
THE BAR

AT THE ATHENAEUM

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If you are allergic to any food product, please advise a member of the service team.

A discretionary service charge of 12.5% will be added to your bill.

All prices include VAT at the current rate.

THE BAR

AT THE ATHENAEUM

AFTERNOON TEA

AT THE ATHENAEUM
Available 12:30pm-4.30pm

CHAMPAGNE

Afternoon Tea with a glass of

Ayala Brut Majeur, NV	39.50
Ayala Rosé, NV	41.50
Bollinger Special Cuvée, NV	44.00

CLASSIC AFTERNOON TEA

A selection of finger sandwiches, pastries, cakes,
scones & clotted cream, housemade preserves,
selection of artisan teas

29.50

GLUTEN & DAIRY FREE

Afternoon Tea
Dairy & gluten free

29.50

SELECTION OF ARTISAN TEAS

Royal English Breakfast	Passionfruit & Orange
Darjeeling First Flush	Lemon Verbena
Earl Grey	Moroccan Mint
Assam BOP	Ceylon OP
Dragon Pearl Jasmine	Gunpowder Green
Sencha Fukuyja	Pai Mu Tan Leaf Tea –
Camomile Flower	White

The menu is designed for the enjoyment of all guests at the table

THE BAR

AT THE ATHENAEUM

BAR SNACKS

Items also available after 11pm are marked 🌙

Chef's selection of canapés (8 pieces)	28.00
Nocellara olives 🌙	4.00
Marcona almonds, preserved lemon & marinated artichokes	4.00
Goosnargh duck Scotch egg	6.50
House chips & spiced mayonnaise 🌙	4.50
Three grain pasta, artichokes, sweet peppers & smoked almonds	6.00
Lancashire bomb rarebit & English crumpet	6.00
Crisp Whitebait & tartar sauce	7.50
Strips of Cumbrian beef, gherkins, sour cream & paprika	9.00
Charred Atlantic tiger prawn, tomato, black olive & basil	9.00
Cured meats, pickled onions, gherkins & artichokes	12.50
Sliders: Hot dog, Yellowfin tuna burger & beef burger*	18.00
English peas, lemon & Westcombe ricotta on crisp sourdough	7.50
Belgian endive, walnut & Roquefort salad 🌙	8.00
Dedham Vale beef tartare & toasted sourdough	10.50
Beech smoked chicken, mango & coriander dressing 🌙	7.00 / 13.50
Club sandwich 🌙	15.00
Bookmaker sandwich	15.00
Galvin hot dog Deluxe	11.50
Galvin burger Deluxe*	16.00
Yellow fin tuna burger, Asian sesame slaw & avocado	21.50
Caramelised apple tart with cider brandy cream	7.50
Valrhona chocolate mousse with almond biscuit	8.50

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

DRINKS

Mocktails

Peach Blossom	7.00
Peach, bergamot orange, lavender	
Cranberry Twist	7.00
Cranberry, Orgeat Syrup, Soda	
Bambinone	7.00
Orange, Cranberry, Elderflower	
Tropicano	7.00
Passionfruit, pomegranate, peach, apple	

Soft Drinks

Cedrata Tassoni	4.50
Crodino	4.50
Coca Cola	4.50
Diet Coke	4.50
East Imperial Burma Tonic	4.50
East Imperial Yuzu Tonic	4.50
East Imperial Thai Ginger Ale	4.50
East Imperial Ginger Beer	4.50
Fever-Tree English Lemonade	4.50
Fever-Tree Light Tonic	4.50

Beer & Cider

Monteith's New Zealand IPA 330ml	8.00
Menabrea Italian Lager 330ml	8.00
Anchor American Porter 335ml	8.00
Dunkerton's Organic Cider 330ml	8.00

DRINKS

Aperitif & Vermouth

Mancino Vermouth Rosso Amaranto	8.00
Mancino Vermouth Bianco Ambrato	8.00
Mancino Vermouth Chinato	10.50
Mancino Vermouth Secco	8.00
Nardini Bitter	7.00
Rinomato Aperitivo Bitter	7.00

