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AT THE ATHENAEUM

VEGAN TASTING MENU

Isle of Wight Tomato Consommé, Broad Beans & Peas

Loureiro Vinho Verde 2020, Aphros, Minho, Portugal

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Celeriac Carpaccio

Apple, Hazelnut & Truffle

*Grüner Veltliner 'Strasser Weinberge' 2018, Arndorfer, Kamptal, Austria*

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Miso Glazed Aubergine, Chilli & Radish

Light Dry Red, Giant Steps 2018, Yarra Valley, Australia

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Mango & Passion Fruit

*Jurançon 2018, domaine Laguilhon, South-West France*

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Vegan 'Brie'

Peters Yard Crackers, Chutney, Grapes & Celery

Fonseca 10 year old Tawny, Portugal

Tasting Menu £50 per person

(1,227 kcal)

Wine flight £45 per person

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 require around 2000 calories a day.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT