

GALVIN

AT THE ATHENAEUM

SUNDAY LUNCH 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

Slow cooked Cumbrian beef brisket, Yorkshire pudding & roast potatoes

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

2 courses & 250ml carafe 25.00pp

White: Grillo Terre di Chiari or Red: Refosco dal Peduncolo Rosso

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