



# 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 12.30pm to 7.00pm

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Evergreen Tea £27.50

Evergreen Tea with a Glass of Rose Petal Champagne £34.00

Our 'Evergreen Tea' is inspired by the Athenaeum's vertical garden. Created by Patrick Blanc this stunning piece of living art is a fairytale dream, erupting with trailing tendrils and flowers, towering high above Piccadilly.

Traditional English Finger Sandwiches

Freshly Baked Orange Blossom Scones with Homemade Jam,  
Lemon Curd and Devonshire Clotted Cream

Selection of Homemade Pastries including Bird Cookies, Fairy  
Cakes with Sugar Flowers and Mixed Fruit Tartlets

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 2010**

Awarded in recognition of our outstanding quality  
and consistently high standards in tea service  
for the third consecutive year.

## 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

### *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.)

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## 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

## 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

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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	£4.50
Smoothies and Shakes Your Choice of Ingredients – blended for you	£7.50
Glass of Cold Milk	£2.50

# minerals and soft drinks

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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	£ 3.50
Hildon Still	750ml	£ 5.00
Hildon Sparkling	330ml	£ 3.50
Hildon Sparkling	750ml	£ 5.00
Freshly Squeezed Juices	330ml	£ 3.95

# sandwich bar

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Black Cab Specials: Fried Egg, Bacon Butties or Porkers	£10.00
Classic Club Sandwich with Chunky Chips	£16.00
Scottish Sirloin Steak Sandwich on Rye Bread with Horseradish and Chunky Chips	£20.00
Home Smoked Chicken, Bacon and Avocado on Grain Bread with Lemon Mayonnaise and Vegetable Crisps €	£13.00
Honey Roasted Ham and Cheese Sandwich on White Bread with Vegetable Crisps €	£11.00
Avocado, Tomato and Vegetable Flat Bread Sandwich with Tomato Salsa and Chunky Chips (v) €	£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

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Athenaeum Caesar Salad	
Plain or with Anchovies	£10.00
Grilled Chicken	£14.50
Grilled Tiger Prawns	£16.50
Char-Grilled Tuna Salad with Soft Boiled Quails Eggs, Roasted Cherry Tomatoes, Jersey Royals, and Queen Olives	£16.00
Athenaeum Cobb Salad (Lettuce, Tomato, Bacon, Chicken Breast, Boiled Egg, Avocado and Roquefort Cheese)	£15.50
Tomato, Mozzarella and Basil Salad with Olive Dressing (v) €	£14.50

€ Also served from 11pm onwards

## snacks

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Soup of the Day with Crusty Bread €	£8.50
Chicken Noodle Soup with Seasonal Vegetables €	£9.00
Mussel and Fennel Bisque €	£10.00
Chicken Liver Parfait with Poached Cherries, Summer Truffle Dressing and Brown Bread Brioche	£11.00
Beetroot Gazpacho with Avocado Sorbet and Coriander (v)	£9.00
Roast Diver Scallops with Cauliflower Puree, Granny Smith Apple, Crispy Squid and Crispy Bacon	£16.00

## mains

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Thai Green Prawn Curry with Rice €	£28.00
Grilled Corn Fed Chicken with Grain Mustard Mash with Chantenay Carrots, Shaved Courgette and Broad Beans	£24.00
Athenaeum Scottish Beef Burger with Chunky Chips and Homemade Tomato Relish	£17.00
Bangers and Mash with Onion Gravy €	£16.50
Poached River Trout with Summer Vegetable Broth and Crayfish	£28.00
Penne Pasta with Roasted Tomato Sauce, Air Dried Cherry Tomato, Baby Basil Leaves and Mascarpone (v)	£16.50
Violet Artichokes and Pea Risotto with Poached Hen Egg (v)	£22.00
Spaghetti Bolognese €	£16.50
10" Home Baked Pizza with Cheese and Tomato (v) €	£14.50

€ Also served from 11pm onwards

## sweet treats

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Seasonal Sliced Fruit and Berry Platter €	£9.00
Summer Pudding with Devonshire Clotted Cream	£9.00
Dark Chocolate and Caramel Trifle with Fudge	£9.00
Sweet Wine and Berry Jelly with Creme Fraiche Sorbet	£9.00
Absolutely Alex – Millefeuille of Chocolate with Almond Toblerone and Orange Cream	£9.00
Classic Vanilla Pod Creme Brulee €	£9.00
Choose from Our Daily Selection € of Freshly Made Ice Creams and Sorbets	£9.00

## savouries

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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 (v) €	£12.50

€ Also served from 11pm onwards

# nibble platters

enough for two to share

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Fish 'n' Chips	£16.50
Goujons of Breaded Sole with Chunky Chips and Tartare Sauce	
Bangers and Slider	£16.50
Meatballs with Tomato Salsa served on Homemade Buns, Piccadilly Piglets with HP and Tomato Sauce	
Cheese Board	£18.00
Selection of British Cheeses with Date and Onion Chutney Celery, Grapes and Biscuits	

## beers / cider

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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

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## Champagne

	150ml	
Louis Roederer Brut Premier	£14.50	
Ayala Rose	£15.00	
Taittinger Brut Reserve	£16.00	

## White

	175ml	250ml
Le Lesc, Vin de Pays de Gers, France	£6.50	£8.50
Ca del Matt Cortese, Piedmont, Italy	£7.50	£9.50
Viu Manent Chardonnay, Chile	£8.00	£10.00
Framingham, Riesling, New Zealand	£8.50	£10.50
Borgo dei Vassalli Pinot Grigio, Veneto, Italy	£9.50	£12.00
Fairview Sauvignon Blanc, South Africa	£10.50	£13.50
Vina Izadi Rioja Blanco, Rioja, Spain	£11.50	£14.50

## Rose

	175ml	250ml
Chateaux Ollieux Romanis, France	£8.50	£11.50

## Red

	175ml	250ml
Madregale Rosso, Italy	£6.50	£8.50
Good Hope Pinotage, Stellenbosch, South Africa	£7.50	£9.50
El Grano Carmenere, Rapel Valley, Chile	£8.50	£10.50
Vinum Cabernet Sauvignon, South Africa	£9.00	£11.50
Domaines Moulines Merlot, France	£9.50	£12.00
Chatoux Beaujolais Villages, France	£10.00	£12.50
Bodegas Palacios Rioja Crianza, Spain	£13.00	£18.00

## Sweet

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

A Full Wine List is also available

# whisky & food match

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## 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

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