

116

AT THE ATHENAEUM

SAMPLE SET MENU

^(v) ^(vg*) White Onion Soup, Sourdough & Gruyère Croute *(194 kcal)*

Treacle-Cured Salmon, Lemongrass & Ginger Puree, Caviar *(348 kcal)*

Terrine of Roast Chicken & Ham Hock, Celeriac Mayonnaise *(879 kcal)*

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Devon Crab Tagliolini, Gremolata, Corriander *(573 kcal)*

Glazed Dingley Dell Pork Belly, Vichy Carrots & Polenta *(837 kcal)*

^(v) Leek & Mayfield Cheese Risotto *(502 kcal)*

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Apple Tarte Tatin, Vanilla Ice Cream *(821 kcal)*

Mango Roulade *(329 kcal)*

British Cheese; Winslade, Winterdale Shaw, Devon Blue *(1369 kcal)*

Supplement £5

Two Courses £28

Three Courses £33

Executive Chef Ian Howard / Food & Beverage Manager Paul Barnett
Please inform us of any allergies or dietary requirements so that we may assist you.

Adults need around 2000 calories a day.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT
(V) Vegetarian, (VG) Vegan, (VG*) Vegan on Request