

GALVIN

AT THE ATHENAEUM

ITALIAN WINE DINNER OCTOBER 24TH

Wild mushroom broth, truffle brioche

Franco Toros Friulano Collio DOC 2013

Pan fried Peterhead cod, violet artichokes,

borlotti beans and Cumbrian ham

Altare Bonanni Cinque Terre Bianco DOC 2011

Braised Devon Hare, fresh pappardelle, parsley and wet walnuts

Romitorio Brunello di Montalcino DOCG 2011

Robiola, fresh honeycomb and black fig

Ugo Lequio Langhe Nebbiolo 2013

Dulce du leche semi freddo, poached Williams pear

Col dei Venti Comete Moscato d'Asti DOCG 2014

£75.00 per person

VAT & service charge are included at the current rate
Please let the manager know of any allergies or dietary requirements