

GALVIN

AT THE ATHENAEUM

Wheat bread and netherend farm butter 3.50

Nocellara olives in Hillfarm rapeseed oil 4.00 / Marcona almonds, preserved lemon & marinated artichokes 4.00

Glass of Lanson Père et Fils Brut NV 14.50 / Virgin Mary 5.50

STARTERS

GALVIN CLASSICS

Dedham Vale beef "Steak Tartare" 10.50

Ham hock & parsley terrine, housemade piccalilli 8.50

Galvin cured smoked salmon, blini, sour cream & caviar 12.00

Black figs, goat's curd & Woodall's Cumbrian air dried ham 8.50

Heritage beetroot & Westcombe ricotta on crisp sourdough 7.50

Soused Cornish sardines, Pink Fir potatoes & cucumber 9.00

SIMPLY GRILLED LOBSTER

Half or whole served with garlic butter, wild mushrooms & watercress- Market price

SALAD & SOUP

Parsnip & apple soup, curry oil 7.00

Belgian endive, walnut & Roquefort salad 8.00

Classic green salad, shallots, fine beans & truffle dressing 9.50 / 14.50

Pole and line caught yellowfin tuna "Salade Niçoise" 12.50 / 18.50

Beech smoked chicken, mango & coriander dressing 7.00 / 13.50

Poached lobster & cauliflower salad 21.50 / 32.50

Cornish fish soup, rouille, Gruyère & croutons 8.50

CAVIAR

Exmoor caviar 30g 150.00

Oscietra caviar 30g 170.00

All served with blinis & sour cream

MAIN COURSES

PASTA & FISH

Galvin fish pie Deluxe 14.50

North Coast halibut, cockle & potato chowder 25.50

Yellowfin Tuna burger, white cabbage slaw & avocado 21.50

Risotto of Autumn wild mushrooms, artichokes & hazelnuts 10.50 / 18.50

Three grain pasta, Ironbark pumpkin, chestnuts & sage 9.50/17.50

Fowey mussels, Dunkertons cider, chips & mayonnaise 15.50

Linguini, brown shrimps, chilli & coriander 12.50 / 19.50

Lasagne of Dorset crab, Nantais butter sauce 14.50

SET MENU

English peas, preserved lemon

& Westcombe ricotta on crisp sourdough

Duck liver parfait, red onion marmalade & brioche

Soused Cornish sardines, Pink Fir potatoes & cucumber

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Poached sea reared trout, fennel salad & mimosa dressing

Three grain pasta, violet artichokes, goat's curd & almonds

Breast of Goosnargh chicken "Forestier"

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Caramelised apple tart with cider brandy cream

Valhrona chocolate mousse with almond biscuit

Tunworth, grapes & chutney

3 courses 29.50

Lunch 12.00-2.30pm, Dinner 6.00-7.00pm

MEAT

Galvin Burger Deluxe 14.50

Breast of Goosnargh chicken "Forestier" 17.50

"Jubilee" lamb curry, mango chutney, raita, & basmati rice 18.50

Cassoulet of Gressingham duck & Gloucester Old Spot sausage 16.50

Rose County beef rib eye, chips & green peppercorn butter 27.50

Haunch of Denham Estate venison, blackberries & celeriac 26.50

Braised short rib, potato gnocchi, Portobello mushroom 16.50

SIDES

Crisp leaf salad / Purple sprouting brocolli / Sauté spinach

Creamy mash potato/ Fine beans/ red cabbage

House chips & spiced mayonnaise

All 4.00

DESSERTS

Selection of sorbets & ice creams 5.00

Sticky toffee pudding, Cornish clotted cream 8.00

Caramelised apple tart with cider brandy cream 7.50

Valhrona chocolate mousse with almond biscuit 7.50

Milk chocolate Jivara baba with dark chocolate Guanaja & Rum 9.00

Selection of English cheeses, grapes and celery 12.50

Floating Island with vanilla & blackberries 6.00

Organic lemon cheesecake, lime sorbet 7.50

Black fig & almond tart 8.00

EVENTS

Whisky dinner- Monday 10 October 2016

Italian wine dinner- Monday 24 October 2016

SUNDAY LUNCH

2 Courses Sunday roast set menu
with a 250ml carafe of wine 25.00pp