

GALVIN

AT THE ATHENAEUM

Sample 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

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