

116

AT THE ATHENAEUM

SET MENU

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

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

Spring Vegetable Salad, Ricotta, Soft Herbs & Baby Artichoke

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Tagliolini, Braised Morels, Green Sauce & Parmesan^(vg)

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 Cheese; 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