
THE BAR

AT THE ATHENAEUM

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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.

BAR SNACKS

Items also available after 11pm are marked 🌙

Chef's selection of canapés (8 pieces)	28.00
Nocellara olives 🌙	4.00
Marcona almonds, preserved lemon & marinated artichokes 🌙	4.00
Goosnargh duck Scotch egg	6.50
House chips & spiced mayonnaise 🌙	4.50
Lancashire bomb rarebit & English crumpet	6.00
Crisp Whitebait & tartar sauce	7.50
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*	18.00
Belgian endive, walnut & Roquefort salad 🌙	8.00
Dedham Vale beef tartare & toasted sourdough	10.50
Beech smoked chicken, mango & coriander dressing 🌙	7.00 / 13.50
Club sandwich 🌙	15.00
Bookmaker sandwich	15.00
Galvin hot dog Deluxe	11.50
Galvin Deluxe Cumbrian beef burger & house relish *	17.00
Yellow fin tuna burger, Asian sesame slaw & avocado	21.50
Apple tarte Tatin & cider brandy cream	7.50
Seasonal cheesecake	8.00

*Please note that our Galvin beef burger will be served well done

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	
The Bar Spritz	12.50
Vermouth Rosé, elderflower, Prosecco, soda water	
Better Spritzer	12.50
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	Kyro Koskue Aged Gin	14.00
Bols Genever	9.50	Kyro Napue	12.00
The Botanist	10.00	No.3 London	9.50
Citadelle	9.50	Sipsmith	9.50
D1 Gin	10.00	St. George Terroir	11.00
Elephant Gin	12.00	Tarquin's	12.50
Elephant Sloe	12.00	VII Hills	10.00
Fair Gin	11.00	Williams Chase Elegant	10.00
Gin Mare	11.00	Williams Chase GB	9.50
Hayman's Old Tom	9.50		

Vodka

Fair Vodka	9.50
Konik's Tail	9.50
Williams Chase	9.50
D1 Vodka	10.00

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
Quiquiriqui (Espadin)	10.00
San Cosme (Espadin)	10.00

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	Dalmore 18yr	26.00
Aberlour A'Bunadh	13.00	Dalmore Gonzales Byass	216.00
Balvenie 15yr Single Barrel	22.00	Dalwhinnie 15yr	12.00
Balvenie 17yr Doublewood	22.00	Glen Esk 1984	86.00
Balvenie 21yr Port Wood	36.00	Glenmorangie 18yr	19.50
Balvenie 30yr	180.00	Royal Brackla 1995	65.00
Glenfiddich 15yr Solera	13.00	Royal Lochnagar 2000	14.00
Glenfiddich 21yr Rum Cask	35.50	Distillers Edition	
Glenfiddich IPA Experimental	12.00	Tullibardine 25yr	36.50
Berry's Glenrothes 1978	114.00		
Glen Elgin 32yr	200.00		
Glen Grant 1956	97.00		
Glenlivet 1948	343.00		
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		

HIGHLAND

Aberfeldy 12yr	8.50
Aberfeldy 21yr	30.00
Dalmore Cigar Malt	19.00

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
Berry's Jura 1976	51.00
Highland Park 25yr	85.00
Isle of Jura Prophecy	17.50
Kilchoman 5th Edition	19.00
Laphroaig Quarter Cask	13.50
Laphroaig Triple Wood	15.50
Ledaig 10yr	11.50

Elements of Islay

Br6	29.00	Peat	12.50
Bw6	31.00	Oc2	63.00

———— Whisky & Whiskey ————

BLENDS AND VATTED

Johnnie Walker Gold Label	18.50
Johnnie Walker Blue Label	40.00
Johnnie Walker King George V	120.00
Michel Couvreur Special Vat	28.50
Poit Dhubh 12yr	14.00
Royal Salute 21yr	27.00

AMERICAN

Baker's 7yr	12.50
Blantons	15.00
Eagle Rare	13.00
Four Roses Single Barrel	11.00
Old Grandad	10.50
Old Potrero Rye	22.00
Whistlepig 10yr	20.00
Whistlepig Old World Cask	38.00
Whistlepig Boss Hog 13yr	66.00
Willet's Pot Still Reserve	14.00

Guest bottlings and

limited releases available at

THE BAR. Please ask your bartender

IRISH

Connemara Peated	10.00
Green Spot	16.00
Redbreast Lustau Edition	12.50
Redbreast 15yr	19.50
Teeling	9.00

JAPANESE

Hakushu Distillers Reserve	12.00
Hibiki Harmony	14.50
Nikka Coffey Grain	18.00
Nikka Coffey Malt	19.50
Nikka Pure Malt Red / Black	23.00
Yamazaki Distillers Reserve	10.00

REST OF WORLD

Bain's	10.00
Chapter 6 English Whisky	15.00
Chapter 9 English Whisky	16.00
Teerenpeli	17.00
Vulson Old Rye	14.50
Zuidam American Oak 8yr	17.50
Zuidam French Oak 8yr	17.50
Zuidam Single Cask	28.00

