

# GALVIN

## AT THE ATHENAEUM

### NIBBLES AND SHARING DISHES

Artisan Baguette and Glastonbury Butter £4

Smoked Marcona Almonds £3

Manzanilla Olives in Hill Farm Rapeseed Oil £4

Cured Meats, Picked Onions, Gherkins & Artichokes £12

Mini Galvin Cumbrian Beef Burgers Sliders with House Relish £18

Comte Cheese Fondue, Focaccia & Grissini £18

### STARTERS

Butternut Squash & Cep Velouté, Crème Fraiche & Pumpkin Oil £8

Heritage Beetroot, Whipped Goats Curd, Caramelised Walnuts £9

Chargrilled Vegetables, Baby Carrots, Toasted Grains & Seeds £8

Marinated Loch Duart Salmon, Avocado, Grapefruit & Fennel Salad £13

Dorset Crab Lasagne, Beurre Nantaise £13

Imam Biyaldi, Neal's Yard Sheep's Yoghurt £7

Dedham Vale Beef Tartare, Toasted Sourdough £11/ £19

Pressed Ham Hock & Chicken Terrine, Homemade Piccalilli £9

Smoked Applewood Mac 'n Cheese £10 / £16

### PRIX FIXE

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

Butternut Squash & Cep Velouté, Crème Fraiche & Pumpkin Oil

Salad of Heritage Beetroot, Whipped Goats Curd, Caramelised Walnuts

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

Duck Leg Confit, Puy Lentils, Savoy Cabbage & Winter Vegetables

Risotto of Wild Mushrooms, Winter Truffle & Wood Sorrel

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Classic Christmas Pudding, Brandy Sauce, Vanilla Ice Cream

Chocolate Ganache, Hazelnut Ice Cream, Honeycomb, Lemon Curd

Cheese of the Day, Celery and Grapes

Two Courses £25 / Three Courses £29.50

Monday to Sunday: 12pm- 2.30pm - Monday to Sunday: 5.30pm- 7pm

### MAIN COURSES

Portland Crab Linguine, Coriander & Chilli £25

Risotto of Wild Mushrooms, Winter Truffle & Wood Sorrel £16

Duck Leg Confit, Puy Lentils, Savoy Cabbage & Winter Vegetables £25

Grilled Rib-Eye Steak, Sauce Béarnaise, Watercress & Thin Chips £32

Supreme of Pheasant, Red Cabbage, Sprout Tops & Chestnuts £25

Pavé of Halibut, Champagne & Caviar Sauce, Sea Vegetables £30

Seared Sea Bass, Braised Endive, Spiced Raisin & Pinenut Dressing £24

### BETWEEN TWO BUNS

Galvin Deluxe Cumbrian Beef Burger, House Relish £17

Miso Aubergine Burger, Avocado, Red Pepper, Chilli £12

Dingley Dell Pork 'Posh Dog', Onions, Mustard, Ketchup £11

Salt Beef Bagel, Sauerkraut, Cheddar, Mustard Mayo £16

Club Sandwich, Chicken & Bacon £15

Vegetarian Club Sandwich £11

Grilled Steak Sandwich, Mushrooms, Tomatoes & Mayonnaise £15

### SIDES

Champ Mash / Garden Leaf Salad

Savoy Cabbage, Bacon & Chestnuts

Chips / Fine Beans

£4.50 each

### DESSERTS

Classic Apple Tarte Tatin £8

Baba au Rhum, Chantilly, Tropical Fruits £9

Classic Christmas Pudding, Brandy Sauce, Vanilla Ice Cream £9

Chocolate Marquise, Pistachio Ice Cream, Coconib Tuille £9

Prune & Armagnac Parfait, Crumble, White Chocolate Tuille £8

Selection of British Cheeses, Crackers, Chutney, Grapes & Celery £12

### TOUR OF GALVIN

Five Course Tasting Menu with Wine Pairing

£60 per person

Non-Alcoholic Alternatives Available

Executive Chef Ian Howard / Restaurant Manager Barry Soars / Bar Manager Giovanni Castorina

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