
INDEX

HOT DRINKS	2
ALL DAY MENU	3-5
CHILDREN'S MENU	5
COCKTAILS	6-7
APERITIF, GIN, VODKA,	8
RUM, AGAVE	9
COGNAG, ARMAGNAC, CALVADOS	10
WHISKY & WHISKEY	11-12
DIGESTIF, LIQUEUR, CIGARS	13
CHAMPAGNE, SPARKLING WINE	14
WINE LIST	15-17
SOFT DRINKS & BEERS	18

BREAKFAST MENU

Available 7am – 11am

ALL DAY MENU

Available 11am – 11pm

AFTERNOON TEA

Available Monday to Saturday 12.30pm – 4.30pm
Sunday 12.30pm – 5.30pm

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.

HOT DRINKS

Filter coffee	4.50
Espresso	4.00
Double espresso	4.50
Macchiato	4.00
Double macchiato	4.50
Cappuccino	4.50
Latte	4.50
Hot chocolate	5.00
Hot milk	3.00
Iced Latte	4.50
Iced Americano	4.50

SELECTION OF ARTISAN TEAS 4.50

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

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ALL DAY MENU

Available 11am-11pm

SNACKS

Nocellara olives	4.00
Marcona almonds, marinated artichokes & preserved lemon	4.00
Goosnargh duck Scotch egg	6.50
Lancashire bomb rarebit & English crumpet	6.00
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*	23.00

SALADS & STARTERS

Belgian endive, walnut & Roquefort salad	8.00
Beech smoked chicken, baby gem, mango & coriander dressing	7.00/ 13.50
Galvin cure smoked salmon, Burford brown egg, sour cream & caviar	12.50

SOUPS

Cauliflower soup, onion bhaji	8.00
Cornish fish soup, rouille, gruyère & croutons	9.00

ALL DAY MENU

Available 11am-11pm

SANDWICHES

Available on a selection of breads

Galvin cure smoked salmon & cream cheese bagel	13.50
Coronation chicken	11.00
Club sandwich	15.00
Kirkham's Lancashire cheese & red onion marmalade	8.50
Bookmaker sandwich	15.00

MAIN COURSES

Burrata agnolotti, datterini tomato ragù, black olive & basil	9.50/ 18.00
Portland crab & lobster linguini, chilli & coriander	16.50/ 28.50
Yellowfin tuna burger, Asian sesame slaw & avocado	21.50
Galvin Deluxe Cumbrian beef burger & house relish	16.00

SIDES

Crisp leaf salad	4.50
Spinach	4.50
House chips & spiced mayonnaise	4.50
Mash potato	4.50

ALL DAY MENU

Available 11am-11pm

DESSERTS

Selection of sorbets & ice creams	5.00
Rum baba, marinated pineapple & vanilla cream	8.00
Seasonal cheesecake	8.00
Apple tarte Tatin, cider brandy cream	7.50
Selection of English cheeses, grapes and celery	12.50

CHILDREN'S MENU

Toasted cheese sandwich	4.50
Fish finger sandwich, lemon mayonnaise	7.50
Tomato & basil three grain pasta	7.50
Macaroni cheese	7.50
Sausage and mash	9.00
Galvin burger Deluxe & chips	9.50
Galvin Hot dog Deluxe & chips	9.50

COCKTAILS

— Athenaem Signatures —

Caly Pot Negroni	15.00
Chase Gin, Mancino vermouth, Mancino rosso, Rinamoto bitters, aged in a clay pot	
A Very Brooklyn Mancino	15.00
Rye whiskey, Mancino dry vermouth, Cynar, Luxardo Maraschino, orange and mandarin bitters	
Shake the Rob	15.00
Blended Scotch whiskey, Mancino Chianto, Mancino vermouth rosso, Cherry Heering, bitters	
Mancinez	15.00
Fair Vodka, Mancino Chianto, Luxardo Maraschino, grapefruit bitters	
A Roadless Travelled	15.00
Makers Mark, Mancino Chianto, Rinamoto, Luxardo Maraschino, rhubarb and aromatic bitters	
Double Bellini	15.00
Prosecco, peach purée, peach foam	
Athenaem Margarita	15.00
Ocho Blanco tequila, Amaretto, lime and pineapple juice, bitters	

