

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

Comté Cheese Fondue, Focaccia & Grissini £18

STARTERS

White Onion & Cider Soup, Toasted Cheese Ficelle Bread £8

Burrata Cheese, Bitter Leaf Salad, Blood Orange, Hazelnut & Truffle Pesto £10

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

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

Scottish Scallops, Nantaise Sauce, Sea Vegetables £13

Imam Biyaladi, 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
Add Bacon £4

SET MENU

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

White Onion & Cider Soup, Toasted Cheese Ficelle Bread

Burrata Cheese, Bitter Leaf Salad, Blood Orange, Hazelnut & Truffle Pesto

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Roast Hake, Tartare Style Sauce, Baby Spinach, Jerusalem Artichoke Crisps

Supreme of Pheasant, Red Cabbage, Sprout Tops & Chestnuts*

Cauliflower Steak & Textures, Curried Pinenut, Capers & Raisin Dressing

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Sticky Toffee Pudding, Butterscotch, Pineapple, Cinnamon Ice Cream

Chocolate Ganache, Hazelnut Ice Cream, Honeycomb, Lemon Curd

Cheese of the Day, Crackers, Chutney, Grapes & Celery

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

Cauliflower Steak & Textures, Curried Pinenut, Capers & Raisin Dressing £18

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

Chargrilled Celeriac, Truffled Carrot Purée, Mushrooms & Artichokes £20

To Share Between Two

750g Dedham Vale Côte de Boeuf

Triple Cooked Chips, Broccoli Béarnaise, Peppercorn Sauce

£74

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 / Purple Sprouting Broccoli / Leaf Salad / Chips / Fine Beans
£4.50 each

DESSERTS

Classic Apple Tarte Tatin £8

Soya Milk Chocolate Ganache, Passion Fruit Sorbet & Chocolate cake £9

Baba au Rhum, Chantilly, Tropical Fruits £9

Sticky Toffee Pudding, Butterscotch, Pineapple, Cinnamon 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