

CLEAVER & WAKE

FESTIVE SUNDAY LUNCH MENU

TWO COURSES £44 • THREE COURSES £53



TO START

ROASTED JERUSALEM ARTICHOKE SOUP

*Confit egg yolk,
chanterelle mushrooms*

CONFIT CHICKEN

*Foie gras terrine, chicken fat butter,
brioche doughnut, cherry jam*

CORNISH CRAB

*Compressed apple, cucumber,
roasted lemon gel, roe powder*

CELERIAC & OLD WINCHESTER TART

*Toasted hazelnuts, smoked potato,
nashi pear, nori seaweed*

(£6 SUPPLEMENT)

MAINS

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

NORFOLK BRONZE TURKEY

OVERNIGHT ROAST PORCHETTA

Apricot & sage stuffing, pork croquette

TREACLE CURED RUMP OF BEEF

Apricot & sage stuffing, pork croquette

BEEF WELLINGTON

Supplement 17.5pp)

VEGETARIAN MAIN

WILD MUSHROOM WELLINGTON

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

AGNOLLOTI

*Roasted Delica pumpkin, Brightwell ash goat's cheese,
sage pesto, pumpkin seed brittle, spinach velouté*

SIDES

CAULIFLOWER CHEESE

6.5

PEAR & GORGONZOLA SALAD

Walnuts, Chardonnay vinaigrette

8.5

POMME PUREÉ

7

BRUSSELS SPROUTS

Smoked bacon, confit shallots

6

TO FINISH

STICKY TOFFEE PUDDING

Roast vanilla ice cream

PANETTONE

*Infused panna cotta,
tiramisu espuma, panettone sponge*

BAKED ALASKA

*Blood orange parfait,
spiced ginger bread,
pepper meringue*

SELECTION OF ARTISAN CHEESE

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

OUR FESTIVE MENUS ARE SUBJECT TO CHANGE

