



# CLEAVER & WAKE

## MOTHERING SUNDAY MENU



### THREE COURSES £65

#### TO START

VENISON, PHEASANT &  
SMOKED BACON TERRINE

*Cumberland sauce, pancetta*

HERITAGE BEETROOT  
CARPACCIO

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

DEVONSHIRE CRAB

*Leek and tom yum dressing,  
sesame*

CORNISH  
FISH SOUP

*Rouille, Comté, crouton*

#### MAINS

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

ROAST CHICKEN CROWN

ROAST LEG OF LAMB

DRY-AGED RUMP OF BEEF

BEEF WELLINGTON  
*(supplement £10pp)*

#### 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 CAMEL

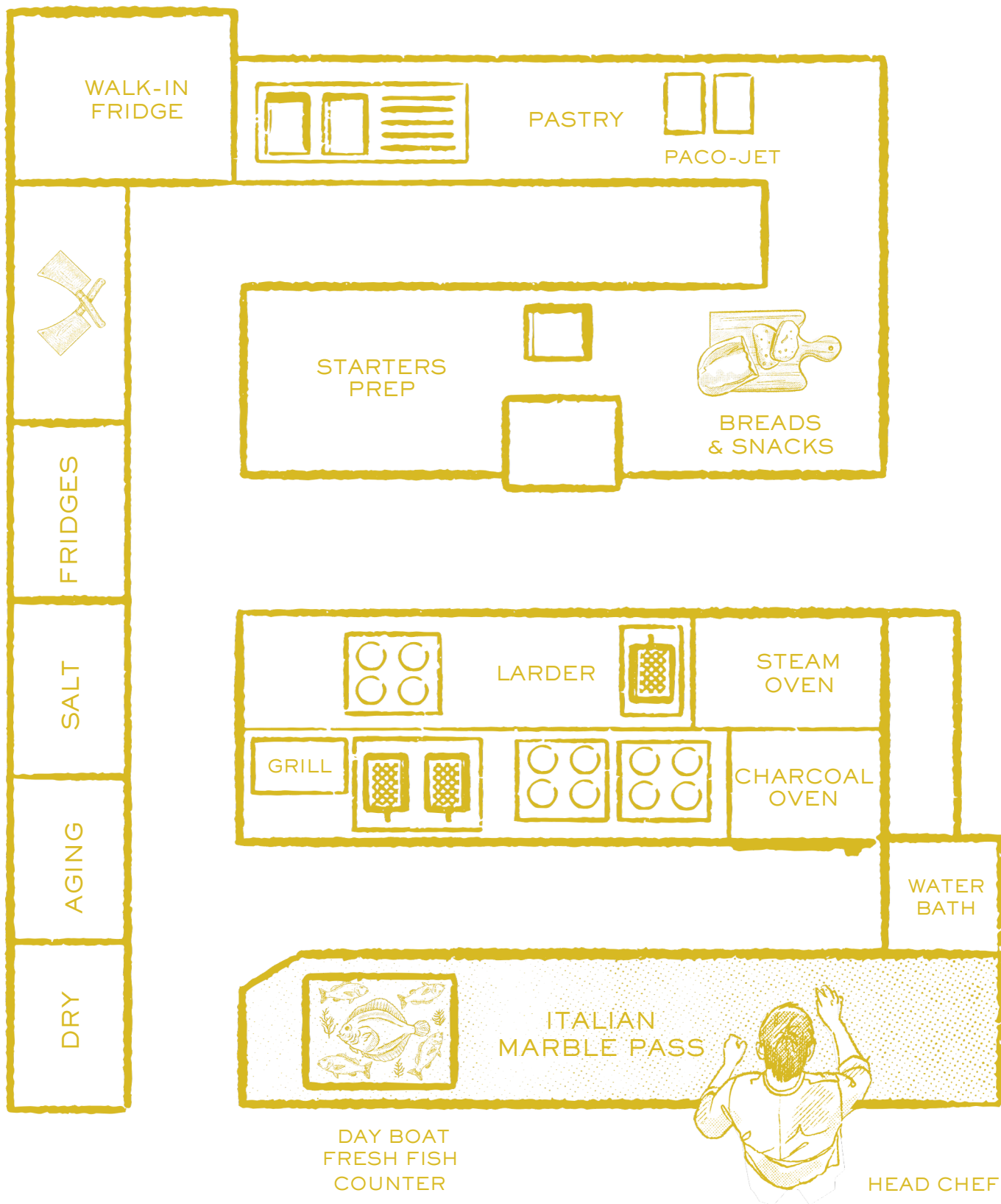
*Roast vanilla, coffee*

SEA BUCKTHORN  
NAMELAKA

*Rosehip, miso crumb*

SELECTION OF  
ARTISAN CHEESE

*(£7 supplement)*



DRAWING BY ESSIE TREMEER — FRONT OF HOUSE

*Please inform us of any dietary requirements or allergies you may have, not all ingredients are listed on our menu and we cannot guarantee the total absence of allergens. A discretionary 10% service charge is added to all our bills.*