

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	£20
Toasted Brioche Open Sandwich, Cream Cheese, Cherry Tree Farm Leaves, Caperberries, Cucumber	
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	£24
Please note that our burger can only be served well done	

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
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Orecchiette, Pumpkin, Burrata & Truffle ^(v)
Sea Trout, Parsnip Puree, Wild Mushroom, Kale & Chicken Jus
Madeira Braised Lamb Belly, Jerusalem Artichoke & Mascarpone
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Toffee Apple, Green Apple Mousse, Caramel Centre, Flexible Dulce Ganache
Sticky Date Pudding, Miso Caramel Glaze, Caramelized Popcorn &Vanilla Ice Cream
British Cheeses: Winslade, Winterdale Shaw, Devon Blue
Supplement £15
Two Courses £35
Three Courses £42



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

Chestnut Mushroom & Hazelnut Soup, Sage Dumpling , Shallot ^{(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
Beetroot Tartar, Walnut Emulsion & Candied Walnut	£11
Caesar Salad Baby Gem, Anchovy, Parmesan, Croutons	£12 / £18
With Grilled Chicken	£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 stepping in.



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