

CLEAVER & WAKE

LAURENCE HENRY

LUNCH MENU

TWO COURSES £35 • THREE COURSES £45

TO START

DUCK LIVER PARFAIT

Spiced clementine, toasted brioche

MI-CUIT SALMON

Beetroot, horseradish buttermilk

HERITAGE CARROT

Dukha, makhani sauce

MAINS

BRAISED BEEF

Smoked potato mash, cavolo nero & beef jus

ROAST HALIBUT

Pickled mussels, seasonal vegetable & mussel velouté

8OZ SIRLOIN STEAK

*Triple cooked chips, bordelaise & bearnaise sauce, onion ring & dressed baby leaves
(£12.5 supplement)*

WINTER SQUASH RISOTTO

Sautéed squash, Old Winchester & pea shoots

SIDES £5 EACH

TRIPLE COOKED CHIPS

Add parmesan +2 · Add winter truffle +8

HERITAGE CARROTS
COOKED IN WHEY (V)

BUTTERED BBQ HISPI
CABBAGE (V)

POMMES PURÉE

ROAST BEETROOT

DRESSED SIDE SALAD (V)

DESSERTS

CHOCOLATE MARQUISE

Malt ice cream

EGG CUSTARD TART

Cardamom ice cream

SELECTION OF 3 BRITISH CHEESES

*Quince, walnut bread & crackers
(£5 supplement)*