

GALVIN

AT THE ATHENAEUM

Wheat bread and Glastonbury farmhouse butter 3.50

Nocellara olives in Hillfarm rapeseed oil 4.00 / Marcona almonds, marinated artichokes 4.00

Glass of Ayala Majeur Brut NV 14.75

STARTERS

GALVIN CLASSICS

Dedham Vale beef 'Steak Tartare' 10.50/18.50

Italian burrata, broad beans, summer truffle 11.50

Dressed Portland crab, Hampshire watercress & rye bread 15.50

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

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

Chilled cucumber veloute, lemon & mint 8.00

Cornish fish soup, rouille, Gruyère & croutons 9.00

Isle of Wight tomatoes, Laverstoke park mozzarella & basil 9.50/14.50

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

Beech smoked chicken, mango & coriander dressing 7.00/13.50

FROM THE GRILL

Rose County beef rib eye 28.00

Cumbrian bavette 22.00

Served with confit tomatoes, bone marrow, parsley & watercress

Green peppercorn/ red wine/ horseradish butter 1.50 each

MAIN COURSES

PASTA & FISH

Yellowfin tuna burger, Asian sesame slaw & avocado 22.00

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

Harpoon Brixham plaice, brown shrimps, lemon, capers & brown butter 23.50

Orkney scallops, sweetcorn, Portland clams & Devon samphire 13.00/25.50

Burrata agnolotti, Datterini tomato ragù, black olive & basil 9.50/18.00

PRIX FIXE

Honeymoon melon & Woodall's air dried ham

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

Chilled cucumber veloute, lemon & mint

Deep fried whitebait & tartare sauce

-

Cotswold grilled chicken, Panzanella salad

Dingley Dell pork rib eye, apricot & harissa mash potato **8.00 supplement**

Burrata agnolotti, Datterini tomato ragù, black olive & basil

Fillet of Sea Bream, English pea & broad bean risotto

-

Chocolate ice cream & honeycomb

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

Oak farm strawberry Eton mess

Cheese of the day, celery & grapes

3 course 24.50

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

MEAT

Galvin Deluxe Cumbrian beef burger & house relish* 17.00

Dingley Dell pork rib eye, apricot & harissa mash potato 22.50

Welsh rump of lamb, Ewe's curd & potato gnocchi, nettle pesto 24.50

Goosnargh chicken, Tempura courgette flower, sauce vierge 22.50

SIDES

House chips & spiced mayonnaise /

Jersey Royals, mint & parsley / Spinach /

Fine beans / Crisp leaf salad /

Tomato and red onion salad

4.50 each

LOBSTER

Half or whole served with garlic butter,

wild mushrooms & watercress 22.50/42.50

DESSERTS

Alfonso mango cheesecake 8.00

Selection of sorbets & ice creams 5.00

Apple tarte Tatin, cider brandy cream 7.50

Rum baba, marinated pineapple & vanilla cream 8.00

Iced yoghurt parfait, granola & cherry compote 8.00

Oak farm strawberries, elderflower & Champagne 8.50

Selection of English cheeses, grapes & celery 12.50

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