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

English Asparagus Soup £8

Grilled Carrot Salad, Carrot Hummus, Smoked Almond & Chilli (vg) £10 / £17

Smoked Dingley Dell Ham Hock Terrine, Apple, Celeriac Mayo, Sourdough £10 / £18

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

LATE RISERS

Served until 5pm

Quail Egg & Mushroom Tart (V) £10

Eggs Royale (V) £15

Eggs Benedict (V) £15

Poached Eggs, Avocado, Harissa Toast (V) £11

Poached Eggs, Spinach, Harissa Toast (V) £11

SIDES

Rocket & Parmesan Salad / Skinny Fries /
Jersey Royals, Butter & Mint /
Broccoli, Oregano, Ginger & Chilli Dressing /
Fine Beans / Creamy Mash
£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.
0% fat. 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.

BIG PLATES

Pea & Shallot Ravioli, Smoked Tomato Pesto, Pea Shoot Salad (v) £22

Beer Battered Fish & Chips, Minted Crushed Peas, Tartare Sauce £20

Goonargh Chicken, Broad Beans, Peas, Mushroom Casserole £22

Cauliflower Steak & Fritters, Golden Raisins, Pine Nuts & Parsley (vg) £17

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, vine tomatoes & Bearnaise sauce

SET MENU

English Asparagus Soup (v)

Salt & Pepper Squid, Spiced Mayonnaise

Smoked Dingley Dell Ham Hock, Apple, Celeriac Mayo, Sourdough Toast

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Beer Battered Fish & Chips, Minted Crushed Peas, Tartare Sauce

Goosnargh Chicken, Broad Beans, Peas, Mushroom Casserole

Pea & Shallot Ravioli, Smoked Tomato Pesto, Pea Shoot Salad (v)

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Blueberry Cheesecake, Vanilla Ice Cream

Sticky Toffee Pudding, Clotted Cream

British Cheese; Winslade, Winterdale Shaw, Barkham Blue
Supplement £5

Two Courses £25
Three Courses £29.50

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

Please use the QR code to access all allergen information.