

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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Haymans Gin Cured Salmon, Pea Houmous, Gin & Tonic Gel

Fish, Sesame, Celery, Mustard, Sulphites, Alcohol

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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**

27.04.2024

Executive Chef Ian Howard

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

A discretionary 13.5% 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

~ ~ ~

**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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you.

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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, Treenuts, Peanuts, Sesame, Sulphites

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Vegan Mango & Coconut Pannacotta

Soy, Sulphites

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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

01.05.2024

Executive Chef Ian Howard

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