Cleaver & Wake

BEAUJOLAIS MENU

A GLASS OF BEAUJOLAIS ON ARRIVAL

TO START

FRENCH ONION SOUP

Gruyere cheese mousse, chive brioche

MOULES MARINIERE

Steamed Shetland mussels, sourdough crumpet, mariniere butter sauce, preserved lemon

MAINS

SLOW BRAISED BEEF CHEEK

Pomme purée, pancetta lardons, bourguignon sauce

BAKED SEABASS

Beaujolais sauce, root vegetables

MUSHROOM WELLINGTON (V)

Pomme purée, Lincolnshire Poacher, Roscoff onion, mushroom velouté

TO FOLLOW

CRÈME BRÛLÉE

Pineapple carpaccio, pink peppercorn, pineapple sorbet

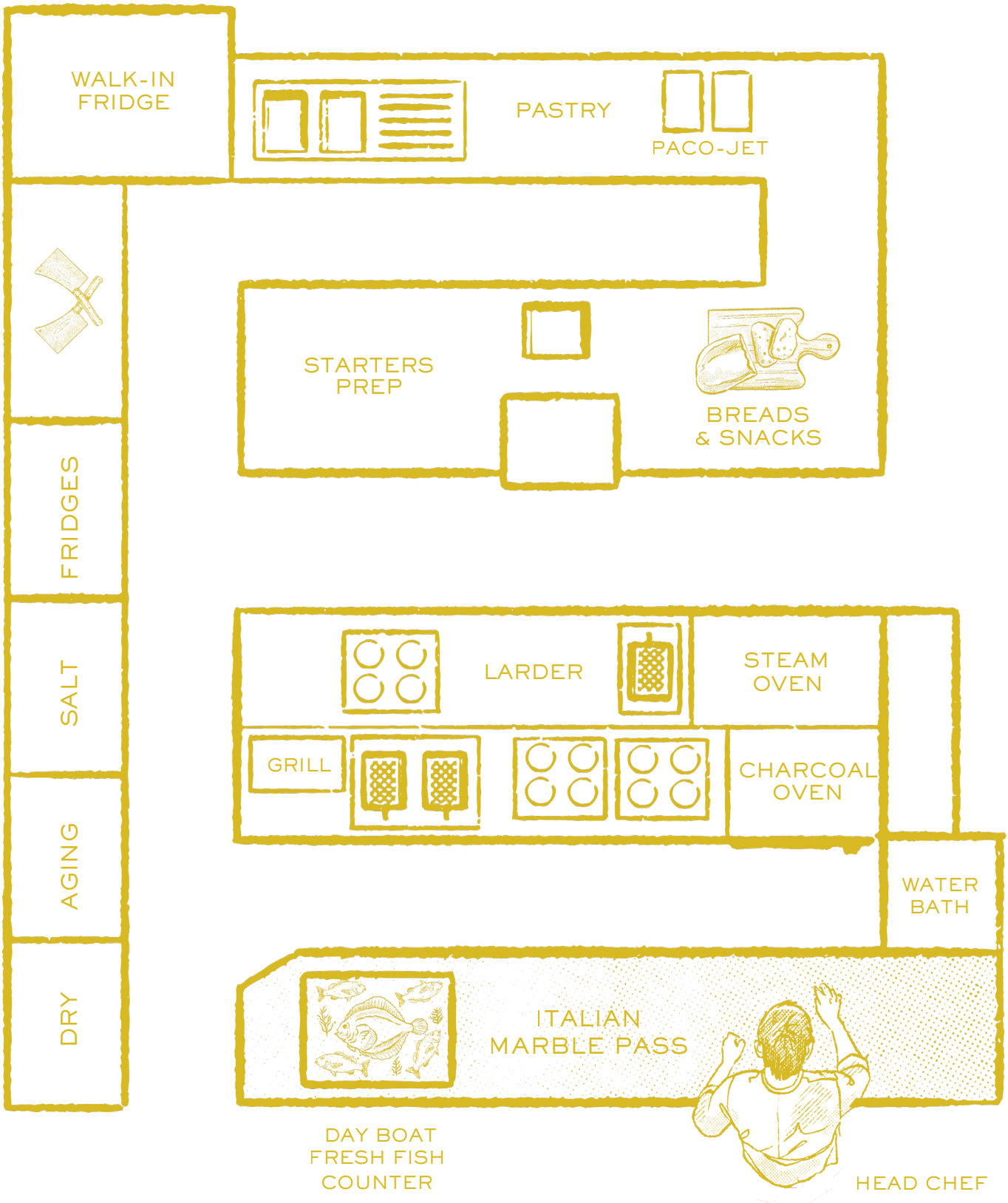
SALTED CHOCOLATE CRÉMEUX

Roasted banana ice cream

SELECTION OF
FRENCH CHEESES

(Supplement)

Please inform us of any dietary requirements or allergies you may have.



DRAWING BY ESSIE TREMEER — FRONT OF HOUSE