

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

Mosaic of Goosnargh chicken, hazelnut emulsion 8.50

Isle of Wight Heritage tomato, buffalo mozzarella & basil 9.50/15.50

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

English peas, lemon & Westcombe ricotta on crisp sourdough 7.50

Honeymoon melon & Woodall's air dried ham 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

SALAD & SOUP

Belgian endive, walnut & Roquefort salad 8.00

Native Dorset lobster, mango, tomato & avocado 18.50/ 32.50

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

Beech smoked chicken, mango & coriander dressing 7.00/ 13.50

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

Chilled courgette soup, Berkswell cheese & harissa 8.00

Cornish fish soup, rouille, Gruyère & croutons 9.00

SIMPLY GRILLED LOBSTER

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

MAIN COURSES

PASTA & FISH

Brixham cuttlefish, chickpeas, chilli & alioli 9.50/18.50

Sweetcorn & tarragon risotto & seared Dorset scallops 12.50/23.50

Harpoon Brixham plaice, brown shrimps, capers & brown butter 22.50

Flaked Peterhead cod, brandade, English peas, lemon & parsley 17.50

Linguini, Portland crab, crayfish, whelks, chilli & coriander 12.50/19.50

Three grain pasta, artichokes, sweet peppers & almonds 9.50/17.50

Yellowfin Tuna burger, Asian sesame slaw & avocado 21.50

PRIX FIXE

Deep fried whitebait & tartar sauce

Honeymoon melon & Woodall's air dried ham

Chilled courgette soup, Berkswell cheese & harissa

-

Three grain pasta, artichokes, sweet peppers & smoked almonds

Maple cured Saddleback pork, onion mash, grain mustard jus

Sea reared Trout, Coco de Paimpol, dill and lemon

Corn fed chicken, English broad beans & girolles

-

Valrhona chocolate mousse, pistachio & almond

Cheese of the day, celery and grapes

English Strawberry Eton mess

3 courses 24.50

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

MEAT

Galvin burger Deluxe* 16.00

Goosnargh chicken, English broad beans & girolles 19.50

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

Grilled Herdwick Barnsley lamb chop, aubergine & mint hollandaise 23.50

Dingley Dell pork, apple, hazelnut & Mrs Brown's black pudding 20.50

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/ English peas & beans/

Jersey Royals with mint & parsley/ Fine beans/

Isle of Wight Heritage tomato & red onion salad/

House chips & spiced mayonnaise

All 4.50

DESSERTS

Selection of sorbets & ice creams 5.00

Caramelised apple tart & cider brandy cream 7.50

English raspberry cheesecake, meringue & sorbet 8.00

Alfonso mango & passion fruit delicé, coconut sorbet 7.50

Valrhona chocolate mousse, pistachio & almond biscuits 8.50

Rum baba, poached summer fruits, vanilla cream 8.00

Selection of English cheeses, grapes & celery 12.50

Ruby peach Melba, raspberry coulis 7.50

Black forest gâteau sundae 8.50

TASTE OF GALVIN

Join for our 12 years of Galvin celebration and pamper yourself with the 5 courses and a glass of champagne for £29.50 per person.

PRIVATE DINING BY GALVIN

Planning an event ? Our private dining rooms are perfect for celebrations & meetings.
Please do ask a manager for further details

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