

CLEAVER & WAKE

À LA CARTE MENU

TO START

BEEF SHORT RIB 19
Chimichurri emulsion, sesame, asparagus salad

DEVONSHIRE CRAB 20
Bacon, peas, brown butter hollandaise

HERITAGE CARROTS 15
Burnt apple, peanut dukkah

CHALK STREAM TROUT 16
Celeriac, miso mussel sauce

WHIPPED GOAT'S CHEESE MOUSSE 14
Beetroot, hazelnut ajo blanco, prosciutto

TO FOLLOW

POACHED HAKE 32
Mussels, cauliflower, cured pork fat

LOIN OF DERBYSHIRE LAMB 36
Potato terrine, onion, wild garlic

SHALLOT TARTE TATIN 26
Grain risotto, Lincolnshire Poacher

SIGNATURE BEEF WELLINGTON 50
Beef-glazed carrots, Cabernet Sauvignon sauce

SIDES

PEAR & GORGONZOLA SALAD 8.5
Walnuts, Chardonnay vinaigrette

TENDERSTEM & PURPLE
SPROUTING BROCCOLI 6
Bagna cauda

SEASONAL GREENS 6

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

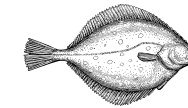


Dry-aged grass-fed sustainable British

RUMP 8OZ	38
FILLET 8OZ	48
SIRLOIN ON THE BONE 28OZ (To Share)	110
BOSTON CHOP 32OZ (To Share)	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

GINGER CAKE 14
Blood orange, olive oil, sorbet

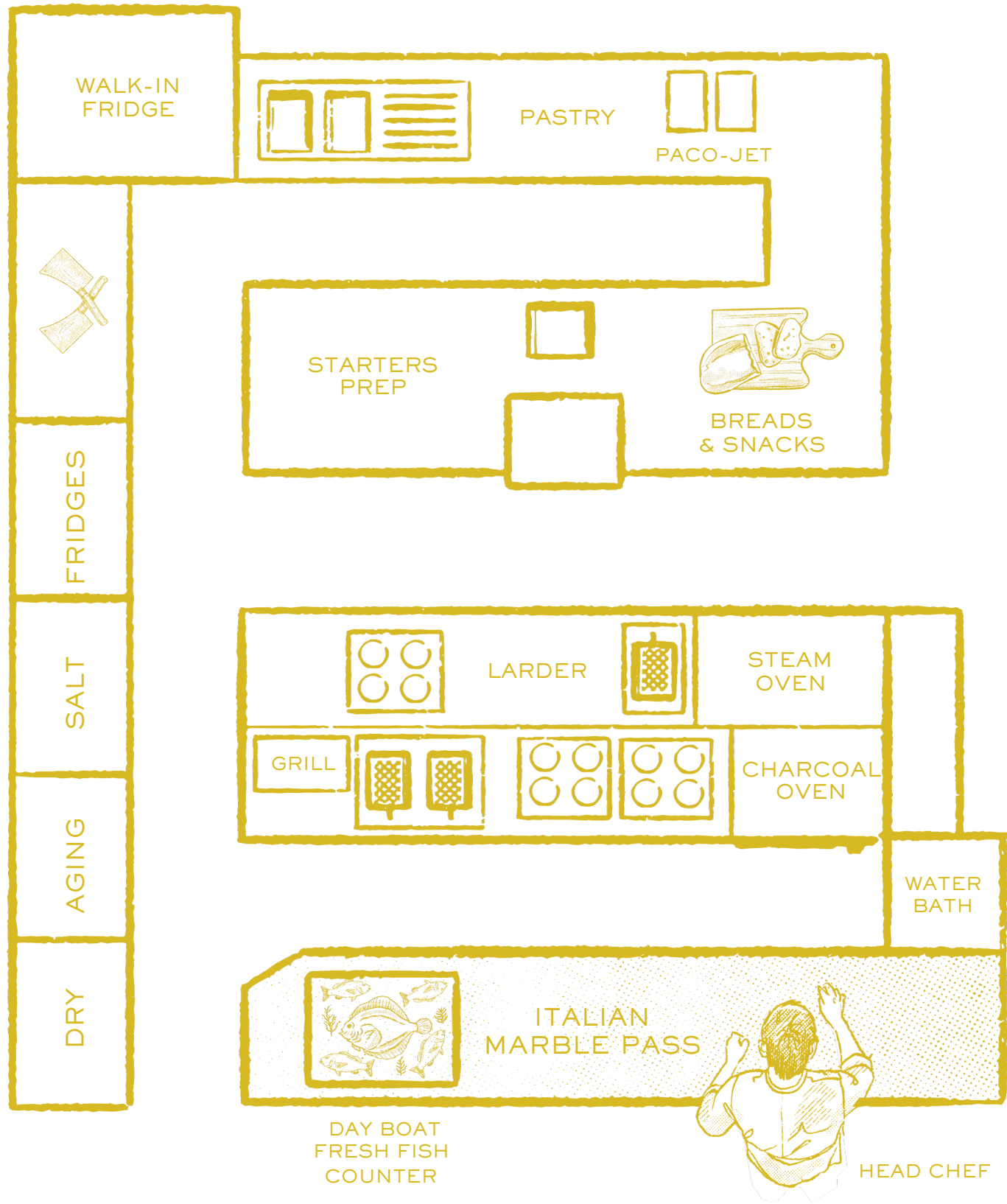
VALRHONA CHOCOLATE GANACHE 14
Cherry, hazelnut, coffee crème diplomate

GREEN APPLE 12
Yoghurt parfait, marigold, basil

RHUBARB AND CUSTARD TART 12
Sorrel sorbet

SELECTION OF ARTISAN CHEESE 18
*Tunworth, Rollright, Rosary Ash, Westcombe Cheddar, Bath Blue
with lavash crackers and spiced pear chutney*

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



CLEAVER & WAKE

À LA CARTE MENU