

# GALVIN

AT THE ATHENAEUM

## SUNDAY LUNCH MENU

**2 courses and carafe of wine (250ml)**

**White: Grillo Terre di Chiari**

or

**Red: Terrasses rouge Château Pesquie**

Deep fried whitebait & tartar sauce

Rosanna onion & cider soup, Lincolnshire Poacher

Smoked Gressingham duck, William pear & turnip remoulade

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Three grain pasta, wild garlic, sundried tomatoes & pine nuts

Breast of corn fed chicken, potato aligot & grelot onions

Crisp fillet of sea bream, orzo, courgette & watercress

Roasts selection:

- Roasted leg of Herdwick lamb, mint sauce

- Roasted sirloin of Longhorn beef, horseradish cream (6.00 supp)

*Roasts served with Yorkshire pudding, roast potatoes, carrots,  
parsnips & fine beans*

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Valrhona chocolate mousse, pistachio & almond biscuits

Cheese of the day, celery and grapes

English Strawberry Eton mess