

116

AT THE ATHENAEUM

NIBBLES AND SHARING DISHES

Gordal Olives ^(vg) £4
Smoked Almonds ^(vg) £3
Padron Peppers ^(vg) £6

Mackerel Rillettes & Olive Bread £6 🌱
Pork & Apple Sausage Roll, Pickled Walnuts £6

Charcuterie Platter £16
Vegetarian Platter ^(v) £16
Artisan Bread & Butter £5

SMALL PLATES

Soup of the Day £8 🌱
Grilled Carrot Salad, Carrot Hummus, Smoked Almond & Chilli ^(vg) £10 / £17
Smoked Salmon, Cream Cheese, Caviar £13
Salt & Pepper Squid, Spiced Mayonaise £12 / £22
Caesar Salad, Parmesan & Croutons £10 / £15
Add Grilled Chicken £25

TOAST WITH THE MOST

All served with chips or salad
Club Sandwich; Chicken, Bacon, Egg, Tomato £19
Vegetarian Club Sandwich; Avocado, Egg, Tomato £15
Triple Decker Smoked Salmon Sandwich, Cucumber & Cream Cheese £15 🌱

SET MENU

Soup of the Day
Salt & Pepper Squid, Spiced Mayonnaise
Grilled Carrot Salad, Carrot Hummus, Smoked Almond & Chilli ^(vg)
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Pea & Shallot Ravioli, Smoked Tomato Pesto, Pea Shoot Salad <sup>(v)</sup>  
Goosnargh Chicken, Broad Bean, Pea & Mushroom Casserole  
Beer Battered Fish & Chips, Minted Crushed Peas, Tartare Sauce  
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Dark Chocolate Torte
Sticky Toffee Pudding, Clotted Cream
Fresh Fruit Salad

Two Courses £25
Three Courses £29.50

BIG PLATES

Pea & Shallot Ravioli, Smoked Tomato Pesto, Pea Shoot Salad ^(v) £22
Beer Battered Fish & Chips, Minted Crushed Peas, Tartare Sauce £20 🌱
Goosnargh Chicken, Broad Bean, Pea & Mushroom Casserole £22
116 Beef Burger, Bacon & Smoked Applewood Cheddar, Chips £21
Daily Market Catch £MP

FROM THE GRILL

Rib-Eye 200g £34
Fillet 200g £45
All served with grilled mushrooms and vine tomatoes

SIDES

Leaf Salad / Skinny Fries /
Mushrooms / Creamy Mash
Fine Beans / Broccoli
£4.50 each

Invisible Chips £3.50

Buying a portion of Invisible Chips will directly help support the people working in hospitality, whose livelihoods are disappearing, or, fast, 100% charity. All proceeds go to Hospitality Action, who are committed to getting the hospitality industry back on its feet, one portion at a time.
Thanks for chipping in.

DESSERTS

Dark Chocolate Torte £9
Sticky Toffee Pudding, Toffee Sauce, Clotted Cream £10
Fresh Fruit Salad £8
English Cheese Selection, Grapes, Crackers £15

CREAM TEA

Two Scones with Clotted Cream & Jam
£10

Executive Chef Ian Howard / Restaurant Manager Paul Barnett
Please inform us of any allergies or dietary requirements so that we may assist you.
A discretionary 12.5% service charge will be added to your bill. All prices include VAT

🌱 Sustainable, Low Carbon Choice, (V) Vegetarian, (VG) Vegan