

GALVIN

AT THE ATHENAEUM

SATURDAY & SUNDAY LUNCH

THREE COURSES WITH UNLIMITED DESSERT BUFFET 37.50

STARTERS

Deep fried whitebait & tartare sauce
Chargrilled vegetable salad, toasted grains & seeds
Galvin cure smoked salmon, Burford brown scrambled eggs
Portland crab, avocado, toasted English muffin & hollandaise
Black figs, Berkswell, honeycomb & Woodall's air dried ham
Smoked duck, plum, poached egg & hollandaise
Classic crayfish salad, Espelette pepper
Dedham Vale beef "Steak Tartare"

CHILDREN'S MENU 9.95

Macaroni cheese
Toasted cheese sandwich
Galvin Hot dog Deluxe & chips
Fish finger sandwich, lemon mayonnaise
Tomato & basil three grain pasta
Galvin burger Deluxe & chips
Sausage and mash
Dessert from the buffet

MAIN COURSES

Galvin burger Deluxe & chips
Wild mushroom & fine herb omelette
Yellowfin tuna burger, Asian sesame slaw
Iron bark pumpkin risotto, grilled goats cheese
Grilled bacon chop, caramelised pineapple & chips
Grilled Native lobster, garlic & parsley butter **9.50 supplement**
Rose County rib-eye, Béarnaise and chips **9.50 supplement**
Jubilee lamb curry, pilau rice, poppadum and raita
Cumbrian beef hash, fried duck egg, brown sauce
Seafood linguini, chilli and coriander

SIDES

Fine beans
Crisp leaf salad
Sauté spinach
House chips & spiced mayonnaise
4.50 each

EVERY SUNDAY

*Roast of the day, roast potatoes,
Yorkshire pudding, carrots & fine beans*

MONDAY TO FRIDAY

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

DESSERTS

UNLIMITED FROM THE BUFFET

Provence fig & blackcurrant trifle
Fruit salad, meringue & blackberry coulis
Praline éclairs, clementine & white chocolate
Peanut butter cheesecake, cherries & chocolate ice cream
Selection of English cheese, cranberry chutney
Rum baba, redcurrant jam & vanilla cream
Valrhona chocolate mousse & coco nibs
Victoria plum Bakewell tart

SATURDAY & SUNDAY LUNCH

**PLEASE NOTE THAT BUBBLES FOR THE FREE FLOWING LUNCH
WILL BE AVAILABLE FOR 1 HOUR 30 MINUTES
FROM YOUR BOOKING TIME**

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