Gin

Bathtub Gin	9.50	Kyro Napue	12.00
Bols Genever	9.50	No.3 London	9.50
Citadelle	9.50	Sipsmith	9.50
D1 Gin	10.00	Sipsmith Sloe	10.00
Elephant Gin	12.00	St. George Terroir	11.00
Fair Gin	11.00	Tarquin's	12.50
Gin Mare	11.00	VII Hills	10.00
Hayman's Old Tom	9.50	Williams Chase Elegant	10.00
Kyro Koskue Aged Gin	14.00	Williams Chase GB	9.50

Vodka

Fair Vodka	9.50
Konik's Tail	9.50
Williams Chase	9.50
D1 Vodka	10.00

DRINKS

———— Rum ————

Blackwell	9.00	Fair Rum	12.00
Chairman's Reserve	9.00	La Hechicera	10.50
Don Q Cristal	9.00	Owney's	11.50
Don Q Gold	10.00	Plantation ***	9.00
Don Q Anejo	11.00	Trois Rivieres	9.00
Don Q Gran Anejo	21.00		

———— Tequila ————

Maestro Dobel	12.50	Ocho Curado	9.00
Ocho Extra Anejo	23.00	Ocho Pura	9.00

———— Mezcal ————

La Venenosa Costa Raicilla	16.00
La Venenosa Sur Raicilla	18.00
Papadiablo (Espadin)	19.50
Quiquiriqui (Espadin)	10.00
San Cosme (Espadin)	10.00

———— Sotol ————

Hacienda De Chihuahua Plata	9.00
Hacienda De Chihuahua Reposado	10.00
Hacienda De Chihuahua Anejo	11.00

DRINKS

Cognac

Châteaux Triac Tiffon	23.50
Hennessy Paradis Extra	144.00
Leyrat XO	24.00
Maxime Trijol VSOP	9.00
Martell Cordon Bleu	21.00
Ragnaud Sabourin 35 Alliance	28.00
Remy Martin Louis XIII	235.00

Armagnac

Baron De Sigognac Bas Armagnac 10 Ans	9.00
Baron De Sigognac Bas Armagnac 20 Ans	14.00
Baron De Sigognac Bas Armagnac VSOP	9.00

Calvados

Dupont Plus De 17 Ans	24.00
A.Camut d'Auge 6 Ans	13.00
Dupont VSOP	11.50

Other Spirits

Akashi Tai Shiraume Umeshu	8.50
Cachaca Capucana	10.00
Choya Umeshu Extra Aged With Ume Plum	8.00
Van Wees Yuzu Liqueur	8.00
Pisco Porton	8.00

DRINKS

———— Whisky & Whiskey ————

SPEYSIDE

Aberlour 1970	115.00	Dalmore 18yr	26.00
Aberlour A'Bunadh	13.00	Dalmore Gonzales Byass	216.00
Balvenie 15yr Single Barrel	22.00	Dalmore McKenzie	39.00
Balvenie 17yr Doublewood	22.00	Dalwhinnie 15yr	12.00
Balvenie 21yr Port Wood	36.00	Glen Esk 1984	86.00
Balvenie 30yr	180.00	Glenmorangie 18yr	19.50
Glenfiddich 15yr Solera	13.00	Royal Brackla 1995	65.00
Glenfiddich 21yr Rum Cask	35.50	Royal Lochnagar 2000	14.00
Glenfiddich IPA Experimental	12.00	Distillers Edition	
Berry's Glenrothes 1978	114.00	Tullibardine 25yr	36.50
Glen Elgin 32yr	200.00	<u>LOWLANDS & SPRINGBANK</u>	
Glen Grant 1956	97.00	Berry's Bladnoch 1992	8.00
Glenlivet 1948	343.00	Berry's Springbank 1968	285.00
Macallan 1876 Replica	100.00	Hazelburn 8yr	22.00
Macallan 25yr	227.00	Longrow 10yr	18.00
Oban 14yr	18.50	<u>ISLAY AND ISLANDS</u>	
Rosebank 12yr	70.00	Ardbeg Supernova	100.00
Seven Islands	50.00	Berry's Jura 1976	51.00

