

CLEAVER & WAKE

VEGETARIAN MENU

TO START

PRESERVED
ISLE OF WIGHT TOMATOES

Seaweed crème fraîche, summer herbs

16

RATTE
POTATO

Wild garlic, salted lemon

12

TO FOLLOW

MUSHROOM WELLINGTON

Mushroom velouté, pine nuts

26

A CELEBRATION OF VEGETABLES

*Asparagus, green sauce, textures of potato,
onion, garlic.*

26

TO FINISH

BANANA CHEESECAKE

*Hibiki whisky, lime leaf,
tonka bean ice-cream*

16

LEMON MERINGUE

Pine nut dacquoise, verbena parfait, Douglas fir

14

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%.

