

# GALVIN

AT THE ATHENAEUM

## PRIX FIXE MENU

Parsnip & apple soup, curry oil

Ham hock & parsley terrine, housemade piccalilli

Soused Cornish sardines, Pink Fir potatoes & cucumber

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Crisp fillet of Sea Bream, Jerusalem artichokes & chanterelles

Seared Calves liver, January King cabbage, onion lyonnaise

Three grain pasta, Ironbark pumpkin, chestnuts & sage

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Steamed lemon sponge pudding. Blueberry  
compote

Valrhona chocolate mousse, caramelised banana

Herefordshire Perroche, fig jam and oat cakes

3 courses 23.50

*All prices include VAT at the current rate*

*A discretionary service charge of 12.5% will be added to your bill.*

*Please let the manager know of any allergies or dietary requirements.*