



garden room menu

We are happy to prepare your favourite dish... Please ask.
If you are allergic to any food product, please advise a member of the service team.

time for tea

Available from 2.00pm to 6.00pm

Pink Afternoon Tea £27.50

Pink Afternoon Tea with a Glass of Kir Royale £34.00

Traditional English Finger Sandwiches (Ham, Cucumber, Free Range Egg and Cress, Scottish Smoked Salmon)

Freshly Baked Scones with Homemade Jam and Clotted Cream

Selection of Homemade Pastries

Granny's Cakes

Toasted Crumpets and Tea Cakes

Your choice of Tea, Herbal Tea or Infusion

Laduree Champagne Tea £42.00

Laduree is world renowned for its tea shop in Paris and their famous macaroons. Enjoy Laduree Tea with a selection of Laduree Macaroons, Laduree Rose Champagne and your choice of Laduree Blends.



The Tea Guild Award of Excellence 2009
Awarded in recognition of our outstanding quality
and consistently high standards in tea service.

our teas

Athenaeum Tea Selection

£ 4.50

Margaret's Hope Darjeeling

This tea displays the elusive muscatel character with mild astringency

Borengajuli Assam

This well rounded, juicy and malty tea delivers a full and satisfying sensation

Athenaeum Blend English Breakfast

A full bodied tea with some fruity notes

Earl Grey

Delicate Darjeeling with lemon and lavender notes blended with Bergamot

Formosa Kangaroo Lapsang

This pine and oak smoked tea delivers a robust smoky flavor

Sencha Fukujyu

This light and refreshing Japanese tea delivers a rare purity of liquor

Pai Mu Tan Silver

This Chinese white tea has a light flowery character with a lingering finish

Bella Coola

Orange coupled with natural pineapple, provides an aromatic fruit blend

Bingo Blueberry

Deep and intoxicating fruit tea with a lively character

Rooibos

This strongly aromatic tea is harvested from the South African red bush

Egyptian Chamomile

Very aromatic with a fruity tending floral flavor

Jasmine with Flowers

Finest Jasmine blossoms blended with green tea, providing a floral quality

Niagara Peach

Lush peach pieces blended with high quality flavoured green tea.

our teas (cont.)

Laduree Tea Blends

£ 6.00

Earl Grey

Black China tea with the distinct flavor of the bergamot orange

Rose Petal Tea

A rose flavored Ceylon Blend with a sweet aromatic nose

Laduree Blend

Ceylon Tea flavored with orange, cinnamon and blackcurrant, making it a warm and homely brew

Wellness Teas

£ 6.00

Hi Antiox Jas 'Vert

Organic green tea from China with refreshing notes of jasmine

Hi Antiox Cream Earl Grey Green

Sri Lankan and Kenyan green tea blend with natural flavors

Jetlag Awake Herbal

Green tea with subtle notes of spearmint, ideal to counter-balance the effects of a jet lag

Rare Teas

£ 6.00

Soom

Darjeeling black tea from India produced during March at the height of the first flush. The young leaves yield a light and gentle afternoon tea

Keemun Hoa Ya A

China special black tea with a full bodied winery character and oaky notes. Hoa Ya A is extremely rare, the leaves are hand sorted even before it is fired and then sorted again. This tea is best enjoyed with milk

Madame Butterfly Jasmine

Green tea from China. It offers a full flavored cup with a delightfully complex and aromatic nose

simple sips

Teas - Your choice of Tea or Infusion	£4.50
Coffees - Filter, Decaffeinated, Cappuccino, Espresso, Cafe Latte	£4.50
Valrhona Hot Chocolate	£4.50
Freshly Squeezed Juices Orange, Grapefruit, Cranberry, Pineapple, Jonagold Apple, Tomato or Carrot	£3.95
Smoothies and Shakes Your Choice of Ingredients – blended for you	£7.50
Glass of Ice Cold Milk	£2.50

