Cleaver & Wake

FESTIVE MENU

TWO COURSES £62 • THREE COURSES £72

TO START

ROASTED JERUSALEM ARTICHOKE SOUP
Confit egg yolk, chanterelle mushrooms

CONFIT CHICKEN & PARMA HAM TERRINE
Thyme & morello cherry jelly, brioche doughnut, whipped chicken fat butter, thyme salt

CORNISH CRAB
Compressed apple, pickled cucumber, torched cucumber, roasted lemon gel, roe powder (£5 Supplement)

CELERIAC & OLD WINCHESTER CHEESE TART
Toasted hazelnuts, smoked potato, nashi pear, nori seaweed

STEAK TARTARE
Pickled shimeji mushrooms, egg yolk purée, gruyere croquettes, chive aioli, brioche

TO FOLLOW

NORFOLK BRONZE TURKEY ROULADE
Confit garlic & sage potato terrine, braised roscoff onion, creamed cabbage, pancetta, roasted carrot, sage jus

BEEF WELLINGTON
Choux farci, potato terrine, Hen of the Woods, spiced red cabbage, Cabernet Sauvignon sauce (£6 Supplemenet)

LEMONGRASS & SOY GLAZED GRESSINGHAM DUCK BREAST
Confit duck rosti, salt baked baby beetroot, rainbow chard, Sansho pepper sauce

MUSHROOM WELLINGTON
Hen of the Woods, celeriac caramel, cavolo nero, cauliflower & yeast velouté

ROASTED DELICA PUMPKIN & ROSARY GOAT'S CHEESE AGNOLOTTI
Spinach velouté, sage pesto

BUTTER POACHED COD
Burnt leeks, confit potato, roasted lemon gel, tempura mussel, mussel velouté

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



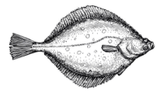
Dry-aged grass-fed sustainable British

RUMP 8OZ
FILLET 8OZ

To Share
SIRLOIN ON THE BONE 28OZ — 10 SUPPLEMENT PP
BOSTON CHOP 32OZ — 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

SPICED BRAISED RED CABBAGE
Pedro Ximénez sherry
6

TRIPLE-COOKED CHIPS
Cleaver & Wake seasoning
6.5

CREAMED BRUSSELS SPROUTS
Smoked bacon
6

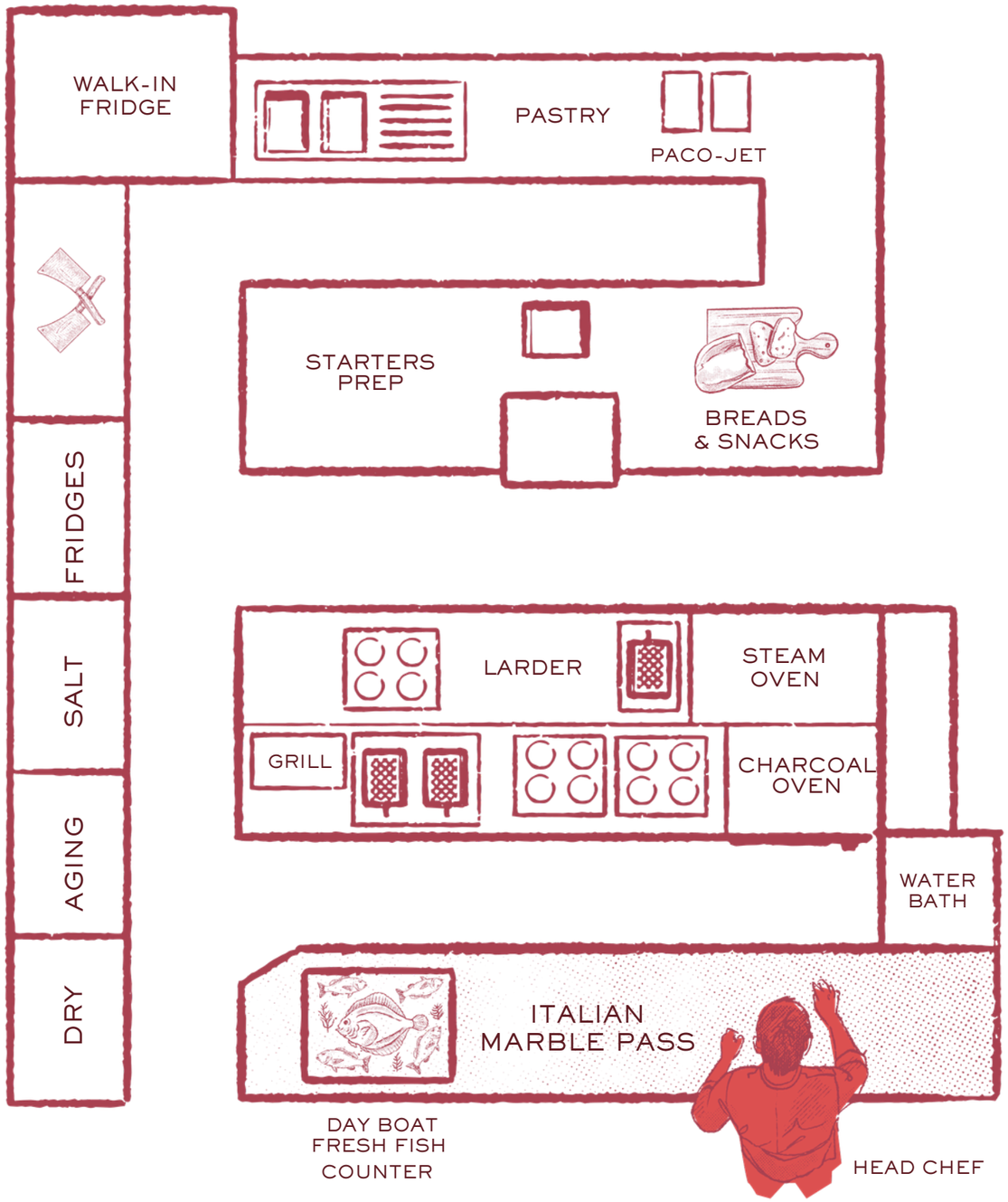
TO FINISH

BAKED ALASKA
Blood orange parfait, spiced ginger bread, star anise syrup, pepper meringue

BÛCHE DE NOËL
Damson compote, mulled wine gel, crème fraîche sorbet, chocolate sponge

PANETTONE
Infused panna cotta, tiramisu espuma, spiced cacao dust, medley of panettone sponge

SEASONAL ARTISAN CHEESES
Lavosh crackers, membrillo quince
(8 SUPPLEMENT)



DRAWING BY ESSIE TREMEER — FRONT OF HOUSE

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FESTIVE MENU