Flights

Glenfiddich	3x25ml measures	
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		
Amaretto Lazzaroni	7.00	Kummel Wolfschmidt	7.00
Amaro Lucano	7.00	Absinthe St. George Verte	20.00
Amer Picon	7.00	Jade Perique Tabac	15.00
Baileys	7.00	Limoncello Luxardo	7.00
Benedictine Dom	7.00	Licor 43	7.00
Cachaca Capucana	10.00	Luxardo Maraschino	7.00
Chartreuse Green	9.00	Mandarine Napoleon	8.00
Chartreuse Yellow	9.00	Nardini Acqua Di Cedro	8.00
Cherry Heering	7.00	Nardini Amaro	7.00
Choya Umeshu Extra Aged	8.00	Nardini Rabarbaro	7.00
Cynar	7.00	Pierre Ferrand Dry Curacao	8.00
Fair Goji Liqueur	9.00	Pisco Porton	8.00
Fair Café Liqueur	9.00	Roots Herb Spirit	7.00
Fernet Branca	7.00	Roots Mastiha	7.00
Fernet Brancamenta	8.00	Solerno Orange	8.00
Frangelico	7.00	Strega	7.00
Galliano	7.00	Van Wees Yuzu Liqueur	8.00
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>
Sauvignon Blanc, Vini Stocco, Friuli, Italy, 2016	7.50	21.50	
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-Roussillon, 2017			38.50
'Les Grenettes' Sauvignon de Touraine, Beausejour, 2016			40.50
Riesling 'Les Fossiles' Mittnacht Frères, Alsace, 2016			42.50
Roero Arneis, Deltetto, Piedmont, Italy, 2015			46.50
Macon Vergisson Les Rochers, Dom Guerrin & Fils, 2015			47.50
Albarino Abadia de San Campio, Bodegas Terras Gauda, Spain, 2016			48.00
Sancerre, Dom Pierre Morin, Loire, 2016			48.50
Pouilly-Fumé, Domaine 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, Dom Bachelet Monnot, Burgundy, 2015			88.50
Chêne Bleu 'Aliot', Vaucluse, Rhône, 2011			99.50
Meursault 'Le Narvaux' Dom Ballot Millot, Burgundy, 2014			120.50
Giaconda Aeolia Roussanne, Victoria, Australia, 2008			130.50
Bienvenue Batard Montrachet Paul Perrot, 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>
Merlot Cabernet, Maison Coquard, Beaujolais, France, 2016	6.90	19.75	
Tempranillo Roble, Eterno, Castilla, Spain, 2015	9.90	28.00	
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, 2016			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, 2014			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 'Mourre des Perdrix', La Charbonnière, Rhône, 2012			90.50
Gevrey-Chambertin 'Clos Village", Dom. Philippe Rivera, Burgundy, 2013			105.50
Chêne Bleu 'Heloise', Vaucluse, Rhone, 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

Rosé

Elegance Rosé, Carteron, Côtes de Provence, 2016

<i>175ml</i>	<i>500ml</i>	<i>Bottle</i>
7.60	21.00	30.50

Sancerre Rosé, Domaine Andre Dezat, Loire, 2015

44.50 Bottle

Chene Bleu Rosé, Vaucluse, Rhône, 2014

52.50 Bottle

Sweet

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

Port

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	115.00
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

THE ROYAL AFTERNOON TEA

The “**Royal Afternoon Tea**” has been created using the finest ingredients, many of which are produced by royal warrant holders who supply Her Majesty The Queen.

We have also included dishes such as Eggs Drumkilbo, a personal favourite of HRH The Queen Mother and Orange & Cardamom shortbread a favourite of Her Majesty.

Produce from The Duchy of Cornwall by HRH The Prince of Wales also appears alongside Regents Park honey all accompanied by Teas from Darvilles, Windsor’s oldest business and supplier of tea to the royal household.

The selection of ingredients has been supplied by royal warrant holders:

*Tiptree jam, Tate and Lyle, Dukeshill ham
James Baxter potted shrimps,
Darvilles of Windsor, Coleman’s
H. Forman and Son, The Bread Factory*



By Appointment to
HM The Queen

THE ROYAL AFTERNOON TEA

SANDWICHES

Eggs Drumkilbo bridge roll with James Baxter's potted shrimps

*Cumbrian beef & Coleman's horseradish
on beetroot bread*

*Regents park honey roasted Dukeshill ham, mustard mayonnaise
on brioche*

*H. Foreman and Son smoked salmon & cream cheese
on multigrain bread*

Coronation chicken on white bread

PASTRIES

Strawberry Eton Mess

Cherry Bakewell

Orange and cardamom shortbread 'coins'

Organic lemon and elderflower macaroon

SCONES

Plain and fruit scones, Tiptree strawberry jam and lemon curd

CAKES

Victoria Sponge

Battenburg

39.00 per person

AFTERNOON TEA WITH A 150ML GLASS OF:

<i>Ayala Brut Majeur, NV</i>	49.00
<i>Ayala Rosé, NV</i>	51.50
<i>Bollinger Special Cuvée, NV</i>	53.50

ROYAL AFTERNOON TEA WITH BOTTOMLESS FRIZZANTE:

49.00 per person*

GENTLEMAN'S AFTERNOON TEA

SANDWICHES

Eggs Drumkilbo bridge roll with James Baxter's potted shrimps

*Cumbrian beef & Coleman's horseradish
on beetroot bread*

*Regents park honey roasted Dukeshill ham, mustard mayonnaise
on brioche*

*H. Foreman and Son smoked salmon & cream cheese
on multigrain bread*

Coronation chicken on white bread

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 Monkey Shoulder 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

39.00 per person

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?
