

UPSTAIRS AT
CLEAVER & WAKE

AUTUMN/WINTER MENU

Including sourdough bread, tea & coffee

STARTERS

Choose two for the group

CURED SALMON MOSAIC

*Pickled cucumber,
tiger's milk dressing, dill oil*

BAKED HERITAGE BEETROOT

*Goat's cheese mousse,
blood orange, chicory*

PROSCIUTTO WRAPPED
CHICKEN TERRINE

*Tarragon emulsion,
pickled carrot*

ROASTED ONION & ARTICHOKE SOUP

Leek oil, black truffle

CHICKEN LIVER PARFAIT

*Toasted brioche, chicken skin,
port & quince chutney*

MAINS

Choose three for the group

We recommend 1 meat, 1 fish & 1 vegetarian option

GLAZED OX BEEF CHEEK

*Pomme purée, wild mushroom duxelles,
shallot jus, beef fat crumb*

PAN-FRIED SEA BASS

Ratte potatoes, sea herbs, Champagne sauce

BUTTER POACHED COD

Pickled mussels, confit leek, bouillabaisse

ROASTED PUMPKIN GNOCCHI

Burnt butter, crispy sage

ROLLED CORN-FED CHICKEN

*Potato terrine, Hen of the Woods,
braised Roscoff onion, cavolo nero*

WILD MUSHROOM RISOTTO

Fresh radish, herb oil

DESSERTS

Choose two for the group

CHERRY TART

Whipped vanilla cream, crumble

SPICED APPLE PARFAIT

Ginger crumb, rhubarb sorbet

CHOCOLATE CAKE

*Chocolate shard, raspberry gel,
vanilla ice cream*

SELECTION OF CHEESES

Crackers, quince