

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

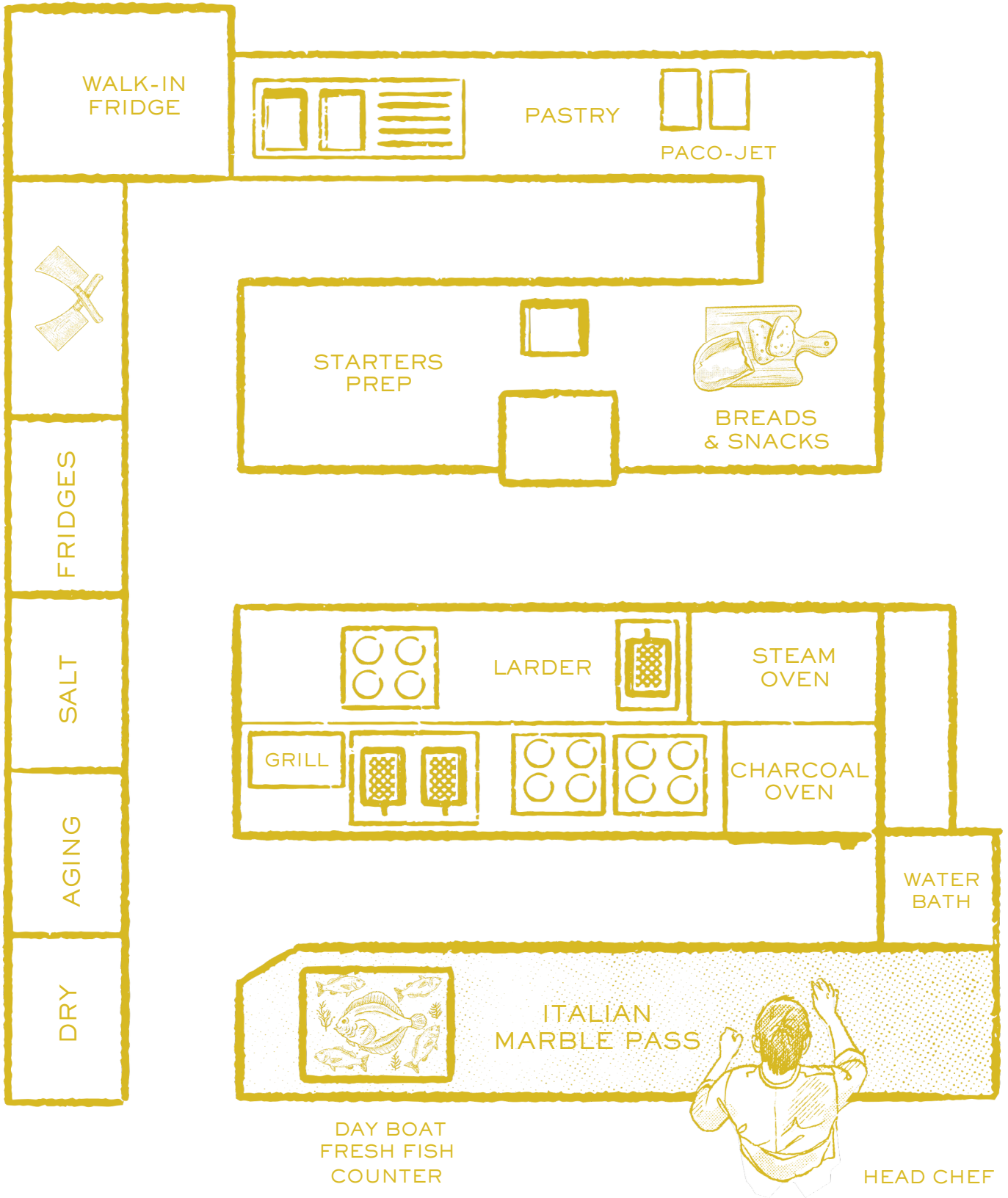
TO FINISH

STICKY
TOFFEE PUDDING
Roast vanilla ice cream

CRÈME CARAMEL
Roast vanilla, coffee

SEA BUCKTHORN
NAMELAKA
Rosehip, miso crumb

SELECTION OF
ARTISAN CHEESE
(£7 supplement)



DRAWING BY ESSIE TREMEER — FRONT OF HOUSE