

116

AT THE ATHENAEUM

SET MENU

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

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

Mushroom Pate, Caramelised Onion, Pickled Seasonal Vegetable

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Orecchiette, Pumpkin, Burrata & Truffle<sup>(v)</sup>

Madeira Braised Lamb Belly, Jerusalem Artichoke & Mascarpone

Sea Trout, Parsnip Puree, Wild Mushroom, Kale & Chicken Jus

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Black Forest Manjari Mousse with Amarena Namelaka & Cherry Beer Sorbet

Ginger Sponge, Whipped Chocolate Ganache & Red Wine Baby Pear

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