

NIBBLES AND SHARING DISHES

Gordal Olives ^(vg)	£4	Mackerel Rillettes & Olive Bread	£7
Smoked Almonds ^(vg)	£4	Vegetarian Platter (for two) ^(v) **	£18
Artisan Bread & Butter, Rapeseed oil, Vinegar ^(v)	£7	English Cured Meats Platter (for two) *	£22

****Grilled Halloumi, Feta cheese, House Pickles, Cheddar, Olive & Thyme Bread Stick**

***Suffolk Salami with Rosemary, Suffolk Chorizo, Dorset Air Dried Pork Loin, House Pickles, Cheddar, Olive & Thyme Bread Stick**

LATE RISERS

Served until 5pm

Eggs Royale, Poached Egg, Smoked Salmon & Hollandaise	£17
Eggs Benedict Poached Egg, Ham & Hollandaise	£17
Poached Eggs, Avocado, Harissa Toast ^(v)	£17

TOAST WITH THE MOST

Lambton and Jackson Maldon Cured Smoked Salmon Toasted Brioche Open Sandwich, Cream Cheese, Cherry Tree Farm Leaves, Caperberries, Cucumber	£20
Smoked Chicken, Toasted Brioche Open Sandwich, Mango, Avocado, Chilli, Coriander & Lime	£22
Club Sandwich, Chicken, Bacon, Egg, Tomato (your choice of fries or salad)	£22
Vegetarian Club Sandwich Avocado, Egg, Tomato (your choice of fries or salad) (v) (vg*)	£22
116 Beef Burger, Bacon & Smoked Applewood Cheddar, Chips <i>Please note that our burger can only be served well done</i>	£24

SET MENU

Roasted Tomato & Red Pepper Soup, Toasted Feta, Seeds ^{(v)(gf)}
 Burrata & Romanesco Sauce, Pickled Onion, Lemon Crumbs ^{(v)(vg*)}
 Mushroom Pate, Caramelised Onion, Pickled Seasonal Vegetable
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 Orecchiette, Pumpkin, Burrata & Truffle <sup>(v)</sup>  
 Sea Trout, Parsnip Puree, Wild Mushroom, Kale & Chicken Jus  
 Madeira Braised Lamb Belly, Jerusalem Artichoke & Mascarpone  
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 Black Forest Manjari Mousse, Amarena Namelaka, Cherry Sorbet
 Ginger Sponge, Whipped Chocolate Ganache & Re Wine Baby Pear
 British Cheeses: Winslade, Winterdale Shaw, Devon Blue
 Supplement £8

Two Courses £33
 Three Courses £40



Executive Chef Ian Howard / Food and 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

Please use the QR code to access all allergen information.

116

AT THE ATHENAEUM

STARTERS

Roasted Tomato & Red Pepper Soup <i>Toasted Feta, Seeds & Basil</i> ^{(v)(gf)}	£12
Burrata & Romanesco Sauce, Pickled Red Onion & Lemon Crumbs (v) (gf)	£12
Cured Wester Ross Salmon, Kumquat, Chilli & Sesame Orange Dressing	£14
Gnocchi Alla Vodka, Isle of Wight Tomato Sauce, Parmesan Fondue, Balsamic Cherry Tomatoes	£12
Mushroom Pate, Caramelised Onion, Pickled Seasonal Vegetable	£14
Caesar Salad Baby Gem, Anchovy, Parmesan, Croutons With <i>Grilled Chicken</i>	£12 / £18 £25

MAIN COURSES

Broccoli Vindaloo, Pickled Raisin & Shallots (v) (vg*)	£24
Orecchiette, Pumpkin, Burrata & Truffle	£24
116 Beef Burger, Bacon & Smoked Applewood Cheddar, Chips <i>Please note that our burger can only be served well done</i>	£24
Madeira Braised Lamb Belly, Jerusalem Artichoke & Mascarpone	£30
Sea Trout, Parsnip Puree, Wild Mushroom, Kale & Chicken Jus	£30
Dorset Crab, Clams, Squid Ink Pasta On A Coriander & Chili Sauce	£30

FROM THE GRILL

*O'Shea's Butchers UK Prime Beef Dry Aged for 35 days with Himalayan Salt Walls
All served with Café de Paris Butter & Watercress*

Chicken Escalope	£22
Dry Aged Beef Rib-Eye Steak 280g	£50
Beef Fillet Steak 200g	£55
Peppercorn Sauce	£5
Béarnaise Sauce	£5

SIDES

Rocket & Parmesan Salad	£7
Cherry Tree Farm Mixed Salad Leaves	£7
Heritage Tomato Salad	£7
Grilled Tender Stem Broccoli	£7
Creamy Mash	£7
Skinny Fries	£7
Truffled Parmesan Fries	£10

Invisible Chips

£3.50

Buying a portion of Invisible Chips will directly help support the people working in hospitality, whose livelihoods are disappearing. 0% fat, 100% charity. All proceeds go to Hospitality Action, who are committed to getting the hospitality industry back on its feet, one portion at a time.

Thanks for shipping in.



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