

# 116

AT THE ATHENAEUM

## VEGETARIAN TASTING MENU

**Pumpkin Velouté, Sage & Croutons**

*Chalkdown Bottle Fermented Cider, South Downs, Hampshire*

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**Beetroot Burrata Salad, Shaved Radishes, Candy Beetroot Coulis**

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

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**Crispy Fried Cauliflower Steak, Golden Raisin, Pickle Purée**

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

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**Raspberry & Vanilla Tart, Raspberry Sorbet**

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

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**Cornish Yarg**

**Peters Yard Crackers, Chutney, Grapes, and Celery**

*Fonseca 10 year old Tawny, Portugal*

**Tasting Menu £50 per person**

*(1,519 kcal)*

**Wine Flight £45 per person**

**Executive Chef Ian Howard / Food & Beverage Manager Filomena Clarizio**  
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