

# CLEAVER & WAKE

## VEGETARIAN MENU

### TO START

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WHIPPED GOAT'S  
CHEESE MOUSSE

*Beetroot, hazelnut ajo blanco*

14

RATTE POTATO

*Wild garlic, porcini mushroom*

12

### TO FOLLOW

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MUSHROOM WELLINGTON

*Mushroom velouté, pine nuts*

26

SHALLOT TART

*Grain risotto, Lincolnshire Poacher*

24

### TO FINISH

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GINGER CAKE

*Blood orange, olive oil, sorbet*

14

GREEN APPLE

*Yoghurt parfait, marigold, basil*

12

VALRHONA CHOCOLATE GANACHE

*Preserved Cherry, hazelnut, coffee crème diplomate*

14

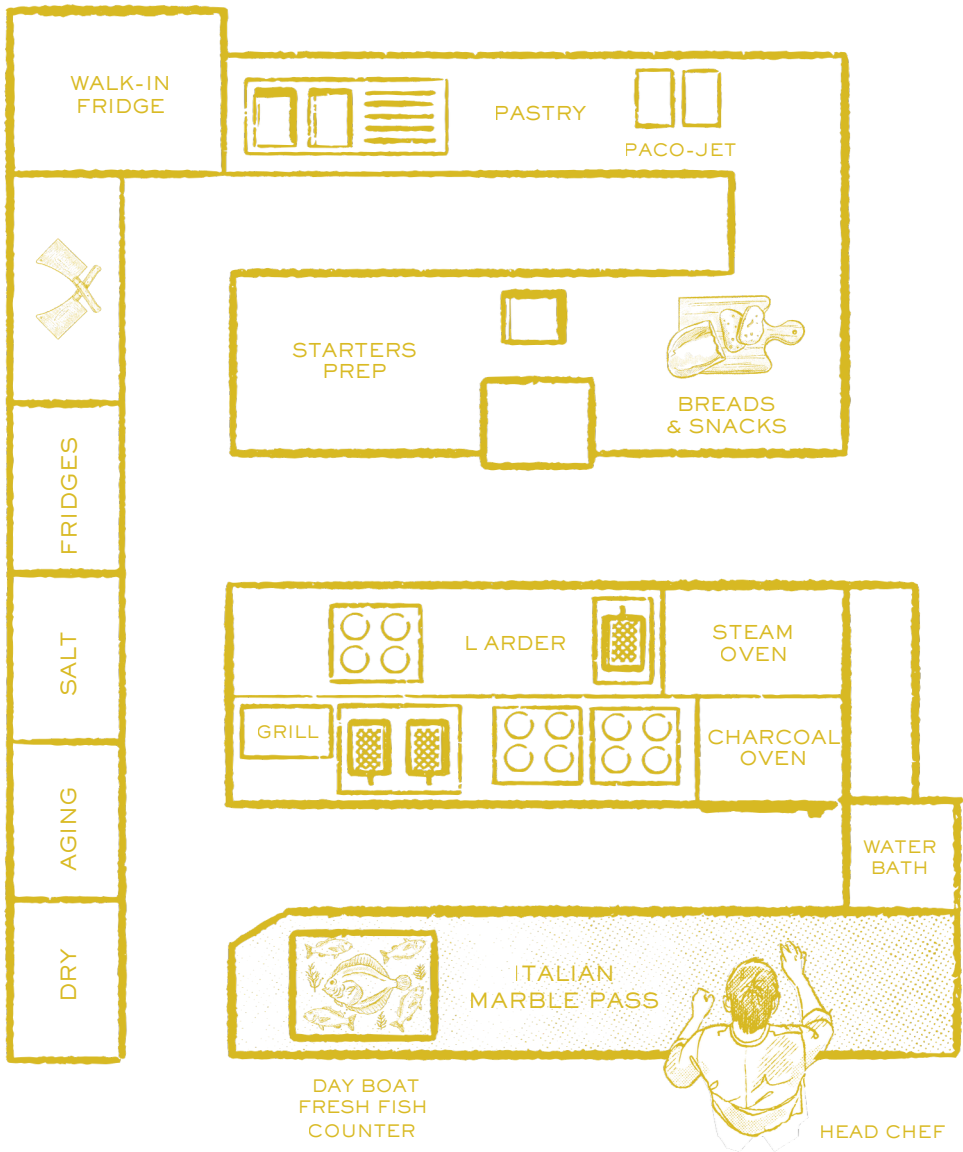
RHUBARB AND CUSTARD TART

*Sorrel sorbet*

12

*Please inform us of any dietary requirements or allergies you may have.*

*A discretionary 10% service charge is added to all our bills. All our prices include VAT charged at 20%.*



DRAWING BY ESSIE TREMEER — FRONT OF HOUSE