

GALVIN

AT THE ATHENAEUM

Set Menu

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

Sourdough

White Onion & Cider Soup, Toasted Ficelle ^(V)

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

Pesto ^(V)

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Roast Hake, Tatare-Style Sauce, Baby Spinach, Jerusalem Artichoke

Crisps

Cauliflower Steak & Textures, Curried Pinenut, Capers & Raisin

Dressing ^(VG)

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

Jus

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Rhubarb Frangipan, Rosewater, Lychee ^(V)

'Ferrero Rocher' Bar

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

Two Courses £25

Three Courses £29.50

Executive Chef Ian Howard / Events Manager Alam Ahmed

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