

116

AT THE ATHENAEUM

Sample set menu

Starters

Daily Soup (V)

Beetroot salad, roasted carrot hummus, mixed seed granola (VG)

Salt & pepper squid, Siracha mayonnaise

Main Courses

Beer battered fish & chips

Breaded chicken, rocket & Parmesan

Pumpkin tortellini, hazelnut & truffle pesto (V)

Desserts

Fruit salad, vanilla ice cream (V)

Sticky toffee pudding, clotted cream

Two Courses £25
Three Courses £29.50

Executive Chef Ian Howard

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