

GALVIN

AT THE ATHENAEUM

1ST BIRTHDAY MENU

A glass of Ayala Brut Majeur NV & Canapé

English peas, preserved lemon & Westcombe ricotta on crisp sourdough
Galvin Bourgogne Chardonnay 75ml

Yellowfin Tuna burger, Asian sesame slaw & avocado
Terrasses Rouge, Château Pesquié, Ventoux 75ml

Dingly Dell pork, & Woodall's Cumbrian air dried ham, salad of apple,
hazelnut & Mrs Brown's black pudding
Galvin Rasteau, Dom. André Romero, Rhône 75ml

Beenleigh Blue & grape chutney
Galvin 10 YO Tawny 50ml

White chocolate & English raspberry trifle
Moscato d'Asti Chiarlo 50ml

29.50

With selected wine pairing 55.00

*This menu is designed for the enjoyment of all guests at the table.
A discretionary 12.5% service charge will be added to your bill. All prices include VAT
Please inform us of any allergy or dietary requirement so we may assist you.*