

116

AT THE ATHENAEUM

SET MENU

Cauliflower Soup, 24 Month Shaved Parmesan, Capers & Dukkah^{9f)}

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

Beetroot Tartar, Walnut Emulsion & Candied Walnut

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

Sticky Date Pudding, Miso Caramel Glaze, Caramelized Popcorn & Vanilla Ice Cream

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