

116

AT THE ATHENAEUM

SET MENU

Chestnut Mushroom & Hazelnut Soup, Sage Dumpling , Shallot ^(v)(gf)

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

Beetroot Tartar, Walnut Emulsion & Candied Walnut

~~~

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

Madeira Braised Lamb Belly, Jerusalem Artichoke & Mascarpone

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

~~~

Toffee Apple, Green Apple Mousse, Caramel Centre, Flexible Dulce Ganache

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