

NIBBLES AND SHARING DISHES

Gordal Olives ^(vg)
Sulphites

Smoked Almonds ^(vg)
Tree Nuts

Burrata, Pea Houmous, Chilli, Lemon, Sourdough
Gluten, Milk, Sesame,

Artisan Bread & Butter Rapeseed Oli
Gluten (Wheat, Rye, Barley, Cereals), Egg,
Sesame, Milk, Yeast, Sulphites

English Cured Meats Platter
Gluten (Wheat, Cereals), Milk, Egg, Mustard, Tree
Nuts, Soy, Sesame, Sulphites, Onion, Pork

Vegetarian Platter ^(v)
Gluten (Wheat, Cereals), Milk, Egg, Tree Nuts,
Soy, Sesame, Sulphites

SMALL PLATES

Cauliflower Soup, 24 Month Shaved Parmesan, Capers Dukkah (g/f)
Gluten, Milk, Tree Nuts, Peanuts, Sesame, Mustard, Celery, Garlic, Onion, Alcohol

Watermelon Tuna Sashimi, Coconut Emulsion, Rhubarb Ponzu & Roasted
Miso Peanut
Gluten, Soy, Celery, Sulphites, Garlic

White Asparagus, Bresaola, Truffled Burford Brown Egg yolk, Herb Emulsion
Gluten (Wheat), Milk, Mustard, Eggs, Sulphites, Mushroom, Alcohol

Haymans Gin Cured Salmon, Pea Houmous, Gin & Tonic Gel
Fish, Sesame, Celery, Mustard, Sulphites, Alcohol

Spring Vegetable Salad, Ricotta, Soft Herbs & Baby Artichoke
Gluten, Milk, Celery, Mustard, Sulphites, Onion, Alcohol

Caesar Salad
Fish, Gluten (Wheat), Milk, Egg, Mustard, Celery, Sulphites, Garlic, Alcohol

TOAST WITH THE MOST

Club Sandwich; Chicken, Bacon, Egg, Tomato
Gluten (Wheat, Cereals), Egg, Mustard, *Soy, Sulphites, Yeast, Chili, Pork

Vegetarian Club Sandwich; Avocado, Egg, Tomato
Gluten (Wheat, Cereals), Egg, Mustard, *Soy, Chili, Yeast

Lambton and Jackson Maldon Cured Smoked Salmon , Toasted Brioche Open Sandwich,
Cream Cheese, Cherry Tree Farm Leaves, Caperberries, Cucumber
Fish, Eggs, Gluten (Wheat, Cereals), Milk, Celery, Sulphites, Onion, Yeast

Pastrami Focaccia Sandwich, Skinny Fries, Mozzarella & Sauerkraut
Eggs, Gluten (Wheat, Cereals, Rye), Milk, Mustard, TreeNuts , Soy, Peanuts, PineNuts
, Sesame Seeds, Celery, Sulphites, Yeast, Garlic, Onion, Chilli

*Please note that our white bread contains soy while our brown bread does not.

LATE RISERS

Eggs Royale
Fish, Gluten (Wheat), Eggs, Milk, Mustard, Soy, Onion, Sulphites

Eggs Benedict
Gluten (Wheat), Eggs, Milk, Mustard, Soy, Onion, Sulphites, Pork

Poached Eggs, Avocado, Harissa Toast
Gluten (Wheat), Eggs, Soy

From The Grill
Chicken Escalope
Gluten, Milk, Egg, Celery, Sulphites, Garlic, Onion
Dry Aged Beef Rib-Eye Steak 280g
Beef Fillet Stake 200g
All served with Café de Paris Butter & Watercress
Milk, Egg, Mushroom, Onion, Alcohol
Peppercorn Sauce
Milk, Celery, Onion, Garlic, Alcohol, Pork
Bearnaise Sauce
Milk, Egg, Soy, Sulphites, Onion, Alcohol

SIDES

Rocket and Parmesan Salad
Gluten (Cereals), Milk, Mustard, Sulphites, Onion, Alcohol

Skinny Fries & Spiced Mayo Egg,
Mustard, Celery, Chili, Eggs

Creamy Mash
Milk, Sulphites

Truffle Fries
Mushroom
Gluten (Cereal), Mustard, Sulphites, Onion, Alcohol

Tender Stem Broccoli & Chimichuri Sauce
Sulphites, Celery, Garlic, Alcohol

Creamed Cavelo Nero & Crispy Shallots
Milk

27.04.2024

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

(V) Vegetarian, (VG) Vegan

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AT THE ATHENAEUM

BIG PLATES

Cornfed Chicken, Smoked Mash Potato, Grilled King Oyster, Roast Shallot & Jus
Milk, Mustard, Sulphites, Celery, Mushroom, Garlic, Onion, Alcohol, Pork

Cod, Mussels, Cos, Monks Beard, Buttermilk, Dill & Potato
Milk, Fish, Mollusc, Crustaceans, Celery, Mustard, Sulphites, Garlic, Onion, Alcohol

Beetroot Tarte Tatin, Goat Curd & Bitter Leaves (v) (vg)
Gluten, Treenuts, Peanuts, Sesame, Sulphites

Tagliolini, Wild Garlic, Green Sauce & Parmesan
Gluten (Wheat), Milk, Celery, Eggs, Sulphites, Garlic, Onion, Alcohol

Risotto Milanese, Glazed Short Rib of Beef
Gluten, Milk, Celery, Sulphites, Garlic, Onion, Pinenuts, Sulphites

116 Beef Burger, Candy Bacon & Mozzarella, Skinny Fries
Gluten (Wheat, Cereals, Rye, Yeast), Milk, Egg, Tree Nuts, Mustard, Soy, Sesame, Peanuts, TreeNuts, PineNuts, Celery, Sulphites, Onions, Garlic, Chili, Pork, Bellpepper, Spelt

DESSERTS

A Few Chocolates Treats
Gluten (Wheat, Cereals), Milk, Egg, Soy, Tree Nuts

Vegan Chia Seed Brownie & Raspberry Sorbet
Soy, Sulphites

Manjari & Orange Tart, Candied Orange Parfait, Cocoa Nib Dentelle
Gluten, Milk, Egg, Soy, Sesame, Sulphites

Lemon & Mint cream, Raspberry Centre, Burnt Butter Soil, Raspberry
& Red Wine Sorbet
Gluten (Wheat), Milk, Egg, Soy, Sulphites, Alcohol

Strawberry & White Chocolate Filo Basket with Buttermilk Sorbet
Gluten (Wheat), Milk, Mustard, Egg, Lupin, Soy, Sulphites, Peanuts, Tree Nuts, Pine Nuts,

Ice Creams & Sorbets
Please ask your server for details.

English Cheese Selection, Grapes, Crackers
Gluten (Wheat, Cereals), Milk, Mustard, Tree Nuts, Sesame, Lupin, Celery, Sulphites, Garlic, Onion

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