— Spritz —

The Navigator	12.50
Rinamoto, Drambuie, soda water	
Green Park Spritz	12.50
Fair Kumquat liqueur, homemade basil shrub, Prosecco, soda water	
A Fairly Bubbled	12.50
Fair goji berry vodka, homemade lavender syrup, Prosecco, soda water	
Better Spritzer	12.50
Mancino Vermouth bianco, violet liqueur, soda water	

— 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	

SPIRITS AND LIQUEURS

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	No.3 London	9.50
Bols Genever	9.50	Sipsmith	9.50
The Botanist	10.00	Tarquin's	12.50
Fair Gin	11.00	VII Hills	10.00
Gin Mare	11.00	Williams Chase Elegant	10.00
Hayman's Old Tom	9.50	Williams Chase GB	9.50
		Hendrick's	9.00

Vodka

Fair Vodka	9.50
Konik's Tail	9.50
Williams Chase	9.50
Ketel One	9.00
Grey Goose	11.00

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

Sotol

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

Cognac

Hennessy Paradis Extra	144.00
Leyrat XO	24.00
Ragnaud Sabourin 35 Alliance	28.00
Remy Martin VSOP	10.50
Remy Martin 1738	14.50
Remy Martin XO	28.00
Remy Martin Carte Blanche	83.50

Louis XIII

Each decanter is the life achievement of generations
of cellar masters.

Since its origins in 1874, each generation of cellar master
selects from our cellars the oldest and most precious
eaux-de-vie for Louis XIII.

Today, Cellar Master Baptiste Loiseau is setting aside
our finest eaux-de-vie, as a legacy to his successors for
the coming century.

Louis XIII is a fragrance. The fragrance of time.

15ml	69.00
25ml	115.00
50ml	230.00

Calvados & Armagnac

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

 Whisky & Whiskey

SPEYSIDE

Aberlour 1970	115.00
Balvenie 12 yrs Dbl Wood	12.50
Balvenie 15yr Single Barrel	22.00
Balvenie 17yr Doublewood	22.00
Balvenie 21yr Port Wood	36.00
Balvenie 30yr	180.00
Glenfiddich 15yr Solera	13.00
Glenfiddich 21yr Rum Cask	35.50
Berry's Glenrothes 1978	114.00
Glen Elgin 32yr	200.00
Glen Grant 1956	97.00
Glenlivet 1948	343.00
Glenlivet 12 yrs	10.00
Glenlivet 21yrs	21.00
Macallan Fine Oak 12yr	14.00
Macallan Sherry Oak 12yr	16.50
Macallan 1876 Replica	100.00
Macallan 25yr	227.00
Oban 14yr	18.50
Seven Islands	50.00
Mannochmore 12yrs	12.00
Glenlossie 10yrs	14.00
Glengoyne 12yrs	14.00
Mortlach 16 yrs	27.50

HIGHLAND

Aberfeldy 21yr	30.00
Dalmore Cigar Malt	19.00
Dalmore 18yr	26.00
Dalmore Gonzales Byass	216.00
Glengrant 25 yrs	26.00
Dalwhinnie 15yr	12.00
Glen Esk 1984	86.00
Glenmorangie 18yr	19.50
Royal Brackla 1995	65.00
Tullibardine 25yr	36.50

LOWLANDS & CAMPBELTOWN

Berry's Springbank 1968	285.00
Hazelburn 8yr	22.00
Longrow 10yr	18.00
Rosebank 12yr	70.00

ISLAY AND ISLANDS

Ardbeg Supernova	100.00
Highland Park 25yr	85.00
Isle of Jura Prophecy	17.50
Laphroaig Quarter Cask	13.50
Laphroaig Triple Wood	15.50
Ledaig 10yr	11.50
Lagavulin 16 yrs	14.50
Lagavulin 12	36.00
Lagavulin Distillers Edition	25.00
Bruichladdich Black Heart	60.00
Bruichladdich Classic Laddie	15.00

