

GALVIN

AT THE ATHENAEUM

Set Menu

Whipped Cod's Roe, Pickled Cucumber, Sea Herbs & Toasted Sourdough

Butternut Squash & Cep Soup

Isle of Wight Tomatoes, Goats Cheese, Sourdough, Lovage & Black Olive

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

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

Risotto of Wild Mushrooms, Winter Truffle & Wood Sorrel

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Dark Chocolate Mousse Served with Lemon Gel & Coffee Ice Cream

Plum & Fig Steamed Pudding with Yoghurt Espuma

Cheese of the Day, Celery and Grapes

2 Course £ 25.00

3 Courses £ 29.50

Lunch 12:00 pm-2:30 pm Dinner 5:30 pm-7:00 pm

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

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Some of Our Favourite Wines This Month...

Picpoul de Pinet 'Treize Vents', Languedoc, 2017

~~£35.00~~ £31

Top quality Picpoul de Pinet from one of the few small artisan producers in the area.

Very dry and crisp with fresh apple and citrus aroma and a clean finish

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Chene Bleu Rosé, Vaucluse, Rhone, 2016

~~£52.50~~ £45

*Balanced and fresh, floral hints, notes of raspberry and redcurrant mixed with touches of grapefruit and lime*

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Cahors Malbec, Chateau de Chambert, France, 2014

~~£55.00~~ £46

This award-winning Malbec has perfumes of violets, complex red fruit characters and silky tannins. A generous, rich wine with a powerful structure, ripe tannins and dense fruit on the palate.

Wines are subject to vintage and availability.
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