

GALVIN

AT THE ATHENAEUM

A Tour of Galvin

Isle of Wight Tomatoes, Cottage Cheese, Lovage & Black Olive

Woodchester Valley, Pinot Rose, Cotswolds, 2018

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West Coast Sea Bream, Orzo, Grezzina Courgettes, Parsley & Lemon

*Macon Vergisson 'Les Rochers', Domaine Guerin & Fils, Burgundy 2017*

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Braised Dingley Dell Pork, Apricots, Harissa Mash, Peas & Broad Beans

Crimson Pinot Noir, Ata Rangi, Martinborough NZ, 2016

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Lincolnshire Poacher, Grapes, Celery & Chutney

*Crown Barbeito, Medium Sweet, Madeira, NV*

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Dark Chocolate Mousse Served With Lemon Gel & Coffee Ice Cream

Ambre Rivesaltes, Domaine des Chênes, Roussillon, 2006

£60 Per Person

The Tasting Menu Is Designed For The Whole Table To Enjoy

Wines Will Be Served In 75ml Measures

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