

# GALVIN

## AT THE ATHENAEUM

Wheat bread and netherend farm butter 3.50

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

Glass of Lanson Père et Fils Brut NV 14.50 / Mediterranean Lemonade 15.00

### STARTERS

#### GALVIN CLASSICS

Galvin Gala pie, spiced apple purée 7.00

Lasagne of Dorset crab, Nantais butter sauce 15.50

Galvin cured smoked salmon, blini, sour cream & caviar 12.50

Balottine of foie gras, spiced bread, apple purée & crispy walnuts 12.50

Heritage beetroot & Westcombe ricotta on crisp sourdough 7.50

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

Soused Cornish sardines, Pink Fir potatoes & cucumber 9.50

Dedham Vale beef "Steak Tartare" 10.50

Game Pithivier, Madeira jus 7.50

#### SALAD & SOUP

Belgian endive, walnut & Roquefort salad 8.00

Parsnip & apple soup, winter truffle cream 8.00

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

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

Beech smoked chicken, mango & coriander dressing 7.00 / 13.50

Poached lobster & cauliflower salad 21.50 / 32.50

Cornish fish soup, rouille, Gruyère & croutons 9.00

#### SIMPLY GRELLED LOBSTER

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

### MAIN COURSES

#### PASTA & FISH

Galvin fish pie Deluxe 16.50

Linguini, brown shrimps, chilli & coriander 12.50 / 19.50

Yellowfin Tuna burger, white cabbage slaw & avocado 21.50

Risotto of Iron bark pumpkin, cep, sage & chestnuts 10.50 / 18.50

Three grain pasta, wild mushrooms, hazelnuts & artichokes 9.50 / 17.50

Poached north coast Halibut, cockle & potato chowder 21.50

Root vegetable "Wellington", onion purée, chanterelles 14.50

#### MEAT

Galvin Burger Deluxe 15.50

Roast Yorkshire Pheasant, Puy lentils, bacon, cranberry jus 19.50

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

Cassoulet of Gressingham duck & Gloucester Old Spot sausage 18.50

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

Braised long horn Ox cheek, crushed swede & rosemary 19.50

Haunch of Cartmel Valley venison, quince & celeriac 24.50

#### SIDES

Crisp leaf salad / Purple sprouting broccoli / Sauté spinach

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 & cider brandy cream 7.50

Warm Valrhona chocolate fondant, clementine sorbet 9.50

Selection of English cheeses, grapes & celery 12.50

Floating Island with vanilla & chestnut cream 7.00

Mulled Winter fruit, crumble, vanilla custard 6.50

Rhubarb cheesecake, clementine sorbet 7.50

Rum baba, golden raisins, vanilla cream 9.00

Prune & armagnac parfait, honey tulle 8.50

#### PRIX FIXE

Parsnip & apple soup & winter truffle cream

Ham hock terrine, red onion marmalade & hazelnuts

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

Valrhona chocolate mousse, almond biscuits

Pear & almond tart, vanilla cream

**3 courses 23.50**

**Lunch & Dinner (5:30- 7:00)**

#### VALENTINE'S DAY

5 course tasting menu 65.00pp

#### SUNDAY LUNCH

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

Executive Chef William Lloyd-Baker / Restaurant Manager Benjamin Heuls.

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