



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

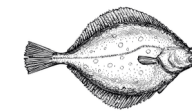
BOSTON CHOP 320Z

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*

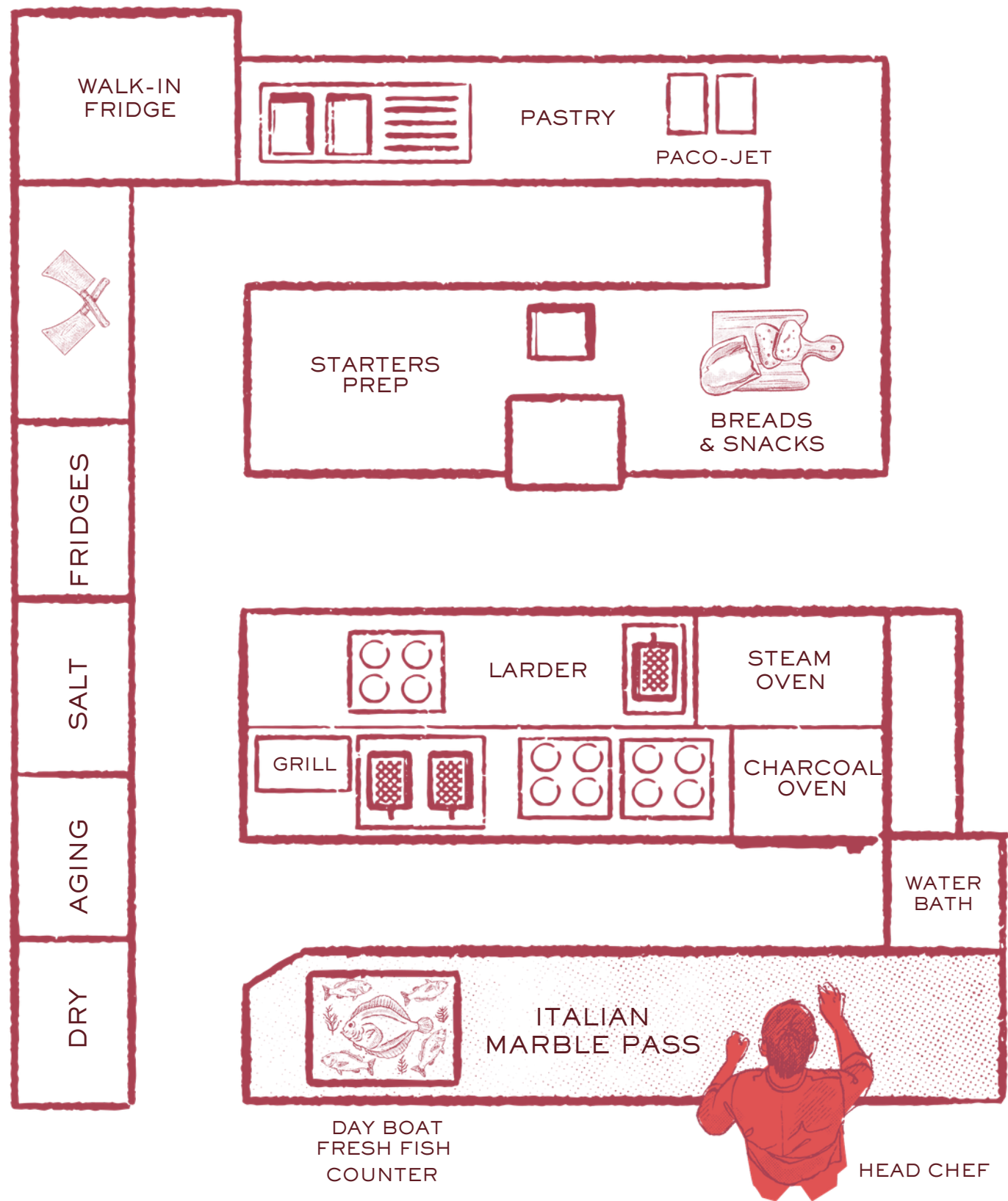
VANILLA FLAN

*Hazelnut praline tuile,
chestnut cream*

SEASONAL ARTISAN CHEESES

Lavosh crackers, membrillo quince

(8 SUPPLEMENT)



DRAWING BY ESSIE TREMEER — FRONT OF HOUSE



FESTIVE MENU