

# 116

AT THE ATHENAEUM

## TASTING MENU

Roasted Chicken & Chestnut Soup, Paris Mushroom, English Mushroom Toast

*Good Hope Chenin Blanc 2018, Stellenbosch, S. Africa*

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Treacle Cured Salmon, Lemongrass & Ginger Puree, Mustard Leaf, Radish & Sesame

*Riesling 'Les Fossiles' 2017, Dom. Christophe Mitnacht, Alsace, France*

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Braised Ox Cheek, Mustard Mash, Sautéed Black Cabbage, Crispy Onions

*Rioja Reserva 2015, Izadi, Spain*

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Sticky Toffee Pudding, Toffee Sauce, Clotted Cream

*Monbazillac, 'Les Brumes' 2014, Ch. les Hauts De Caillevel, SW France*

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Barkham Blue, Crackers, Chutney, Grapes, Celery

*Quinta Da Rosa, LBV 2014, Douro, Portugal*

£40 per person

£75 including wine flight

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