

# CLEAVER & WAKE

## SUNDAY LUNCH MENU

TWO COURSES £42 • THREE COURSES £50

### TO START

#### GRESSINGHAM DUCK BREAST

*Balsamic, blackberries,  
smoked marmalade*

*(£5 supplement)*

#### PRESERVED ISLE OF WIGHT TOMATOES

*Whipped goat's cheese*

#### CHICKEN LIVER PARFAIT

*Plum gel, marmalade shallot,  
crumpet*

#### SEABREAM TARTARE

*Grapefruit, tiger's milk,  
cucumber, tonic gel*

### MAINS

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

#### STUFFED ROAST CHICKEN BREAST

*Confit garlic, herb mousse*

#### OVERNIGHT ROAST PORCHETTA

*Apricot & sage stuffing, pork croquette*

#### TREACLE CURED RUMP OF BEEF

*Horseradish hollandaise*

#### BEEF WELLINGTON

*Horseradish hollandaise*

*(£20 supplement)*

### VEGETARIAN MAIN

#### WILD MUSHROOM WELLINGTON

*Roast potatoes, seasonal vegetables, Yorkshire  
pudding, 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

#### CAULIFLOWER CHEESE

6.5

#### PEAR & GORGONZOLA SALAD

*Walnuts, Chardonnay vinaigrette*

8.5

#### POMME PUREÉ

7

### TO FINISH

#### STICKY TOFFEE PUDDING

*Roast vanilla ice cream*

#### WILD BERRY PARFAIT

*Vanilla, raspberry tuile,  
almond sorbet*

#### AMALFI LEMON & VALRHONA CRÈMEUX

*White chocolate, roast lemon gel,  
salted lemon ice cream*

#### SELECTION OF ARTISAN CHEESE

*(£7 supplement)*

