

AT THE ATHENAEUM

SATURDAY & SUNDAY LUNCH

THREE COURSES & UNLIMITED BUBBLES 45.00

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

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 & mash

Main course & dessert from the buffet

MAIN COURSES

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

MONDAY TO FRIDAY

Deep fried whitebait & tartar sauce
Parsnip and cider soup, pickled apple
Woodall's air dried ham, celeriac remoulade
Lasagne of Dorset crab, Nantais butter sauce 8.00 supplement

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

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

SIDES

Mash potato/ Spinach

Crisp leaf salad/ House chips & spiced mayonnaise

Red cabbage/ Fine beans

4.50 each

EVERY SUNDAY

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

DESSERTS

UNLIMITED FROM THE BUFFET

Blood orange cheesecake

Valrhona chocolate mousse & coco nibs

Selection of English cheese, grape chutney

Rum baba, marinated pineapple & vanilla cream

Yorkshire rhubarb, champagne & white chocolate trifle

Fruit salad, meringue & blueberry coulis

Apple, pear & almond tart

Pistachio éclairs

SATURDAY & SUNDAY LUNCH

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