

CLEAVER & WAKE

À LA CARTE MENU

TO START

DRY AGED BEEF CARPACCIO 20
Beetroot, tempura shiso & radicchio

PASTRAMI CURED TROUT 18
Apple, crème fraîche & sesame tuile

PRESERVED ISLE OF WIGHT TOMATOES 16
Seaweed crème fraîche & summer herbs

TEMPURA MONKFISH TAIL 22
Cultured cream and mussel sauce, chilli oil

CHICKEN LIVER PARFAIT 16
Onion marmalade, toasted brioche

TO FOLLOW

STONE BASS 38
Ratte potatoes, kholorabi, dashi & Champagne Beau Blanc

TRUFFLED CHICKEN 36
Potato terrine, Hen of the woods, braised Roscoff onion, cavlo nero

POTATO GNOCCHI 26
Old Winchester, tenderstem broccoli, pine nut pesto genovese

SIGNATURE BEEF WELLINGTON 50
Cep purée, hen of the woods, Cabernet Sauvignon

SIDES

PEAR & GORGONZOLA SALAD 8.5
Walnuts, Chardonnay vinaigrette

TENDERSTEM & PURPLE
SPROUTING BROCCOLI 6

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 <i>(To Share)</i>	110
BOSTON CHOP 32OZ <i>(To Share)</i>	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

STICKY TOFFEE PUDDING 12
Vanilla ice cream

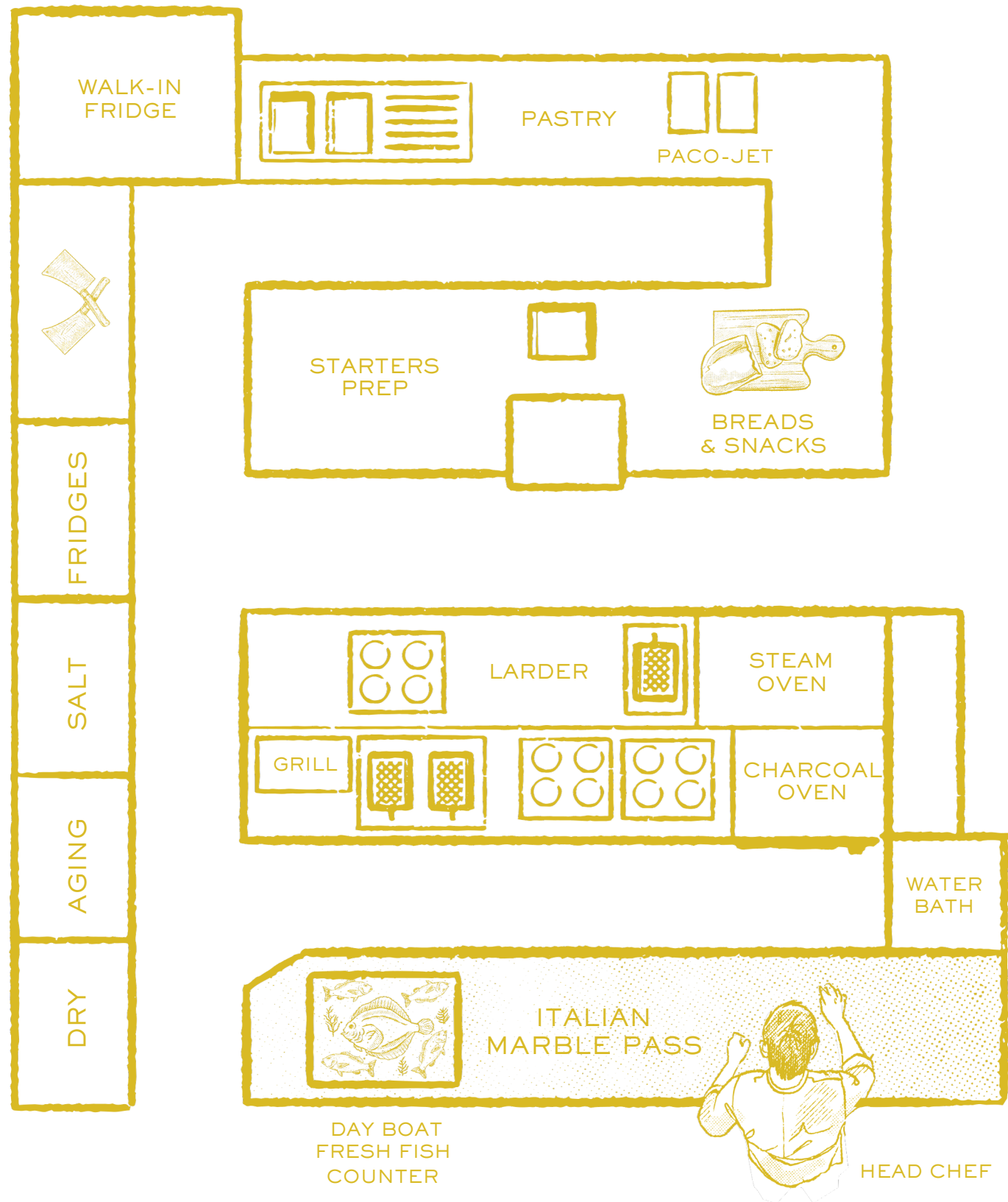
CHOCOLATE AND COFFEE MARQUISE 14
Vanilla ice cream

LIME CHEESECAKE 14
Raspberry sorbet

WILD STRAWBERRIES 12
Chantilly cream, olive oil gel, basil 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