

# 116

AT THE ATHENAEUM

## TASTING MENU

English Asparagus Soup

*Chalkdown Bottle Fermented Cider, South Downs, Hampshire*

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Smoked Dingley Dell Ham Knuckle

Apple, Lovage, Celeriac Mayonnaise, Sourdough Toast

*Aphros Loueiro Branco 2019, Vinho Verde, Portugal*

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Goosnargh Chicken

Broad Beans, Pea & Mushroom Casserole

*Black Rock Red 2016, Swartland, South Africa*

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Dark Chocolate Torte

Passion Fruit & Chocolate Shavings

*Akashi-Tai Shiraume Ginjo Umeshu, Japan*

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Beenleigh Blue

Peters Yard Crackers, Chutney, Grapes, and Celery

*Fonseca 10 Year Old Tawny, Douro, Portugal*

£40 per person

£75 per person including wine flight

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