

# GALVIN

AT THE ATHENAEUM

## EASTER MENU

*Available on Sunday 21 April & Monday 22 April*

English pea soup, ham hock beignet

Imam Bayildi, Neal's yard sheep's yoghurt, toasted sourdough

Salt baked Cheltenham beetroot, smoked Eel & horseradish

Confit Aylesbury duck & celeriac terrine, toasted brioche

Everleigh Farm Asparagus, Crispy Burford Brown egg & Mouserron mushrooms

\*\*\*

Roast leg of Herdwick lamb & mint sauce

Roast Goosnargh chicken, English peas & broad beans with onion & sage stuffing

Wild mushroom & rocket pappardelle, marinated artickokes & hazelnuts

Loch Duart salmon, Jersey Royals, buttered leeks & grain mustard

Bavette of Cumbrian beef, mash potato, wild garlic pesto, Hermitage jus

***(all roasts are served with Yorkshire pudding, duck fat roast potatoes & seasonal vegetables)***

\*\*\*

Innes goats cheese, chutney, grapes & celery

Treacle Tart, Cornish clotted cream

Alphonso mango & passion fruit mousse

Iced Garigette strawberry & white chocolate souffle

Valrhona chocolate & salted caramel delice, peanut brittle

35.00 per person

A discretionary service charge of 12.5% will be added to your bill.  
Please let the manager know of any allergies or dietary requirements