HIGHLAND

Aberfeldy 12yr	8.50	Highland Park 25yr	85.00
Aberfeldy 21yr	30.00	Isle of Jura Prophecy	17.50
Dalmore Cigar Malt	19.00	Kilchoman 5th Edition	19.00
		Ledaig 10yr	11.50

Elements of Islay

Br6	29.00	Lg7	26.00
Bw6	31.00	Oc2	63.00
	Peat	12.50	

DRINKS

———— Whisky & Whiskey ————

BLENDS AND VATTED

Antiquary	8.00
Baillie Nicol Jarvie	8.00
Athenaeum Special Blend	12.00
Blue Hanger 25yr	22.00
Johnnie Walker Gold Label	18.50
Johnnie Walker Blue Label	40.00
Johnnie Walker King George V	120.00
Michel Couvreur Special Vat	28.50
Poit Dhubh 12yr	14.00
Royal Salute 21yr	27.00

AMERICAN

Baker's 7yr	12.50
Blantons	15.00
Eagle Rare	13.00
Four Roses Single Barrel	11.00
Old Grandad	10.50
Old Potrero Rye	22.00
Rock Town Rye	9.50
Whistlepig 10yr	20.00
Whistlepig Old World Cask	38.00
Whistlepig Boss Hog 13yr	66.00
Willet's Pot Still Reserve	14.00

IRISH

Connemara Peated	10.00
Green Spot	16.00
Inish Turk Beg Maiden Voyage	37.00
Redbreast Lustau Edition	12.50
Redbreast 15yr	19.50
Teeling	9.00

JAPANESE & REST OF WORLD

Bain's	10.00
Chapter 6 English Whisky	15.00
Chapter 9 English Whisky	16.00
Hakushu Distillers Reserve	12.00
Hibiki Harmony	14.50
Teerenpeli	17.00
Vulson Old Rye	14.50
Yamazaki Distillers Reserve	10.00
Zuidam American Oak 8yr	17.50
Zuidam French Oak 8yr	17.50
Zuidam Single Cask	28.00

*Guest bottlings and
limited releases available at
THE BAR. Please ask your bartender.*

Flights

Glenfiddich	3x25ml measures	
15yr Solera, IPA Experimental, 21yr Rum Cask		28.00
Balvenie		
12yr Doublewood, 15yr Single Barrel, 21yr Port Wood		34.00

DRINKS

Digestif & Liqueur

Amaretto Lazzaroni	7.00	Grand Marnier	7.00
Amaro Lucano	7.00	Kummel Wolfschmidt	7.00
Amer Picon	7.00	Absinthe St. George Verte	20.00
Baileys	7.00	Jade Perique Tabac	15.00
Benedictine Dom	7.00	Limoncello Luxardo	7.00
Caffe Borghetti	7.00	Licor 43	7.00
Chartreuse Green	9.00	Luxardo Maraschino	7.00
Chartreuse Yellow	9.00	Mandarine Napoleon	8.00
Cherry Heering	7.00	Nardini Acqua Di Cedro	8.00
Cynar	7.00	Nardini Amaro	7.00
Fair Goji Liqueur	9.00	Nardini Rabarbaro	7.00
Fernet Branca	7.00	Pierre Ferrand Dry Curacao	8.00
Fernet Brancamenta	8.00	Roots Herb Spirit	7.00
Frangelico	7.00	Roots Mastiha	7.00
Galliano	7.00	Solerno Orange	8.00
		Strega	7.00

Cigars

Cohiba Club Pack of 10	16.00
Cohiba Siglo VI	37.50
H Upmann Half Corona	10.50
Montecristo No. 4	13.00
Partagas Series D No. 4	18.50
Romeo Y Julieta Short Churchill	19.00

CHAMPAGNE & SPARKLING WINE

Lanson Père et Fils NV	14.75 / 69.50
Lanson Rosé NV	16.75 / 85.50
Saumur Brut, Bouvet-Ladubay, Loire NV	47.50
Herbert Hall Brut, Kent, 2013	65.50
A. Robert Brut, NV	70.50
Nyetimber Classic Cuvée, Sussex, England NV	78.50

LANSON WHITE LABEL NV

18.95 / 92.50

Jacquesson Cuvée 738 Extra Brut NV	90.50
Ruinart Blanc de Blancs	92.50
Laurent Perrier Rosé NV	110.50
Deutz, 2007	118.50
Lanson Extra Aged Brut Vintage Blend	122.50
Charles Heidsieck, 2005	125.50
Dom Perignon, 2006	195.50
Krug Grande Cuvée NV	205.50

MAGNUM GALVIN GRANDE RESERVE, NV

115.50

WINE LIST

White

	175ml	500ml	750ml
Grenache Vermentino, Maison Coquard, Languedoc, 2016	6.90	19.75	
Bacchus, Kingcote Vineyards, Essex, 2015	10.60	34.00	
Sauvignon de Touraine 'Les Grenettes' Dom. Beausejour, 2015	9.85	27.45	40.50
Galvin Bourgogne Chardonnay, 2015	12.75	36.00	54.00
Costières de Nimes, Château Saint-Cyrgues, 2016			31.00
Trois Poules Blanc, Languedoc-Roussillon, 2015			34.00
Picpoul Treize Vents, Languedoc-Roussillon, 2015			34.50
Muscadet Les Parcelles, Domaine Haut Noelles, 2014			37.25
Riesling 'Les Fossiles' Mittnacht Freres, Alsace, 2016			42.50
Roero Arneis, Deltetto, Piedmont Italy, 2015			46.50
Macon Vergisson Les Rochers, Domaine Guerrin & Fils, 2014			47.50
Albariño Abadia de San Campio, Bodegas Terras Gauda, Spain, 2015			48.00
Sancerre, Domaine Pierre Morin, Loire, 2015			48.50
Pouilly-Fumé, Domaine Thibault, André Dezat, Loire, 2015			49.00
Chablis Domaine Gilles et Nathalie Fevre, Burgundy, 2014			50.50
Cherubino Sauvignon Blanc, Pemberton, Western Australia, 2014			65.50
Rully Blanc Margotés, Dom Jacqueson, Burgundy, 2014			68.50
Puligny Montrachet, Domaine Bachelet Monnot, Burgundy, 2014			88.50
Saint Aubin "Murgers dents de Chien" Domaine V. Girardin, Burgundy, 2013			89.50
Chêne Bleu 'Aliot', Vaucluse, Rhône, 2012			99.50
Meursault 'Les Narvaux' Domaine Ballot Millot, Burgundy, 2014			120.50
Bienvenues-Bâtard-Montrachet, Paul Pernot, Burgundy, 2012			270.50

Wines by the glass are also available in a 125ml measure.

Please ask your waiter.

