

116

AT THE ATHENAEUM

TASTING MENU

Chestnut Mushroom Soup, Sherry & Thyme, Montebourg Crème Fraiche

Gluten (Wheat), Dairy, Fish, Soy, Sesame, Mustard, Celery, Sulphites, Garlic, Onion, Alcohol

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Loch Duart Salmon Tiradito, Leche de Tigre, Green Onion, Sesame Furikake

Gluten, Fish, Soy, Onion

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Dingley Dell Pork Belly, Braised Shitake, Lentil & Burnt Apple Puree

Gluten (Cereal), Sesame, Soy, Sulphites, Celery, Lupin, Onion, Alcohol, Pork

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Caramel Mousse, Apple Cinnamon Centre, Chocolate Soil & Honeycomb

Gluten (Wheat), Milk, Egg, Soy, Sulphites, Alcohol

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Cornish Yarg Cheese, Braeburn Apple, Apple Cider Brandy Chutney, Sourdough Crackers

Gluten (Wheat, Cereals, Spelt, Rye, Oats), Milk, Egg, Mustard, Soy, Peanut, PineNuts, Sesame, Celery, Onion

10.06.25

Executive Chef Kevin Fawkes Please inform us of any allergies or dietary requirements so that we may assist you.

A discretionary 13.5% service charge will be added to your bill. All prices include VAT

VEGETARIAN TASTING MENU

Chestnut Mushroom Soup, Sherry & Thyme, Montebourg Crème Fraiche

**Gluten (Wheat), Dairy, Soy, Sesame, Mustard, Celery, Sulphites, Garlic,
Onion, Alcohol**

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Watermelon Tataki, Coconut Emulsion, Rhubarb Ponzu & Roasted Miso Peanut

**Gluten, Soy, Celery, Sulphites, Garlic**

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Beetroot Tarte Tatin, Goat Curd & Bitter Leaves

Gluten, Milk, Treenuts, Peanuts, Sesame, Sulphites

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Caramel Mousse, Apple Cinnamon Centre, Chocolate Soil & Honeycomb

**Gluten (Wheat), Milk, Egg, Soy, Sulphites, Alcohol**

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Cornish Yarg Cheese, Braeburn Apple, Apple Cider Brandy Chutney, Sourdough
Crackers

**Gluten (Wheat, Cereals, Spelt, Rye, Oats), Milk, Egg, Mustard, Soy,
Peanut, PineNuts, Sesame, Celery, Onion**

10.06.25

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AT THE ATHENAEUM

VEGAN TASTING MENU

Chestnut Mushroom Soup, Sherry & Thyme

Gluten (Wheat), Soy, Sesame, Mustard, Celery, Sulphites, Garlic, Onion, Alcohol

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**Watermelon Tataki, Coconut Emulsion, Rhubarb Ponzu & Roasted Miso Peanut**

***Gluten, Soy, Celery, Sulphites, Garlic***

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Beetroot Tarte Tatin & Bitter Leaves

Gluten, Treenuts, Peanuts, Sesame, Sulphites

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**Vegan Mango & Coconut Pannacotta**

***Soy, Sulphites***

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Vegan 'Brie' Peters Yard Crackers, Chutney, Grapes, and Celery

Gluten (Wheat, Cereals), Mustard, Tree Nuts, Sesame, Lupin,

Celery, Sulphites, Garlic, Onion

10.06.25

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