

CLEAVER & WAKE

MENU

TWO COURSES £48 • THREE COURSES £58

TO START

PRESERVED ISLE OF WIGHT TOMATOES
Whipped goat's cheese mousse, summer herbs

PASTRAMI CURED TROUT
Apple, crème fraîche & sesame tuile

CHICKEN LIVER PARFAIT
Onion marmalade, toasted brioche

BRAISED BEEF SHORT RIB
Asian slaw, chimichurri emulsion, chard lime

LANGOUSTINE RAVIOLO
Devonshire crab, XO chilli, sorrel & galangal velouté
(SUPPLEMENT 10)

TO FOLLOW

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

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

BARBECUED MONKFISH
Ratte potatoes, kholorabi, dashi & Champagne Beau Blanc

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

SIGNATURE BEEF WELLINGTON
Hen of the Woods, cep purée, mushroom caramel & cabernet Sauvignon sauce
(SUPPLEMENT 12.5)

*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



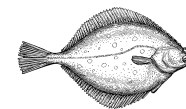
Dry-aged grass-fed sustainable British

RUMP 8OZ
FILLET 8OZ
10 SUPPLEMENT

To Share
SIRLOIN ON THE BONE 28OZ
BOSTON CHOP 32OZ
17 SUPPLEMENT PP
27 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

TENDERSTEM
SPROUTING BROCCOLI
6

BONE MARROW
CREAMED POTATO
Gremolata
7

SEASONAL GREENS
6

TRIPLE-COOKED CHIPS
*Cleaver & Wake
seasoning*
6.5

PEAR AND GORGONZOLA SALAD
Walnuts, Chardonnay vinaigrette
8.5

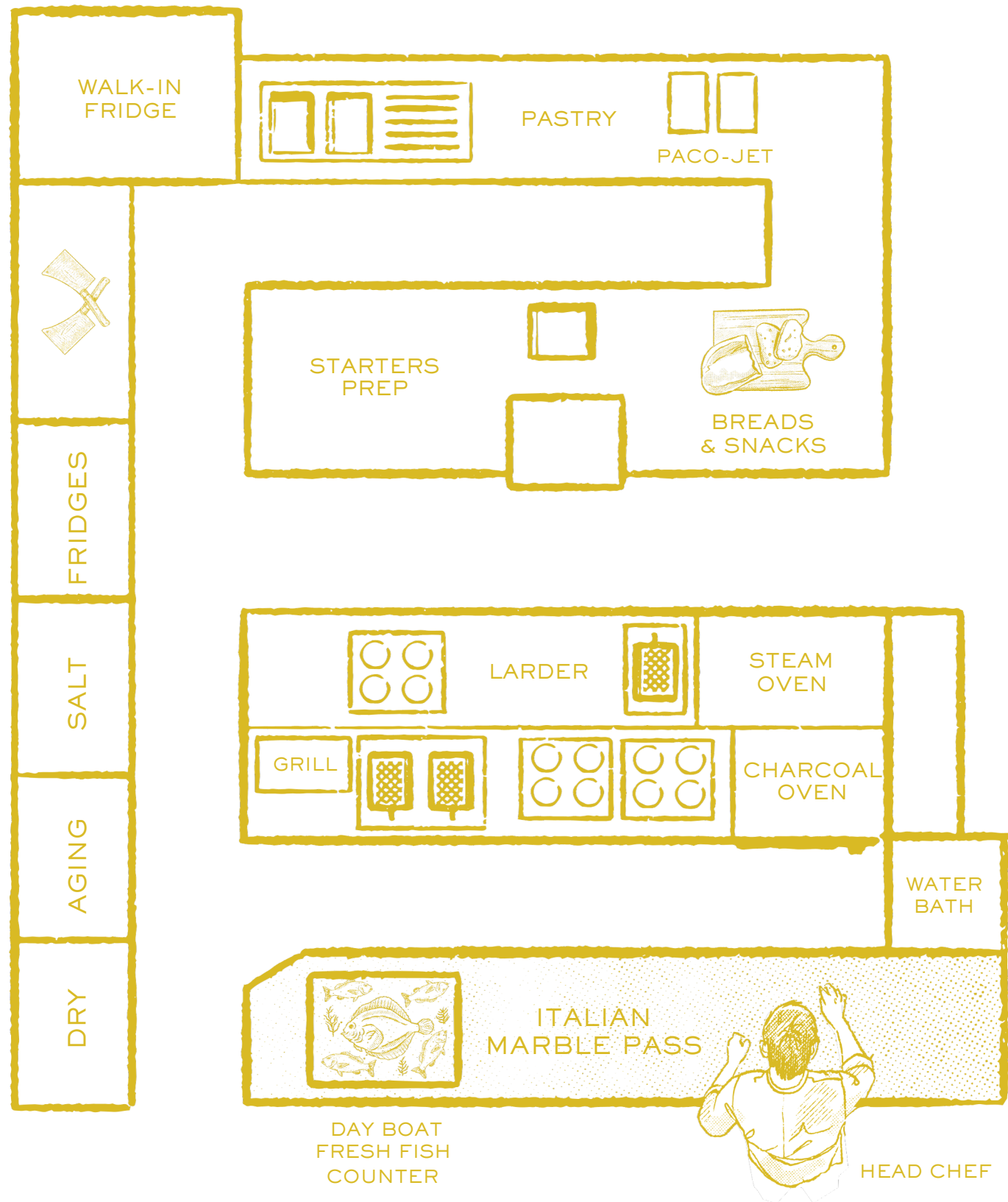
TO FINISH

COFFEE & CHOCOLATE MARQUISE
Vanilla ice cream

LIME CHEESECAKE
Raspberry sorbet

STICKY TOFFEE PUDDING
Vanilla ice cream

SELECTION OF ARTISAN CHEESES
*Tunworth, Rollright, Rosary Ash, Westcombe Cheddar,
Bath Blue with lavash crackers and spiced pear chutney*
(SUPPLEMENT 10)



CLEAVER & WAKE

À LA CARTE MENU