

# GALVIN

AT THE ATHENAEUM

## Sample Lunch Menu

Isle of Wight Tomatoes, Cottage Cheese, Lovage & Black Olive  
Whipped Cod's Roe, Pickled Cucumber, Sea Herbs & Toasted Sourdough  
Beech Smoked Chicken & English Asparagus Broth

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Onion Squash Risotto, Caramelised Goat's Cheese & Crispy Sage  
Braised Dingley Dell Pork, Apricots, Harissa Mash, Peas & Broad Beans  
Roast Cornish Hake, Chickpeas, Piquillo Peppers, Olives & Nduja

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Valrhona Chocolate Marquise, Raspberry Sorbet  
Neal's Yard Greek Yoghurt, Poached English Crimson Rhubarb, Pistachio  
Cheese of the Day, Celery and Grapes

**2 Courses £25.00**

**3 Courses £29.50**

Lunch 12pm-2.30pm

Executive Chef Ian Howard/ Restaurant Manager Barry Soars

Please note that some of our cheeses are unpasteurised

Please inform us of any allergy or dietary requirement so we may assist you.

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