

# CLEAVER & WAKE

## FESTIVE SUNDAY LUNCH MENU

TWO COURSES £44 • THREE COURSES £53



### TO START

#### C&W PRAWN COCKTAIL

*Avocado, lettuce,  
bisque mayonnaise*

#### PASTRAMI CURED TROUT

*Apple, sesame tuile,  
horseradish crème fraîche*

#### CHICKEN LIVER PARFAIT

*Caramelised madeira  
onion, toasted brioche*

#### ROAST PARSNIP & CHESTNUT SOUP

*Black truffle,  
brioche crouton*

### MAINS

*All served with roast potatoes, seasonal vegetables, Yorkshire pudding traditional gravy, celeriac purée*

#### NORFOLK BRONZE TURKEY

#### OVERNIGHT ROAST PORK BELLY

#### DRY-AGED RUMP OF BEEF

#### BEEF WELLINGTON

*(supplement 17.5pp)*

### VEGETARIAN MAIN

#### WILD MUSHROOM WELLINGTON

*Roast potatoes, seasonal vegetables, Yorkshire  
pudding & vegetarian mushroom sauce*

#### PUMPKIN GNOCCHI

*Old Winchester, pumpkin seed praline,  
sage crisps, brown butter*

### DAY BOAT FISH

PLEASE COME UP AND TAKE A LOOK OR ASK YOUR SERVER WHICH FRESH FISH WE HAVE AVAILABLE TODAY.

*Our day boat fish are served with Ratte potatoes & tartare sauce (Market Price)*

### SIDES

#### PEAR AND GORGONZOLA SALAD

*Walnuts, chardonnay vinaigrette*

8.5

#### TRUFFLED CAULIFLOWER CHEESE

6.5

#### PIGS IN BLANKETS

8.5

### TO FINISH

#### STICKY TOFFEE PUDDING

*Roast vanilla ice cream*

#### CHRISTMAS PUDDING

*Brandy custard,  
cranberry compote*

#### BOUCHE DE NOEL

*Damson compote, mulled  
wine, buttermilk snow*

#### SELECTION OF ARTISAN CHEESE

*Tunworth, Rollright, Rosary Ash,  
Westcombe Cheddar, Bath Blue  
(£7 supplement)*

OUR FESTIVE MENUS ARE SUBJECT TO CHANGE