minerals and soft drinks

Coca-Cola	200ml	£ 3.50
Diet Coca-Cola	200ml	£ 3.50
Bitter Lemon	200ml	£ 3.00
Lemonade	200ml	£ 3.00
Ginger Ale	200ml	£ 3.00
Soda Water	200ml	£ 3.00
Tonic Water	200ml	£ 3.00
Hildon Still	330ml	£ 3.00
Hildon Still	750ml	£ 4.50
Hildon Sparkling	330ml	£ 3.00
Hildon Sparkling	750ml	£ 4.50
Freshly Squeezed Juices	330ml	£ 3.95

sandwich bar

Classic Club Sandwich with Hand Cut Chips	£15.00
Scottish Sirloin Steak Sandwich on Rye Bread with Horseradish and Hand Cut Chips	£20.00
Free Range Chicken and Avocado on Tomato Bread € with Lemon Mayonnaise	£12.00
Seared Tuna and Red Onion Sandwich on Toasted Mixed Grain Bread	£15.00
Avocado, Tomato and Vegetable Club with Hand Cut Chips (v) €	£13.50
Italian Ciabatta with Parma Ham, Rocket and Parmesan Cheese	£14.50
English Sandwiches €	£10.00
Smoked Salmon and Lemon Butter on Brown Bread	
Cream Cheese and Cucumber White Bread	
Free Range Chicken on White Bread	
Honey Roasted Ham with Mustard Mayonnaise on White Bread	

more than just leaves

Athenaeum Caesar Salad Plain or with Anchovies	£10.00
Athenaeum Caesar Salad with Grilled Chicken Fillets	£14.00
Athenaeum Caesar Salad with Grilled Shrimps	£14.50
Athenaeum Cobb Salad (Lettuce, Tomato, Bacon, Chicken Breast, Boiled Egg, Avocado and Roquefort Cheese)	£14.50
Wild Rocket Salad, Fresh Parmesan and Olive Dressing (v) €	£10.50
Tomato, Mozzarella and Basil Salad with Olive Dressing (v) €	£10.50

€ Also served from 11pm onwards

snacks

Soup of the Day with Crusty Bread €	£7.50
Chicken Broth with Dumplings €	£8.00
Lobster and Crab Bisque with Creme Fraiche €	£10.00
Tartare of Smoked Salmon with Boiled Quail Eggs and Dill Mayonnaise	£13.50
Game Terrine with Redcurrant and Damson Jelly	£8.50
Diver Scallops and Jerusalem Artichokes with Sweetcorn and Grapes	£10.50

mains

Thai Green Prawn Curry with Rice and Dim Sum	£26.00
Supreme of Tandoori Chicken with Vegetable Curry and Rice	£24.00
Athenaeum Scottish Beef Burger with Tomato Relish and Hand Cut Chips	£16.00
Bangers and Mash with Onion Gravy	£15.50
Goujons of Sole with Hand Cut Chips and Tartare Sauce	£15.00
Pasta Bar – Penne or Spaghetti Pasta with your choice of Carbonara, Pesto or Tomato Sauce	£15.50
Macaroni Cheese (v)	£13.00
Spaghetti Bolognaise €	£15.50
Homemade Fish Pie €	£18.50

€ Also served from 11pm onwards

sweet treats

Seasonal Fruit Platter ☾	£9.00
Sticky Toffee Pudding with Walnuts and Vanilla Pod Ice Cream	£9.00
Spiced Poached Pears with Citrus Sauce and Fig Fritter	£9.00
Bread and Butter Pudding with Vanilla Sauce ☾	£9.00
English Apple Charlotte with Blackberry Compote	£9.00
Absolutely Alex – Millefeuille of Chocolate with Almond Toblerone and Orange Cream	£9.00
Classic Creme Brulee ☾	£9.00
Choose from Our Daily Selection ☾ of Freshly Made Ice Creams and Sorbets	£9.00

savouries

Welsh Rarebit (v)	£7.50
Devils on Horseback with Dates wrapped in Smoked Bacon	£7.50
Selection of British Cheeses ☾ Served with Celery, Grapes, Crackers, Breads and Date and Onion Chutney	£12.50

