

# CLEAVER & WAKE

## VEGETARIAN MENU

### TO START

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PRESERVED  
ISLE OF WIGHT TOMATOES  
*Seaweed crème fraîche, summer herbs*

16

HERITAGE CARROTS  
*Kohlrabi, burnt apple, & lovage leaf*

17

RATTE POTATO  
*Wild garlic, salted lemon*

12

### TO FOLLOW

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MUSHROOM WELLINGTON  
*Cep purée, hen of the woods,  
roasted sourdough velouté*

26

A CELEBRATION OF VEGETABLES  
*Tenderstem broccoli, green sauce, textures  
of potato, onion, garlic.*

30

### TO FINISH

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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

WILD STRAWBERRIES  
*Chantilly cream, olive oil gel, basil 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%.*

