MOUSSE 13

Mascarpone, lemon

SEA BUCKTHORN NAMALEKA 12

Rosehip, miso crumb

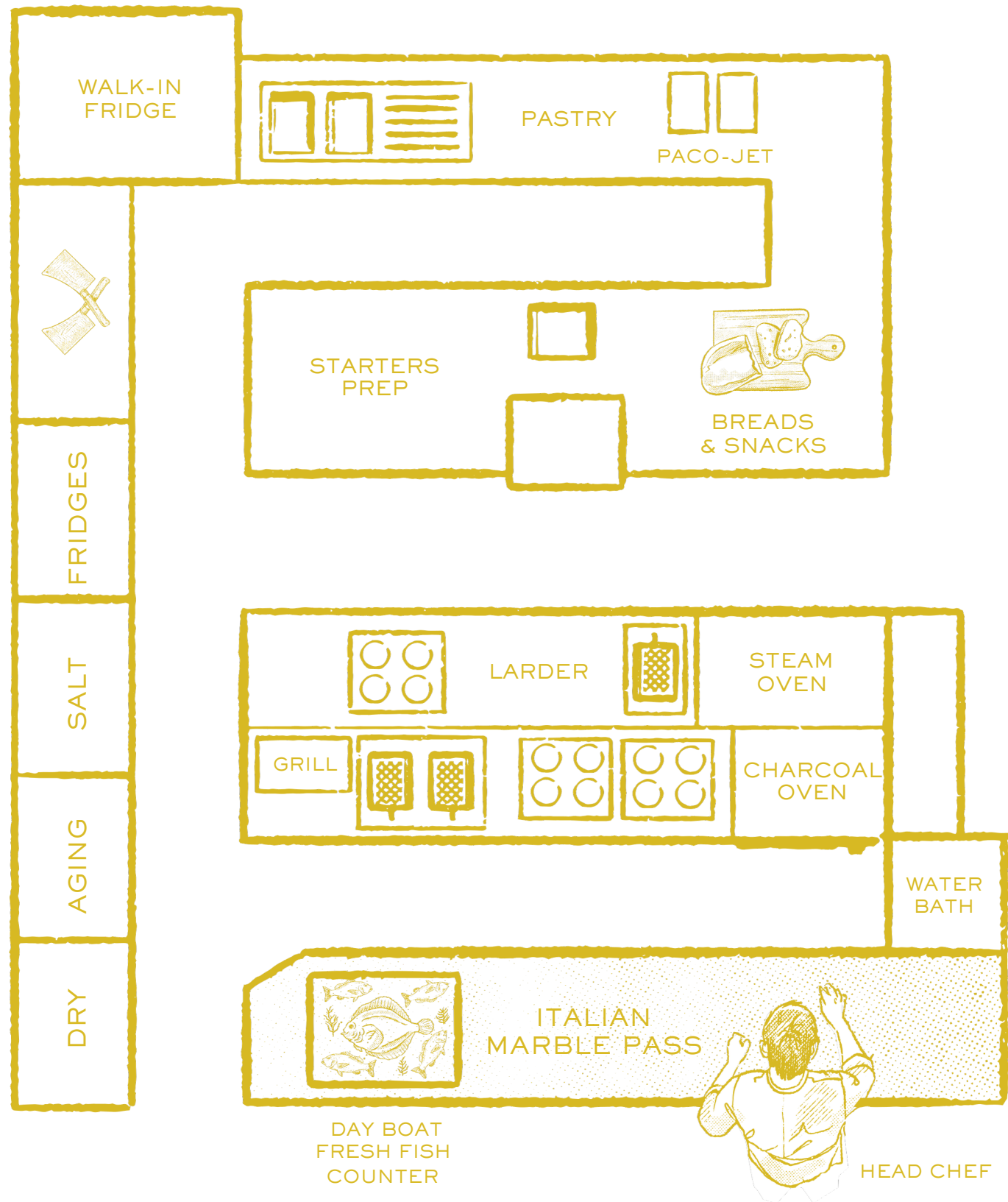
CHOCOLATE FONDANT 14

Blood orange sorbet, caramelised white chocolate crumb

SELECTION OF ARTISAN CHEESE 18

Tunworth, Rollright, Rosary Ash, Westcombe Cheddar, Bath Blue
with lavosh crackers and spiced pear chutney

Not all ingredients are listed on our menu and we cannot guarantee the total absence of allergens.



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