

116

AT THE ATHENAEUM

SAMPLE SET MENU

^{(v)(g/f)} Pumpkin Velouté, Sage & Croutons *(346kcal)*

Gin-Cured Salmon, Beetroot Relish, Horseradish, Cucumber & Dill *(297 kcal)*

Pheasant Arancini, Pearl Barley Ragout & Chestnut *(673 kcal)*

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Grilled Hake, Potato Gnocchi, Smoked Bacon & Pumpkin *(573 kcal)*

Braised Beef Daube, Red Cabbage, Salsify, Dauphinoise Potato *(684 kcal)*

^(v) Strozzapreti, Wild Mushrooms, Wyfe of Bath Cheese, Sprout Tops & Parsley *(565 kcal)*

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Black Forest Mousse, Chocolate Brownie, Cherry Sorbet *(201 kcal)*

Sticky Toffee Pudding, Caramel Sace & Clotted Cream *(550 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