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# GALVIN

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## AT THE ATHENAEUM

### AFTERNOON TEA MENU

Available Monday to Saturday 12.30pm – 4.30pm

Sunday 12.30pm – 5.30pm

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## **SELECTION OF ARTISAN TEAS**

### **ROYAL ENGLISH BREAKFAST:**

*A special blend of ceylon & assam black tea, the rich strength of Assam & the smooth flavour of Ceylon, produces a full-rounded cup, perfect all day tea.*

### **EARL GREY:**

*Black large leaf china tea, China base, with scented oil of bergamot, a light liquoring tea, elegant light and refreshing with a wonderful aroma.*

### **GUNPOWDER GREEN:**

*Little green tea pellets that give a delicious clean refreshing infusion. A very small amount of sugar or honey will enhance the flavour.*

### **DRAGON PEARL JASMINE:**

*The leaves are mixed with jasmine flowers, left for the tea leaves to absorb the sent, then separated and tightly rolled into the tiny shaped 'pearls'.*

### **PAI MU TAN LEAF TEA:**

*This white tea has somewhat more ordinary quality than Yin Zhen, for it remains just as it was when plucked from the bush. Smooth & flowery.*

### **SENCHA FUKUYJA:**

*A refreshing Japanese green tea, sparkling yet delicate, rich in vitamin C.*

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## **SELECTION OF ARTISAN TEAS**

### **DARJEELING FIRST FLUSH:**

*An Indian large leaf black tea from the foothills of the Himalayas, noted for its muscatel flavour. A light liquor tea, with a delicate flavour.*

### **ASSAM BOP:**

*Black tea, high grown in the north of India, this leaf has a golden tippy leaf & a malty flavour, rich and intense.*

### **CEYLON OP:**

*Typical high grown teas of the finest quality, fine in flavour yet rich in colour, well rounded and smooth.*

### **MOROCCAN MINT:**

*A wonderfully invigorating spearmint tea, highly scented.*

### **PASSIONFRUIT & ORANGE:**

*A truly wonderful taste, apple, hibiscus, rosehip, sweet orange peel, blended with passionfruit.*

### **CAMOMILE FLOWER:**

*A pretty infusion, calming, soothing & delicate, elegant aroma.*

### **LEMON VERBENA:**

*An elegant, sparkling, lemon tasting tisane, a refreshing digestive.*

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## **CLASSIC AFTERNOON TEA**

35.00 per person

### **SANDWICHES**

*Cumbrian beef & horseradish, Galvin cure smoked salmon, Burford brown egg & watercress, Dingley Dell ham & Maille mustard*

### **PASTRIES**

*Morant Bay chocolate slice, Tropical tart, Praline éclair, Mulled pear tart, Clementine macaron*

### **SCONES**

*Plain & fruit scones, clotted cream, housemade preserves*

### **CAKES**

*Date, pear & walnut cake, Bergamot & buttermilk cake, Black Forest gateau*

### **Classic Afternoon Tea with a 150ml glass of:**

Ayala Brut Majeur,	NV	45.00
Ayala Rosé,	NV	47.00
Bollinger Special Cuvée,	NV	49.50

## **CLASSIC AFTERNOON TEA WITH BOTTOMLESS FRIZZANTE**

45.00 per person\*

For parties of 5 or more, this menu is designed  
for the enjoyment of all guests at the table

\*FOR 1 HOUR AND 30 MINUTES FROM RESERVATION TIME

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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

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## **GENTLEMAN'S AFTERNOON TEA**

39.00 per person

### **SANDWICHES**

*Cumbrian beef & horseradish, Galvin cure smoked salmon, Burford brown egg & watercress, Dingley Dell ham & Maille mustard*

### **PASTRIES**

*Goosnargh duck Scotch egg, Gentleman's relish & toast, Sausage roll, Lancashire bomb rarebit & English crumpet, Eccles cake, Lincolnshire poacher & chutney*

### **SCONES**

*Cheese scones served with Alsace bacon butter*

### **WHISKY**

*Accompanied by a dram of Athenaeum Blended Scotch Whisky, or upgrade with your choice of the below:*

Nikka Coffey Malt	3.75
Redbreast 15yr	3.75
Balvenie Doublewood 17yr	5.00
Lagavulin Distillers Edition	6.50

For parties of 5 or more, this menu is designed  
for the enjoyment of all guests at the table

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## **ROYAL AFTERNOON TEA**

37.50 per person

### **SANDWICHES**

Egg drumkilbo, English cucumber & cream cheese, Jubilee chicken, Cumbrian beef & horseradish

### **PASTRIES**

*Mulled pear tart, Fairy cakes with butter cream, Coconut macaroon, Blueberry & lemon Eton mess tart, Scottish shortbread*

### **SCONES**

*Plain & fruit scones, clotted cream, housemade preserves*

### **CAKES**

*Bergamot & buttermilk cake, Battenberg, Cherry Bakewell*

### **Royal Afternoon Tea with a 150ml glass of:**

Ayala Brut Majeur,	NV	47.50
Ayala Rosé,	NV	49.50
Bollinger Special Cuvée,	NV	52.00

For parties of 5 or more, this menu is designed  
for the enjoyment of all guests at the table

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## **SPARKLING WEEKENDS**

Every Saturday & Sunday Lunch

Did anyone just say **bottomless bubbles**? Yes, we did! Join us here in Galvin at The Athenaeum to celebrate bubbly weekends with **3 courses for £45 per person**. From our Galvin cured smoked salmon to Lamb Curry or Beef haché, there is something for all of you! While you choose your starter and main from our a la carte menu, your little ones can pick something from the children's menu. And if you thought it won't get any better, then you're wrong. A shoutout to all of you with a sweet tooth, we also have a bottomless dessert buffet ready to be emptied, obviously included in this fantastic deal. We are ready, are you?

**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.