

# GALVIN

AT THE ATHENAEUM

## FATHER'S DAY MENU

Deep fried whitebait & tartar sauce  
Rosanna onion & cider soup, Linconshire Poacher  
Chicken liver parfait, blood orange & Belgian endive

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Crisp fillet of Sea Bream, caramelised pumpkin & fennel  
Three grain pasta, wild mushrooms, hazelnuts & artichokes  
Braised Dingley Dell pork faggot, crushed carrots & swede

Roasts selection:

-Slow roasted Cumbrian beef brisket, horseradish sauce  
-Roasted sirloin of Longhorn beef, horseradish sauce (6.00 supp)  
*Roasts served with Yorkshire pudding, roast potatoes, carrots,  
parsnips & french beans*

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Valrhona chocolate mousse, pistachio & almond biscuits  
Herefordshire Perroche, grapes & celery  
Pear & almond tart, vanilla cream

**White: Grillo Terre di Chiari or Red: Château Pesquie, France**

**2 courses & 250ml carafe 25.00**

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