

# 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

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

Dressed Portland crab, Hampshire watercress & rye bread 15.50

Everleigh Farm asparagus, aged parmesan & a hen's egg 10.50

Dedham Vale beef "Steak Tartare" 10.50/ 18.50

Belgian endive, walnut & Roquefort salad 8.00

#### CAVIAR

Exmoor caviar 30g 90.00

Oscietra caviar 30g 110.00

All served with blinis & sour cream

#### SALAD & SOUP

Cauliflower soup, onion bhaji 8.00

Comish fish soup, rouille, Gruyère & croutons 9.00

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

Beech smoked chicken, mango & coriander dressing 7.00/ 13.50

Heritage tomatoes, Graceburn & basil 9.50/14.50

#### FROM THE GRILL

**Rose County beef rib eye 27.00**

**Cumbrian bavette 22.00**

Served with confit tomatoes, watercress, bone marrow & parsley

Green peppercorn/ red wine/ horseradish butter 1.50 each

#### PASTA & FISH

Yellowfin Tuna burger, Asian sesame slaw & avocado 23.00

Portland crab & lobster linguini, chilli & coriander 16.50/ 28.50

Peterhead Cod, Fowey mussels, Pink Fir potatoes & Gem lettuce 22.50

Three grain pasta, wild garlic, goat's curd & toasted almonds 9.50/ 18.00

Seared Dorset scallops, smoked Jersey Royals, asparagus & caviar 12.00 /23.50

#### LOBSTER

Half or whole served with garlic butter,  
wild mushrooms & watercress 22.50/42.50

#### PRIX FIXE

Imam Bayildi, greek yoghurt

Cauliflower soup, onion bhaji

Deep fried whitebait & tartar sauce

Dressed Portland crab, watercress & rye bread **8.00 supplement**

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Cotswold grilled chicken, Panzanella salad

Three grain pasta, wild garlic, goat's curd & toasted almonds

Welsh rump of lamb, butter beans & wild garlic **10.00 supplement**

Fillet of Sea bream, Jersey Royals & asparagus velouté

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Valrhona chocolate ice cream, honeycomb

Rum baba, marinated pineapple & vanilla cream **2.50 supplement**

Cheese of the day, celery and grapes

Oak farm strawberry Eton mess

**3 course 24.50**

**Monday to Friday: 12pm- 2.30pm - Monday to Sunday: 5.30pm- 7pm**

### MAIN COURSES

#### MEAT

Galvin Deluxe Cumbrian beef burger & house relish\* 17.00

Dingley Dell pork belly, apricot, peas & broad beans 19.50

Goosnargh chicken "saltimbocca", polenta & grilled Treviso 22.50

Welsh rump of lamb, butter beans & wild garlic 24.50

#### EVERY SUNDAY LUNCH

**Roast sirloin of Cumbrian beef with traditional trimmings 19.50**

#### SIDES

Jersey Royals, mint & parsley / Spinach /

House chips & spiced mayonnaise / Fine beans /

Heritage tomatoes, red onion & chives/ Crisp leaf salad

4.50 each

#### DESSERTS

Selection of sorbets & ice creams 5.00

Apple tarte Tatin, cider brandy cream 7.50

Passion fruit cheesecake, chocolate ice cream 8.00

Rum baba, marinated pineapple & vanilla cream 8.00

Porter chocolate sponge, peanut butter mousse, cherry sorbet 8.50

Selection of English cheeses, grapes & celery 12.50

Oak farm strawberries, elderflower & Champagne 8.50

Executive Chef William Lloyd-Baker / Restaurant Manager Roland Haimer  
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 cooked

A discretionary 12.5% service charge will be added to your bill. All prices include VAT