

# GALVIN

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## AT THE ATHENAEUM

### NIBBLES AND SHARING DISHES

Artisan Baguette and Glastonbury Butter <sup>(M)</sup> £4

Smoked Marcona Almonds <sup>(VG)</sup> £3

Kalamata Olives in Hill Farm Rapeseed Oil <sup>(VG)</sup> £4

Cured Meats, Picked Onions, Gherkins & Artichokes £12

Mini Galvin Cumbrian Beef Burgers Sliders with House Relish £18

Padron Peppers with Maldon Salt <sup>(VG)</sup> £6

### STARTERS

White Onion & Cider Soup, Toasted Cheese Ficelle Bread <sup>(M)</sup> £8

Burrata, Bitter Leaf Salad, Blood Orange, Hazelnut & Truffle Pesto <sup>(M)</sup> £10

Chargrilled Vegetables, Baby Carrots, Toasted Grains & Seeds <sup>(VG)</sup> £8

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

Scottish Scallops, Nantaise Sauce, Sea Vegetables £13

Dedham Vale Beef Tartare, Toasted Sourdough £11/£19

Pressed Ham Hock & Chicken Terrine, Homemade Piccalilli £9

Smoked Applewood Mac 'n Cheese <sup>(M)</sup> £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 <sup>(M)</sup>

Burrata, Bitter Leaf Salad, Blood Orange, Hazelnut & Truffle Pesto <sup>(M)</sup>

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

Cauliflower Steak & Textures, Curried Pinenut, Capers & Raisin Dressing <sup>(VG)</sup>

Roast Baby Chicken Breast & Confit Leg, Spinach & Leeks, Tarragon Jus

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Rhubarb Frangipan, Rosewater, Lychee <sup>(M)</sup>

Ferrero Rocher Bar

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 <sup>(VG)</sup> £18

Lamb Rump, Courgette Puree, Crushed Jersey Royals, Pancetta & Jus £29

Grilled Rib-Eye Steak, Sauce Béarnaise, Watercress & Thin Chips £32

Roast Baby Chicken Breast & Confit Leg, Spinach & Leeks, Tarragon Jus £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 <sup>(VG)</sup> £20

*To Share Between Two*

750g Cote 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 <sup>(M)</sup> £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 <sup>(VG)</sup> £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 <sup>(VG)</sup> £9

Chocolate Brownie, Whipped Maple Pannacotta, Stem Ginger Ice Cream £9

Rhubarb Frangipan, Rosewater, Lychee <sup>(M)</sup> £9

Apple & Cinnamon Parfait, Crème Brûlée, Apple Ge <sup>(M)</sup> £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*

Executive Chef Ian Howard / Restaurant Manager Paul Barnett / Bar Manager Giovanni Castorina  
V – Vegetarian, VG – Vegan

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