



CLEAVER & WAKE

FESTIVE MENU

TWO COURSES £62 • THREE COURSES £72

TO START

ROAST PARSNIP & CHESTNUT SOUP
Black truffle, brioche crouton

CHICKEN LIVER PARFAIT
*Caramelised Madeira onion,
toasted brioche*

C&W PRAWN COCKTAIL
Cornish white crab, avocado, lettuce

PASTRAMI-CURED TROUT
Apple, sesame tuile, horseradish crème fraîche

BEETROOT TART
Lincolnshire Poacher, gremolata, sorrel

STEAK TARTARE
Confit egg yolk, sourdough crouton
(7 SUPPLEMENT)

TO FOLLOW

NORFOLK BRONZE TURKEY
*Potato terrine, braised Roscoff onion,
roasted carrot, pickled red cabbage,
sourdough kvass*

BEEF WELLINGTON
*Beef-glazed carrots,
Cabernet Sauvignon sauce*
(15 SUPPLEMENT)

GRESSINGHAM DUCK BREAST
*Salt-baked beetroot, potato & garlic
purée, Aragon prunes,
Cabernet Sauvignon sauce*

MUSHROOM WELLINGTON
*Hen of the Woods, cep purée,
mushroom caramel, yeast velouté*

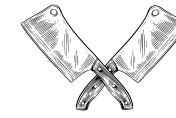
PUMPKIN GNOCCHI
*Old Winchester, pumpkin seed
praline, sage crisps, brown butter*

BARBECUED MONKFISH
*Roasted chanterrels, salsify,
dashi & Champagne beurre blanc*
(7.5 SUPPLEMENT)

*Please inform us of any dietary requirements or allergies you may have.
A discretionary 10% service charge is added to all our bills.*

OUR FESTIVE MENUS ARE SUBJECT TO CHANGE

DRY-AGED STEAKS



Dry-aged grass-fed sustainable British

RUMP 80Z
FILLET 80Z

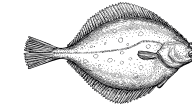
To Share

SIRLOIN ON THE BONE 280Z
BOSTON CHOP 320Z

10 SUPPLEMENT PP
20 SUPPLEMENT PP

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)

SIDES

GRAN RESERVA
GORGONZOLA
*Spiced pear, winter leaves,
candied walnuts*

8.5

BRAISED RED
CABBAGE
Pedro Ximénez sherry

6

TRIPLE-COOKED
CHIPS
Cleaver & Wake seasoning

6.5

BRUSSELS SPROUTS
Smoked bacon, chestnuts

6

TO FINISH

RUM AND BAY LEAF BABA
Dates, cherry, panettone ice cream

BÛCHE DE NOËL
*Damson compote, mulled wine,
buttermilk snow*

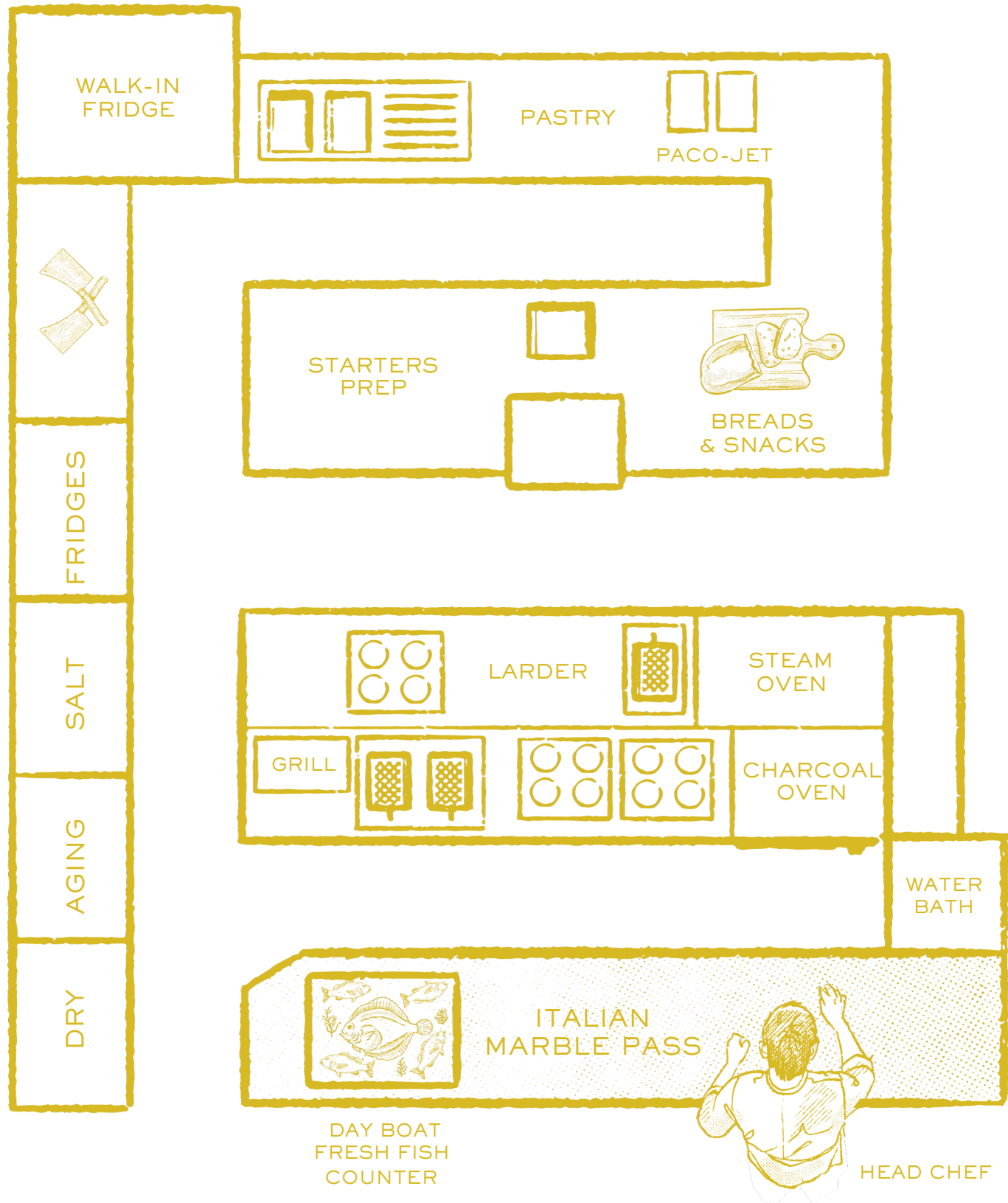
SPICED CHRISTMAS CAKE
*Mandarin curd,
gingerbread sabayon*

VANILLA FLAN
*Hazelnut praline tuile,
chestnut ice cream*

SEASONAL ARTISAN CHEESES

Lavosh crackers, membrillo quince

(8 SUPPLEMENT)



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