

CLEAVER & WAKE

SUNDAY LUNCH MENU

TWO COURSES £42 • THREE COURSES £50

TO START

ANJOU PIGEON

*Balsamic, blackberries,
smoked marmalade*

PRESERVED ISLE OF WIGHT TOMATOES

Whipped goat's cheese

CHICKEN LIVER PARFAIT

*Plum gel, marmalade shallot,
crumpet*

PASTRAMI CURED TROUT

*Apple, crème fraîche,
sesame tuile*

MAINS

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

ROAST CHICKEN CROWN

Bread sauce

OVERNIGHT ROAST PORK BELLY

Apple sauce

DRY-AGED RUMP OF BEEF

Horseradish hollandaise

BEEF WELLINGTON

*Horseradish hollandaise
(£20 supplement)*

VEGETARIAN MAIN

WILD MUSHROOM WELLINGTON

*Pomme purée, Lincolnshire Poacher, Roscoff onion,
mushroom velouté*

POTATO GNOCCHI

*Old Winchester, tenderstem broccoli,
pine nut pesto genovese*

FISH

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, samphire & tartare sauce.*

SIDES

TRUFFLED CAULIFLOWER CHEESE

6.5

PEAR & GORGONZOLA SALAD

Walnuts, Chardonnay vinaigrette

8.5

POMME PUREÉ

7

TO FINISH

STICKY TOFFEE PUDDING

Roast vanilla ice cream

GREEN APPLE

Yoghurt parfait, marigold, basil

WILD STRAWBERRIES

*Chantilly cream, olive oil gel,
basil sorbet*

SELECTION OF ARTISAN CHEESE

(£7 supplement)

