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AT THE ATHENAEUM

SAMPLE SET MENU

Roasted Tomato & Red Pepper Soup, Toasted Feta, Seeds & Basil^{(v)(gf)}

Burrata, Romanesco Sauce, Pickled Red Onion & Lemon Crumbs^{(v)(vg*)}

Bucatini Carbonara, Crispy Guanciale & Truffle Egg Yolks

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Cornfed Chicken, Jersey Royals, Black Olives & Caper Salsa

Roasted Cornish Hake, Tomato, Peppers, Mussels & Saffron Stew

Crispy Fried Cauliflower Steak, Golden raisin, Pickle Puree (v)

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Black Forest Manjari Mousse with Amarena Namelaka & Cherry Beer Sorbet

Strawberry Mascarpone Cream, Rose & Fennel Meringue

British Cheese; Winslade, Winterdale Shaw, Devon Blue

Supplement £8

Two Courses £33

Three Courses £40

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 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