

116

AT THE ATHENAEUM

TASTING MENU

Cauliflower Soup, 24 Month Shaved Parmesan, Capers Dukkah (g/f)

Gluten, Milk, Tree Nuts, Peanuts, Sesame, Mustard, Celery, Garlic, Onion, Alcohol

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**Cured Wester Ross Salmon, Kumquat, Chilli & Sesame Orange Dressing**

**Gluten, Fish, Sesame, Celery, Mustard, Sulphites, Onion, Alcohol, Chili**

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Cornfed Chicken, Smoked Mash Potato, Grilled King Oyster, Roast Shallot & Jus

Milk, Mustard, Sulphites, Celery, Mushroom, Garlic, Onion, Alcohol, Pork

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**Lemon & Mint Cream, Raspberry Centre & Burnt Butter Soil**

**Gluten (Wheat), Milk, Egg, Soy, Sulphites, Alcohol**

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Winslade Chesse, Braeburn Apple, Apple Cider Brandy Chutney, Sourdough Crackers

Gluten (Wheat, Cereals, Spelt, Rye, Oats), Milk, Egg, Mustard, Soy, Peanut, PineNuts, Sesame, Celery, Onion

01.04.2024

Executive Chef Ian Howard

Please inform us of any allergies or dietary requirements so that we may assist you.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT

116

AT THE ATHENAEUM

VEGETARIAN TASTING MENU

Cauliflower Soup, Capers Dukkah (g/f)

**Gluten, Milk, Tree Nuts, Peanuts, Sesame, Mustard, Celery, Garlic, Onion,
Alcohol**

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

Gluten, Soy, Celery, Sulphites, Garlic

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Beetroot Tarte Tatin, Goat Curd & Bitter Leaves

Gluten, Milk, Treenuts, Peanuts, Sesame, Sulphites

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Lemon & Mint Cream, Raspberry Centre & Burnt Butter Soil

Gluten (Wheat), Milk, Egg, Soy, Sulphites, Alcohol

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**Winslade Chesse, Braeburn Apple, Apple Cider Brandy Chutney, Sourdough
Crackers**

**Gluten (Wheat, Cereals, Spelt, Rye, Oats), Milk, Egg, Mustard, Soy,
Peanut, PineNuts, Sesame, Celery, Onion**

01.04.2024

Executive Chef Ian Howard

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AT THE ATHENAEUM

VEGAN TASTING MENU

Cauliflower Soup, Capers & Dukkah(g/f)

**Gluten, Tree Nuts, Peanuts, Sesame, Mustard, Celery, Garlic, Onion,
Alcohol**

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

Gluten, Soy, Celery, Sulphites, Garlic

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Beetroot Tarte Tatin & Bitter Leaves

Gluten, Milk, Treenuts, Peanuts, Sesame, Sulphites

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Vegan Chia Seeds Brownie & Raspberry Sorbet

Soy, Sulphites, Lupin

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Vegan 'Brie' Peters Yard Crackers, Chutney, Grapes, and Celery

Gluten (Wheat, Cereals), Mustard, Tree Nuts, Sesame, Lupin,

Celery, Sulphites, Garlic, Onion

01.04.2024

Executive Chef Ian Howard

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