

GALVIN

AT THE ATHENAEUM

Sample Set Menu

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

Veloute of Butternut Squash & Cep Soup, Creme 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, Crackers, Chutney, Grapes & Celery

2 Courses £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