

# GALVIN

AT THE ATHENAEUM

## PRIX FIX

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

Lincolnshire Potimarron pumpkin soup, wild mushrooms & chesnuts

Blow torched Cornish mackerel, horseradish & cucumber

Smoked duck, Conference pear, turnip & port

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Amber beer braised pork cheeks, potato croquette, apple & sprout leaves

Roast Everleigh farm partridge, salt baked celeriac & choucroute **£8.50 supplement**

Fillets of Cornish red mullet, saffron potatoes, rouille & bouillabaisse sauce

Pappardelle, kale, walnuts & parmesan

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Chocolate ice cream & honeycomb

Madagascan vanilla creme brulee, plums & lemon shortbread

Cheese of the day, celery & grapes

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**2 course 19.50**

**3 course 24.50**

**Lunch: 12pm- 2.30pm**

**Dinner: 5.30pm- 7pm**

***Please let the manager know of any allergies or dietary requirements***