

GALVIN

AT THE ATHENAEUM

Wheat bread and Glastonbury farmhouse 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 12.00

STARTERS

GALVIN CLASSICS

Deep fried whitebait & tartar sauce 7.50

Lasagne of Dorset crab, Nantais butter sauce 15.50

Heritage beetroot, walnuts & Westcombe ricotta on crisp sourdough 7.50

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

Black figs, Woodall's air dried ham, honeycomb & rye bread 8.50

Game terrine, Cumberland jelly & pickled walnuts 9.00

Dedham Vale beef "Steak Tartare" 10.50/ 18.50

SALAD & SOUP

Parsnip and cider soup, pickled apple 8.00

Cornish fish soup, rouille, Gruyère & croutons 9.00

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

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

Poached lobster salad, avocado and pink grapefruit 18.50/ 32.50

Beech smoked chicken, mango & coriander dressing 7.00/ 13.50

Belgian endive, walnut & Roquefort salad 8.00

CAVIAR

Exmoor caviar 30g 150.00

Oscietra caviar 30g 170.00

All served with blinis & sour cream

SIMPLY GRILLED LOBSTER

Half or whole served with garlic butter, wild mushrooms & watercress - 22.50/ 36.50

PASTA & FISH

Three grain pasta, kale & walnuts 9.50/ 18.00

Seafood linguini, chilli & coriander 12.50/ 19.50

Yellowfin Tuna burger, Asian sesame slaw & avocado 21.50

Flaked Peterhead cod, brandade, violet artichoke, lemon & parsley 17.50

Roast Brixham brill, brown shrimps, lemon, capers & leeks 24.50

Iron Bark pumpkin risotto, seared Orkney scallops 12.50/ 23.50

Chilli and tomato glazed Galitian octopus, chickpea, nocellara olive & yoghurt 18.50

MAIN COURSES

MEAT

Galvin Deluxe Cumbrian beef burger & house relish* 16.00

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

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

Confit Gressingham duck leg, herb mash, braised red cabbage 21.50

Braised venison shoulder, potato gnocchi & Portobello mushrooms 19.50

Ayrshire pheasant, celeriac gratin, cranberries & Alsace bacon 22.00

Dingley Dell bacon chop, bubble & squeak, fried hen's egg 18.50

SIDES

Mash potato/ Spinach

Crisp leaf salad/ House chips & spiced mayonnaise

Charred Brussel sprouts and bacon butter/ Red cabbage/

Purple sprouting broccoli

4.50 each

DESSERTS

Selection of sorbets & ice creams 5.00

Apple tarte Tatin, & cider brandy cream 7.50

Peanut butter cheesecake, sour cherries & chocolate ice cream 9.50

Valrhona chocolate tart & pistachio ice cream 9.50

Selection of English cheeses, grapes & celery 12.50

Warm rice pudding, macerated prunes & praline 8.00

Rum baba, redcurrant jam & vanilla cream 8.00

Clementine posset, spiced shortbread 8.00

PRIX FIXE

Deep fried whitebait & tartar sauce

Parsnip and cider soup, pickled apple

Lasagne of Dorset crab, Nantais butter sauce **8.00 supplement**

Black figs, Woodall's air dried ham, honeycomb and rye bread

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Ayrshire pheasant, celeriac gratin, cranberries & Alsace bacon **8.00 supplement**

Dingley Dell bacon chop, bubble & squeak, fried hen's egg

Fillet of sea bream, butternut squash, chicory & orange

Three grain pasta, kale & walnuts

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Sticky toffee pudding, caramel sauce and vanilla ice cream

Selection of English cheeses, grapes & celery **4.50 supplement**

Valrhona chocolate mousse, pistachio & almond biscuits

Cheese of the day, celery and grapes

3 course 24.50

Monday to Friday: 12pm- 2.30pm

Monday to Sunday: 5.30pm- 7pm

SATURDAY & SUNDAY LUNCH

Join us this weekend for 3 courses and bottomless

Frizzante for £45 per person!

Executive Chef William Lloyd-Baker / Restaurant Manager Benjamin Heuls
Please inform us of any allergy or dietary requirement so we may assist you.

*Please note that our Galvin beef burger will be served well done

A discretionary 12.5% service charge will be added to your bill. All prices include VAT