

GALVIN

AT THE ATHENAEUM

Cooked Breakfast

All accompanied by your choice of hot drink.

Full English Breakfast

Your choice of Burford Brown eggs accompanied by Berkshire sausages, Dingley Dell dry-cured bacon, tomato, mushrooms, baked beans & Mrs Brown's black pudding.

£18.50

Omelette

Fine herbs / mushrooms / tomatoes / ham / cheese

£13.50

Galvin-Cured Smoked Salmon

Scrambled eggs

£16.00

Grilled Severn & Wye Smoked Kippers

£13.00

Vegetarian Breakfast

Your choice of Burford Brown eggs accompanied by a Westcombe cheddar and spinach sausage, avocado, toasted seeds, hummus and sun dried tomatoes.

£17.00

Poached Eggs

Crushed avocado and harissa toast

£13.00

Eggs Benedict or Florentine

£14.50

Eggs Royale

£17.00

Two Eggs – Cooked as you wish!

£5.50

Sides £4.50

Hash Brown / Bacon / Mushrooms / Black Pudding / Baked Beans / Sautéed Spinach / Sausage / Grilled Tomatoes / Smoked Salmon

Feeling hungry this morning?

Help yourselves to our continental buffet including a selection of pastries, yoghurts, fresh fruit, cured meats and cheeses for an additional £8.50. Available until 10.30am.

Just the continental buffet £18.00

From the Pastry Kitchen

Porridge £6

With your choice of topping:
Banana, Maple Syrup, Fresh Berries

Waffles £8

With your choice of topping:
Bacon, Maple Syrup, Nutella

Warm Banana Bake £6

Malt Cream, Caramelised Banana

Selection of Pastries for One £6

White or Multigrain Toast £4

Healthy Corner

Himalayan Tea-Soaked Prunes £4

Orange and cinnamon

Quinoa, Chia Seed & Oat Porridge £6

Fruit compote and pomegranate

Neal's Yard Greek Yoghurt £5.50

Mixed berries & acacia honey

Bircher Muesli £5

Apple, walnut and lemon

Cold Drinks

Daily Smoothie £6.00

Freshly Squeezed Juice £5.00

Orange, Grapefruit, Apple, Pineapple

Still/Sparkling Water (750ml) £5.50

Hot Drinks

Coffee

Filter coffee £4.50

Espresso/ Macchiato £4.00

Double espresso/macchiato £4.50

Cappuccino/Latte £4.50

Hot chocolate £5.00

Selection of Artisan Teas £4.50

Royal English Breakfast

Darjeeling First Flush

Earl Grey

Assam BOP

Dragon Pearl Jasmine

Sencha Fukuyja

Camomile Flower

Lemon Verbena

Moroccan Mint

Ceylon OP

Gunpowder Green

Pai Mu Tan Leaf Tea - White

Executive Chef Ian Howard / Restaurant Manager Barry Soars

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