

AT THE ATHENAEUM

SATURDAY & SUNDAY LUNCH THREE COURSES & UNLIMITED DESSERT BUFFET 37.50 INCLUDING 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

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