

# 116

AT THE ATHENAEUM



## VEGAN VALENTINE'S MENU

**Watermelon Tuna Sashimi, Coconut Emulsion  
Rhubarb Ponzu & Roasted Miso Peanuts**



**Truffle Celeriac Wellington, Glazed Heritage Carrots  
Confit Fondant Potatoes & Truffle Crust, Port Wine & Pear Jus**



**Chia Seed Vegan Brownie & Raspberry Sorbet**



**£79 per person**

14.02.24

**Executive Chef Ian Howard**

**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**