

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	Cobble Lane Cured Meats Platter (for two) *	£24

**Grilled Halloumi, Feta cheese, House Pickles, Cheddar, Olive & Thyme Bread Stick

*Cobble Lane Fennel & Garlic Salami, Bresaola, Coppa, 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	
Pastrami Focaccia Sandwich, Skinny Fries, Mozzarella & Sauerkraut	£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, Candy Bacon & Mozzarella, Spiced Skinny Fries	£24

Please note that our burger can only be served well done.

SET MENU

Cauliflower Soup, 24 Month Shaved Parmesan, Capers & Dukkah ^(gf)

Watermelon Tuna Sashimi, Coconut Emulsion, Rhubarb Ponzu & Roasted Miso Peanuts ^{(v) (vg*)}

Mushroom Pate, Caramelised Onion, Pickled Seasonal Vegetables & Sourdough

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Tagliolini, Braised Morels, Green Sauce & Parmesan <sup>(v)</sup>

Cod, Mussels, Cos, Monks Beard, Buttermilk, Dill & Potato

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

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Lemon & Mint Cream, Raspberry Centre, Burnt Butter Soil & Red Wine Sorbet

Manjari & Orange Tart, Candied Orange Parfait, Cocoa Nib Dentelle

British Cheeses: Winslade, Winterdale Shaw, Devon Blue

Supplement £15

Two Courses £35

Three Courses £42

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



Please use the QR code to access all allergen information.

116

AT THE ATHENAEUM

STARTERS

Cauliflower Soup, 24 Month Shaved Parmesan, Capers & Dukkah ^(GF)	£12
Watermelon Tuna Sashimi, Coconut Emulsion, Rhubarb Ponzu & Roasted Miso Peanut	£12
Cured Wester Ross Salmon, Kumquat, Chilli & Sesame Orange Dressing	£14
White Asparagus, Bresaola, Truffled Burford Brown Egg Yolk & Herb Emulsion	£12
Mushroom Pate, Caramelised Onion, Pickled Seasonal Vegetables & Sourdough	£12
Caesar Salad Baby Gem, Anchovy, Parmesan, Croutons	£12 / £18
With Grilled Chicken	£25

MAIN COURSES

Beetroot Tarte Tatin, Goat Curd & Bitter Leaves (v) (vg*)	£24
Tagliolini, Braised Morels, Green Sauce & Parmesan	£24
116 Beef Burger, Candy Bacon & Mozzarella, Skinny Fries <i>Please note that our burger can only be served well done.</i>	£24
Cornfed Chicken, Smoked Mash Potato, Grilled King Oyster, Roast Shallot & Jus Gras	£30
Cod, Mussels, Cos, Monks Beard, Buttermilk, Dill & Potato	£28
Risotto Milanese, Glazed Short Rib of Beef	£26

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
Creamed Cavolo Nero & Crispy Shallots	£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 shipping in.



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