 Elements of Islay

Br6	29.00	Peat	12.50
Bw6	31.00	Oc2	63.00

 Whisky & Whiskey

BLEND AND VATTED

Johnnie Walker Gold Label	18.50	Vulson old Rhino Rye	14.50
Johnnie Walker Blue Label	40.00	Knob Creek	9.50
Johnnie Walker King George V	120.00	Jack Daniels Single Barrel	14.00
Royal Salute 21yr	27.00	Old Potrero Rye	22.00
Dewars 18	20.00	Whistlepig 10yr	20.00
Dewars Signature Blend	32.00	Whistlepig Old World Cask	38.00
Cutty Sark 50	43.20	Whistlepig Boss Hog 13yr	66.00
Cutty Sark 25	33.50		
Chivas 25	51.00	<u>IRISH</u>	
Monkey Shoulder	8.50	Connemara Peated	10.00
Johnnie Walker Black Label	10.50	Redbreast 15yr	19.50
		Teeling	9.00

JAPANESE

		Hakushu Distillers Reserve	12.00
<u>AMERICAN</u>		Hibiki Harmony	14.50
Blantons	15.00	Nikka Coffey Grain	18.00
Eagle Rare	13.00	Nikka Coffey Malt	19.50
Four Roses Single Barrel	11.00	Nikka Pure Malt Red / Black	23.00
Old Grandad	10.50	Yamazaki Distillers Reserve	10.00
Maker Mark 46	12.50		

Flights

3x25ml measures

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

Digestif, Liqueur & Other Spirits

Akashi Tai Siraume Umeshu	8.50	Kummel Wolfschmidt	7.00
Amaretto Lazzaroni	7.00	Absinthe St. George Verte	20.00
Amaro Lucano	7.00	Jade Perique Tabac	15.00
Amer Picon	7.00	Limoncello Luxardo	7.00
Baileys	7.00	Licor 43	7.00
Benedictine Dom	7.00	Luxardo Maraschino	7.00
Cachaca Capucana	10.00	Mandarine Napoleon	8.00
Chartreuse Green	9.00	Nardini Acqua Di Cedro	8.00
Chartreuse Yellow	9.00	Nardini Amaro	7.00
Cherry Heering	7.00	Nardini Rabarbaro	7.00
Choya Umeshu Extra Aged	8.00	Pierre Ferrand Dry Curacao	8.00
Cynar	7.00	Pisco Porton	8.00
Fair Goji Liqueur	9.00	Roots Herb Spirit	7.00
Fair Café Liqueur	9.00	Roots Mastiha	7.00
Fernet Branca	7.00	Solerno Orange	8.00
Fernet Brancamenta	8.00	Strega	7.00
Frangelico	7.00	Van Wees Yuzu Liqueur	8.00
Galliano	7.00		
Grand Marnier	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

	150ml	750ml
Ayala Brut Majeur NV	14.75	69.50
Ayala Rosé NV	16.75	85.50
Saumur Brut, Bouvet-Ladubay, Loire NV		47.50
A. Robert Brut, NV		70.50
Nyetimber Classic Cuvée, Sussex, England NV		78.50
Jacquesson Cuvée 738 Extra Brut NV		90.50
Lanson Père et Fils, NV		91.50

