

GALVIN

AT THE ATHENAEUM

PRIX FIXE MENU

Parsnip & apple soup & winter truffle cream

Terrine of game, pear chutney and pickled walnuts

Soused Cornish sardines, pink fir potatoes & cucumber

Crisp fillet of Sea Bream, Jerusalem artichokes & spiced chestnut velouté

Seared Calves liver, January king cabbage, onion lyonnaise

Three grain pasta, wild mushrooms, hazelnuts & artichokes

Tawny port soaked Colston Bassett stilton, grapes & celery

Steamed lemon sponge pudding, blueberry compote

Valrhona chocolate mousse, almond biscuits

3 courses £23.50pp

Please inform us of any allergy or dietary requirement so we may assist you.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT