

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

Belgian endive, walnut & Roquefort salad 8.00

Dressed Portland crab, Hampshire watercress & rye bread 15.50

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

SALAD & SOUP

Rosanna onion & Dunkerton's cider soup, Berkswell cheese 8.00

Beech smoked chicken, mango & coriander dressing 7.00/13.50

Chargrilled autumnal vegetables, toasted grains & seeds 8.50/16.50

LOBSTER

Half or Whole 22.50/42.50

Served with garlic butter, wild mushrooms & watercress

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

Portland crab linguini, chilli & coriander 16.50/28.50

Pavé of Peterhead halibut, dashi broth, wasabi & sea herbs 24.50

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

Onion squash risotto, caramelised goat's cheese & crispy sage 8.50/16.00

MEAT

Galvin Deluxe Cumbrian beef burger & house relish* 17.00

Herdwick Mutton T-bone steak, chickpeas, yoghurt & harissa 26.00

Roast Berkshire Pheasant, choucroute, mushroom & game broth* 19.50

Haunch of Highland Venison, quince, black cabbage & chestnuts 24.50

PRIX FIXE

Deep fried whitebait & tartare sauce

Duck liver parfait, blood orange, chicory & brioche

Rosanna onion & Dunkerton's cider soup, Berkswell cheese

Dressed Portland crab, watercress & rye bread £ 8.00 supplement

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Onion squash risotto, caramelised goat's cheese & crispy sage

Confit Aylesbury duck leg, marinated Treviso, black garlic & hazelnuts

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

Haunch of Highland Venison, quince, black cabbage & chestnuts £ 8.00 supplement

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Cheese of the day, celery & grapes

Sticky Toffee pudding, caramel sauce

Valrhona chocolate mousse, clementine & honeycomb

2 course 19.50

3 course 24.50

Lunch: 12pm- 2.30pm

Dinner: 5.30pm- 7pm

SIDES

Matchstick fries & spiced mayonnaise

Purple sprouting broccoli

Crisp leaf salad

Mash potato

Fine beans

4.50 each

DESSERTS

Passion fruit Pavlova 8.50

Classic apple tart tatin 8.50

Organic leafy lemon tart 8.50

Selection of sorbets & ice creams 7.50

Selection of English cheeses, grapes & celery 12.50

Valrhona chocolate pavé, salted caramel & hazelnuts 9.50

Executive Chef William Lloyd-Baker

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

*Dishes with game may contain shot.

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