☾ Also served from 11pm onwards

nibble platters

enough for two to share

Fish 'n' Chips	£14.50
Goujons of Breaded Sole with Hand Cut Chips and Tartare Sauce	
Bangers and Burgers	£14.50
Cheese Burgers with Fried Quail Eggs, Piccadilly Piglets with HP and Tomato Sauce	
Meatball Sliders	£14.50
Meatballs with Tomato Salsa served on Homemade Buns	
Cheese Board	£16.50
Selection of British Cheeses with Date and Onion Chutney Celery, Grapes and Biscuits	

beers / cider

Guinness	330ml	£6.00
Becks	275ml	£6.00
Budvar	330ml	£6.00
Carlsberg	275ml	£6.00
Peroni Nastro Azzurro	330ml	£6.00
Innis and Gunn Oak Aged	330ml	£7.50
Speckled Hen	500ml	£8.00
Becks Blue (Alcohol Free)	275ml	£5.50
Finest Herefordshire Cider	500ml	£7.50

wines by the glass

Champagne

	150ml	
Louis Roederer Brut Premier	£14.00	
Ayala Rose	£14.50	
Taittinger Brut Reserve	£15.00	

White

	175ml	250ml
Le Lesc, Vin de Pays de Gers, France	£5.00	£7.00
Ca del Matt Cortese, Piedmont, Italy	£7.00	£9.00
Viu Manent Chardonnay, Chile	£7.50	£9.50
Framingham, Riesling, New Zealand	£8.00	£10.00
Borgo dei Vassalli Pinot Grigio, Veneto, Italy	£8.50	£11.50
Fairview Sauvignon Blanc, South Africa	£10.00	£13.00
Vina Izadi Rioja Blanco, Rioja, Spain	£10.50	£13.50

Rose

	175ml	250ml
Chateaux Ollieux Romanis, France	£8.00	£11.00

Red

	175ml	250ml
Madregale Rosso, Italy	£5.00	£7.00
Good Hope Pinotage, Stellenbosch, South Africa	£7.00	£9.00
El Grano Carmenere, Rapel Valley, Chile	£7.50	£10.50
Vinum Cabernet Sauvignon, South Africa	£8.00	£11.00
Domaines Moulines Merlot, France	£8.00	£11.50
Chatoux Beaujolais Villages, France	£8.50	£12.00
Bodegas Palacios Rioja Crianza, Spain	£12.50	£17.00

Sweet

	100ml	
Branchereau, France	£8.00	
Tokaji, Hungary	£9.50	
Sweet Red, South Africa	£6.00	

whisky & food match

Highlands

£16.65

Clynelish 14 Year Old

(Smooth, Creamy, Light and Sweet with Floral Fragrance)

Home Smoked Rib Eye with Honey Glazed Onions and Smoked Halibut

Islay

£15.65

Caol Ila 12 Year Old

(Powerful Smoky and Smooth Body with Long, Lingering, Sweet and Sour Finish)

Wild Mushroom and Goat Cheese Tartlets with Parmigiano Reggiano

Skye

£15.65

Talisker 10 Year Old

(Rich, Dried Fruit Sweetness with Smoky, Strong Barley Malt and Pepper Tone)

Smoked Carpaccio of Tuna and Hot Smoked Salmon and Dill Croquette with Caper Sauce

Speyside

£14.70

Cragganmore 12 Year Old

(Sweet, Fragrant, and Complex Flavours with Smoky Finish)

Tartar of Marinated Smoked Peppers with Prunes in Bacon

“When I read about
the evils of drinking,
I gave up reading.”
HENRY YOUNGMAN

