

GALVIN

AT THE ATHENAEUM

Vegan À La Carte Menu

Starters

Chargrilled Vegetables, Baby Carrots,
Toasted Grains & Seeds

Mains

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

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Chargrilled Celeriac, Truffled Carrot Purée,
Mushrooms & Artichokes

Desserts

Soya Milk Chocolate Ganache,
Passion Fruit Sorbet & Chocolate Cake

We also have a number of dishes on our à la carte menu, which can be adapted for those on a plant-based diet. Please speak to a member of our waiting staff to find out more.

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