

LUNCH/PRE-THEATRE  
SET MENU

2 courses | 25

3 courses | 29.5

12 to 6pm

116

AT THE ATHENAEUM

Native oysters,  
Gusbourne dressing

(F, MO, SU)

Dozen | 55   Half dozen | 30

Single | 5.50

STARTERS

|                                                                  |                                                                                           |                                                                                    |
|------------------------------------------------------------------|-------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------|
| Marinated olives,<br>apple cider fennel<br>(V, M, SU)<br>5.50    | Short rib and Montgomery<br>cheddar bites, black garlic<br>(C, E, GL, M, MI, SU)<br>9.50  | Crispy hen of the woods,<br>lime pickle aioli<br>(C, S, M, V)<br>9                 |
| Warm sourdough,<br>whipped British butter<br>(GL, MI, S)<br>6.50 | Steamed Porthilly mussels,<br>warm escabeche, coriander<br>(A, C, GL, MO, S, SU)<br>14.50 | Baked Somerset camembert,<br>apricots, crispbread<br>(GL, MI, S, SE, SU, VG)<br>17 |

PROPER BRITISH MEAT BOARD

All of the meats on our grazing board are cured by Cobble Lane, Islington, London.

Fennel and garlic | Coppa | Salt and pepper | Soppressata | Smoked venison  
Burnt honey, homemade piccalilli (C, M, SU)  
28

MAINS

|                                                                                                                |    |
|----------------------------------------------------------------------------------------------------------------|----|
| Haddock and chips, Zen pale ale batter,<br>house tartar, crushed peas (C, E, F, GL, M, MI, SU)                 | 25 |
| Cornish lobster linguine, confit tomato sauce, parsley<br>(C, CR, GL, MI, SU)                                  | 36 |
| Hampshire-Duroc pork chop, sunny side egg,<br>mint, watercress puree (C, E, M, MI)                             | 26 |
| Charred aubergine, pearl barley, coconut yoghurt,<br>toasted seeds, chip shop curry sauce (C, GL, M, N, SE, V) | 16 |

SALADS

|                                                                                                           |                |
|-----------------------------------------------------------------------------------------------------------|----------------|
| Athenaeum Caesar salad, Boquerón anchovies,<br>18 month old Winchester cheese<br>(E, F, GL, M, MI, S, SU) | 9/12           |
| Quinoa, charred broccoli, courgette, apple,<br>pumpkin seed dressing (N, SE, V)                           | 8/10           |
| Grilled Wye Valley asparagus, Westcomb ricotta,<br>pine nuts, lemon oil (M, MI, N, VG)                    | 13/17          |
| Add chicken - 9                                                                                           | Add prawns - 9 |

FROM THE GRILL

Our beef is carefully selected from the finest grass-fed Hereford cattle, aged to perfection in a salt chamber.

|                                                                                                                |    |
|----------------------------------------------------------------------------------------------------------------|----|
| 116 Piccadilly burger, double patty, sweet pickle,<br>tomato, Barber’s cheddar, chips (C, E, GL, M, MI, S, SU) | 24 |
| 28-day-aged steak and chips, grilled 227g flat iron<br>steak with your favourite sauce (C, M, MI, SU)          | 29 |
| 21-day-aged beef fillet and chips, grilled 227g steak<br>with your favourite sauce (M, MI, SU)                 | 39 |

SHARING

700g 35-day-aged sirloin on the bone,  
bone marrow (M, MI, SU)78

550g Cornish monkfish on the bone,  
roasted cherry tomatoes, sauce Choron (C, E, F, MI, SU)65

|                                    |        |
|------------------------------------|--------|
| Peppercorn (A, C, GL, M, MI, SU)   | 4 each |
| Béarnaise (E, M, SU)               |        |
| London Porter gravy (A, C, GL, SU) |        |

SIDES

Our vegetables are chosen from the season’s best between Kent farms and Covent Garden Market.

|                                                                    |        |
|--------------------------------------------------------------------|--------|
| Skin-on-fries, Marie Rose salt (C, V)                              | 7 each |
| Buttered Jersey royals, mint (MI, VG)                              |        |
| British leaf salad, pickled shallots, spring onions (GL, M, SU, V) |        |
| Grilled spring cabbage, onion dressing (C, S, MI, VG)              |        |
| Garlic broccoli, lemon (V)                                         |        |
| Chips and gravy, cheese curd (C, GL, MI, SU)                       |        |
| Roasted bone marrow, caramelised onions (C, GL, MI, S, SU)         |        |

C - Celery | CR - Crustacean | E - Egg | F - Fish | GL - Gluten | M - Mustard | MI - Milk | MO - Molluscs | N - Nuts | LU - Lupin | P - Peanuts | S - Soy | SE - Sesame | SU - Sulphites  
VG - Vegetarian | V - Vegan | A - Alcohol

If you have any allergies or intolerances and require assistance in choosing a suitable dish, please ask your server. An optional 13.5% service charge will be applied to food and drink. All prices are inclusive of VAT.

## ROOTED IN SOUTHERN ENGLAND

Every dish at 116 has travelled further than you might imagine.

Long before the first table is laid at 116, the day has already begun elsewhere. In Kent, much of our fruit and vegetables is grown by the family behind Watts Farm, where four generations have been growing British produce since 1952. Across Norfolk and Suffolk, grass-fed Hereford cattle are carefully reared before being selected by the expert butchers at HG Walter and patiently aged to develop exceptional depth of flavour. Along the Cornish coast, fishermen and shellfish growers begin their day before sunrise, bringing in lobster, monkfish and Porthilly mussels. Many of the fish and shellfish served at 116 are caught daily and arrive in our kitchen within 24 hours, allowing their freshness to speak for itself.

Closer to home, Rushton's, The Chefs' Greengrocer, has spent more than two decades building trusted relationships with British growers, helping some of London's leading kitchens celebrate the very best seasonal produce. Cobble Lane continues the craft of British charcuterie in Islington, while Gusbourne captures the character of the Kent countryside in every bottle of English sparkling wine.

These are the people, places and partnerships that shape our menu. At 116, our role is simply to honour their work with thoughtful cooking and warm hospitality.



## LED BY THE SEASONS

The menu at 116 doesn't begin with recipes. It begins with what's ready.

When Wye Valley asparagus reaches its peak, it finds its place on the menu. When the Cornish waters offer their finest lobster, we let it take centre stage. As spring gives way to summer, and autumn turns to winter, the ingredients arriving in our kitchen change with the landscape, ensuring every visit reflects a different moment in Britain's growing calendar.

Rather than asking the seasons to adapt to us,  
we allow them to lead the way.

BUILT ON RELATIONSHIPS

We don't simply source ingredients.  
We get to know the people behind them.

The best produce is built on trust, patience and generations of knowledge. It's found in the care of the farmer who understands the land, the fisherman who knows the tides, the butcher who ages every cut with precision, and the growers who spend each season producing ingredients at their very best.

These relationships shape every decision we make at 116, because understanding where an ingredient comes from is just as important as knowing how to prepare it.