BOLLINGER SPECIAL CUVÉE NV

19.25 / 96.50

Ruinart Blanc de Blancs NV	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

	<i>175ml</i>	<i>500ml</i>	<i>750ml</i>
Friulano IGT delle Venezie, Tenuta Aurea, Italy, 2016	8.00	23.00	
Verdejo Cyl, Abadia de Aribayos, Spain, 2017	8.50	24.00	
Les Grenettes' Sauvignon de Touraine, Loire, 2017	9.85	27.45	40.50
Muscadet Les Parcelles, Dom Haut Noelles, Loire, 2015	9.90	28.00	37.25
Galvin Bourgogne Chardonnay, 2015	12.75	36.00	54.00
Costières de Nîmes, Ch. Saint-Cyrgues, 2017			31.00
Les Poupées Blanches, Languedoc, 2016			34.50
Picpoul Treize Vents, Languedoc, 2017			34.50
Riesling 'Les Fossiles' Mitnacht Frères, Alsace, 2016			42.50
Roero Arneis, Deltetto, Piedmont, Italy, 2015			46.50
Macon- Vergisson Les Rochers, Dom. Guerrin & Fils, Burgundy, 2016			47.50
Albarino Abadia de San Campio, Bodegas Terras Gauda, Spain, 2016			48.00
Sancerre, Dom Pierre Morin, Loire, 2017			48.50
Pouilly-Fumé, Dom. Thibault, André Dezat, Loire, 2016			49.00
Chablis Dom. Gilles et Nathalie Fevre, Burgundy, 2015			50.50
Cherubino Sauvignon Blanc, Pemberton, Western Australia, 2014			65.50
Puligny -Montrachet, Bachelet Monnot, Burgundy, 2015			88.50
Chêne Bleu 'Aliot', Vaucluse, Rhône, 2012			99.50
Meursault 'Le Narvaux' Dom. Ballot Millot, Burgundy, 2014			120.50
Giaconda Aeolia Roussanne, Victoria, Australia, 2008			130.50
Bienvenue Batard - 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 —

	<i>175ml</i>	<i>500ml</i>	<i>750ml</i>
Nero d'Avola, Cantine Volpi Terre Siciliane, Italy, 2016	8.50	25.00	
Le Paradou Grenache 2016	9.00	26.00	
Bordeaux Terre Rouge, Dom. Bonnet, 2016	9.10	24.50	36.50
Galvin Rasteau, Dom. André Romero, Rhône, 2015	10.35	28.00	41.50
Carignan, Baron de Badassiere, C. de Thau, Languedoc, 2017			27.00
Les Poupées Rouges, Languedoc, 2016			34.50
Cotes du Rhône, Ch. Mont Redon, 2015			35.50
Beaujolais Villages, Dom. André Colonge, 2015			38.00
Saumur-Champigny, Dom. Le Petit Vincent, Loire, 2015			42.50
Rioja Reserva, Izadi, Spain, 2013			44.50
Cahors Malbec, Château de Chambert, South-West France, 2012			55.50
Crimson Pinot Noir, Ata Rangī, Martinborough New Zealand, 2016			60.50
Barolo 'Le Albe', G.D.Vajra, Piedmont, Italy, 2013			86.50
Marsannay En Ouzeloy, Dom. René Bouvier, Burgundy, 2013			89.50
Châteauneuf du Pape, La Charbonnière, 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 1er Grand Cru Classe St Emilion, Bordeaux, 1998			128.50
Brunello di Montalcino, Fossacolle, Tuscany, Italy, 2012			130.50
Shafer Merlot, Stag's Leap District, Napa Valley, USA 2013			150.50

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

Please ask your waiter.

WINE LIST

————— Rose —————

	<i>175ml</i>	<i>500ml</i>	<i>750ml</i>
Le Paradou Cinsault, 2017	9.00	26.00	
Elegance Rosé, Carteron, Côtes de Provence, 2017			30.50
Sancerre Rosé, Dom Andre Dezat, Loire, 2017			44.50
Chêne Bleu Rosé, Rhône, 2016			52.50

————— Sweet —————

	<i>100ml</i>	<i>750ml</i>
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 Caillevet, France, 2013	8.00	55.50
Moscato d'Asti, Michele Chiarlo, Italy 2016 (375ml)	9.00	27.50
Nectar, Pedro Jimenez Dulce, Gonzalez Byass, Spain	9.75	41.50
Sauternes, Château Delmond, Bordeaux 2012	10.25	66.50

————— Port —————

	<i>100ml</i>	<i>750ml</i>
Crown Barbeito, Medium Sweet, Madeira NV	9.50	42.50
Quinta de La Rosa, LBV 2013	9.50	65.50
Galvin 10 YO Tawny (500ml)	12.00	53.50
Vintage Port Quinta de La Rosa 2011	19.00	115.50
Dow's 1983		189.50

—————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—————

Deuchers IPA 500ml	8.00
Menabrea Italian Lager 330ml	8.00
Anchor American Porter 335ml	8.00
Dunkerton's Organic Cider 330ml	8.00

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 eleven 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.
