

# 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 Ayala Majeur Brut NV 14.75 / Mediterranean Lemonade 15.00

### STARTERS

#### GALVIN CLASSICS

Deep fried whitebait & tartar sauce 7.50

Lasagne of Dorset crab, Nantais butter sauce 15.50

Heritage beetroot & Westcombe ricotta on crisp sourdough 7.50

Everleigh Farm asparagus, crisp pheasant egg, hollandaise sauce 10.50

Galvin cure smoked salmon, Burford brown egg, sour cream & caviar 12.50

Terrine of Lincolnshire rabbit, goat's cheese, elderflower & hazelnut 8.50

Smoked Gressingham duck & turnip remoulade 8.50

Dedham Vale beef "Steak Tartare" 10.50 / 18.50

#### CAVIAR

Exmoor caviar 30g 150.00

Oscietra caviar 30g 170.00

All served with blinis & sour cream

#### PASTA & FISH

Brixham cuttlefish, chickpeas, chilli & alioli 18.50

Linguini, brown shrimps, chilli & coriander 12.50 / 19.50

Yellowfin Tuna burger, asian sesame slaw & avocado 21.50

Risotto of parsley, herefordshire snails & smoked eel 12.50 / 24.50

Grilled Orkney scallops, garlic & parsley butter, lemon & rye bread 18.50

Three grain pasta, wild garlic, sundried tomatoes & pine nuts 9.50 / 17.50

Roast Peterhead cod, garam masala veloute 21.50

#### PRIX FIXE

Deep fried whitebait & tartar sauce

Rosanna onion & cider soup, Linconshire Poacher

Terrine of Lincolnshire rabbit, goat's cheese, elderflower & hazelnut

-

Confit Herdwick lamb breast, aubergine & salsa verde

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

-

Valrhona chocolate mousse, pistachio & almond biscuits

Cheese of the day, celery and grapes

English Strawberry Eton mess

**3 courses 24.50**

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

#### SALAD & SOUP

Belgian endive, walnut & Roquefort salad 8.00

Rosanna onion & cider soup, Linconshire Poacher 8.00

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

Marinated Orkney scallops, lime, avocado, pine nuts & wasabi 12.50 / 23.50

Chargrilled vegetables, beetroot, toasted grains & seeds 7.50 / 14.00

Beech smoked chicken, mango & coriander dressing 7.00 / 13.50

Cornish fish soup, rouille, Gruyère & croutons 9.00

#### SIMPLY GRILLED LOBSTER

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

#### MEAT

Galvin burger Deluxe\* 16.00

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

Breast of Goosnargh chicken, potato aligot & grelot onions 19.50

Grilled Herdwick Barnsley lamb chop, aubergine & mint hollandaise 23.50

Cumbrian pork chop, red love apples, grain mustard & sage 23.50

Rose county beef rib eye, chips & green peppercorn butter 28.00

Braised shortrib, potato gnocchi & Portobello mushrooms 18.50

#### SIDES

Crisp leaf salad / Sauté spinach/ Buttered spring greens

Jersey Royals with mint & parsley / Fine beans

Red cabbage / House chips & spiced mayonnaise

All 4.50

#### DESSERTS

Selection of sorbets & ice creams 5.00

Alfonso mango cheesecake, mango sorbet 7.50

Selection of English cheeses, grapes & celery 12.50

Vanilla burnt cream, Gariguetta strawberries, lemon shortbread 8.00

Valrhona chocolate mousse, pistachio & almond biscuits 8.50

Caramelised apple tart & cider brandy cream 7.50

Rum baba, golden raisins, vanilla cream 8.00

Banoffee sundae, lime & passionfruit 8.50

#### PRIVATE DINING BY GALVIN

Planning an event ? Our private dining rooms are perfect for celebrations & meetings.

Please do ask a manager for further details