WINE LIST

— Red —

	175ml	500ml	750ml
Merlot Cabernet, Maison Coquard, Beaujolais, France, 2016	6.90	19.75	
Tempranillo Roble, Eterno, Castilla, Spain, 2015	9.90	28.00	
Bordeaux Terre Rouge, Domaine Bonnet, 2016	9.10	24.50	36.50
Galvin Rasteau, Domaine André Roméro, Rhône, 2015	10.35	28.00	41.50
Carignan, Baron de Badassière, Côtes de Thau, 2015			27.00
Trois Poules Rouge, Languedoc, 2015			32.50
Côtes du Rhône, Château Mont Redon, 2015			35.50
Beaujolais Villages, Domaine André Colonge, 2014			38.00
DouRosa Tinto, Quinta de la Rosa, Pinhão, Portugal, 2013			38.50
Saumur-Champigny, Domaine Le Petit Vincent, Loire, 2014			42.50
Rioja Reserva, Izadi, Spain, 2012			44.50
Cahors Malbec, Château de Chambert, South-West France, 2010			55.50
La Chenade, Lalande de Pomerol, Bordeaux, 2013			55.50
Crimson Pinot Noir, Ata Rangi, Martinborough, New Zealand, 2014			60.50
Savigny Lès Beaune, Domaine Pierre Guillemot, Burgundy, 2012			78.50
Barolo 'Le Albe', G.D.Vajra, Piedmont, Italy, 2012			86.50
Marsannay En Ouzeloy, Domaine René Bouvier, Burgundy, 2013			89.50
Châteauneuf du Pape 'Mourre des Perdrix', Rhône, 2012			90.50
Gevrey-Chambertin 'Clos Village", Dom. Philippe Rivera, Burgundy, 2013			105.50
Chêne Bleu 'Heloise', Vaucluse, Rhône, 2010			115.50
Ch. Trotte Vieille 1 ^{er} Cru Classé St Emilion, Bordeaux 1998			128.50
Brunello di Montalcino, Fossacolle, Tuscany, Italy, 2011			130.50
Shafer Merlot, Stags Leap District, Napa Valley, USA, 2013			150.50
Vosne Romaneé Clos des Réas, Domaine Michel Gros, Burgundy, 2012			165.50
Chapelle Chambertin, Domaine Rossignol -Trappet, Burgundy, 2001			190.50

Wines by the glass are also available in a 125ml measure.

Please ask your waiter.

WINE LIST

Rosé

Famille Chaudiere, Paradou, Cinsault Rose, France, 2016

175ml 500ml

7.60 21.50

Elegance Rosé, Carteron, Côtes de Provence, 2016

30.50 Bottle

Sancerre Rosé, Domaine Andre Dezat, Loire, 2015

44.50 Bottle

Chene Bleu Rosé, Vaucluse, Rhône, 2014

52.50 Bottle

Sweet

	100ml	750ml
Maury Mas Amiel, Roussillon, 2013	7.50	50.00
Ambre Rivesaltes, Domaine des Chenes, Roussillon 2006	7.75	51.50
Monbazillac Les Brumes Ch. les Hautes Caillevel, France, 2013	8.00	55.50
Moscato d'Asti, Michele Chiarlo, Italy 2016 (375ml)	9.00	27.50
Gonzalez Byass, Nectar, Pedro Ximenez Dulce, Jerez, Spain	9.75	41.50
Sauternes, Château Delmond, Bordeaux 2012	10.25	66.50

Port

Crown Barbeito, Medium Sweet, Madeira NV	9.50	42.50
Quinta de La Rosa, LBV 2012	9.50	65.50
Galvin 10 YO Tawny (500ml)	12.00	53.50
Vintage Port Quinta de La Rosa 2007	19.00	115.50
Dow's 1983		189.50

GENTLEMAN'S AFTERNOON TEA

Available 12:30pm-4.30pm

Accompanied by a dram of Athenaeum Blended Scotch Whisky

SANDWICHES

Cumbrian beef & horseradish, Galvin cure smoked salmon,
Burford brown egg & watercress,
dingley dell ham & Maille mustard

SAVOURIES

Goosnargh duck scotch egg-
gentleman's relish & toast- sausage roll-
Lancashire bomb rarebit & English crumpet

Eccles cake, Lincolnshire poacher & chutney

Our cheese scones are served Alsace bacon butter

33.50

The menu is designed for the enjoyment of all guests at the table

If you are allergic to any food product, please advise a member of the service team.

A discretionary service charge of 12.5% will be added to your bill.

All prices include VAT at the current rate

Galvin Restaurants are a family run collection of seven French restaurants founded in 2005 by Chris and Jeff Galvin, the first English brothers to both win a Michelin star. From fine dining business dinners to relaxed family friendly lunches and al fresco options, the brothers pride themselves on offering something to suit everyone while keeping high quality seasonal cuisine, luxurious surroundings and great hospitality at the heart of everything they do.