

# 116

AT THE ATHENAEUM

## TASTING MENU

**Fragrant Carrot, Ginger, Lemongrass & Coconut Cream Soup,  
Pumpnickel Crumbs**

**Gluten ( Wheat, Spelt, Rye), Tree Nuts, Sesame, Mustard, Celery,  
Sulphites, Garlic, Onion, Alcohol**

~~~~

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

~~~~

**Dingley Dell Pork Belly, Braised Shitake, Lentil & Burnt Apple Puree  
Gluten ( Cereal), Sesame, Soy, Sulphites, Celery, Lupin, Onion, Alcohol,  
Pork**

~~~~

**Lemon & Mint Cream, Raspberry Centre & Burnt Butter Soil  
Gluten (Wheat), Milk, Egg, Soy, Sulphites, Alcohol**

~~~~

**Cornish Yarg Cheese, Braeburn Apple, Apple Cider Brandy Chutney, Sourdough  
Crackers**

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

11.05.2024

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

**Fragrant Carrot, Ginger, Lemongrass & Coconut Cream Soup,  
Pumpernickel Crumbs**

**Gluten ( Wheat, Spelt, Rye), Tree Nuts, Sesame, Mustard, Celery,  
Sulphites, Garlic, Onion, Alcohol**

~ ~ ~

**Watermelon Tataki, Coconut Emulsion, Rhubarb Ponzu & Roasted  
Miso Peanut**

**Gluten, Soy, Celery, Sulphites, Garlic**

~ ~ ~

**Beetroot Tarte Tatin, Goat Curd & Bitter Leaves**

**Gluten, Milk, Treenuts, Peanuts, Sesame, Sulphites**

~ ~ ~

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

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

~ ~ ~

**Cornish Yarg Cheese, Braeburn Apple, Apple Cider Brandy Chutney, Sourdough  
Crackers**

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

11.05.2024

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

## VEGAN TASTING MENU

**Fragrant Carrot, Ginger, Lemongrass & Coconut Cream Soup,  
Pumpernickel Crumbs**

**Gluten ( Wheat, Spelt, Rye), Tree Nuts, Sesame, Mustard, Celery,  
Sulphites, Garlic, Onion, Alcohol**

~ ~ ~

**Watermelon Tataki, Coconut Emulsion, Rhubarb Ponzu & Roasted  
Miso Peanut**

**Gluten, Soy, Celery, Sulphites, Garlic**

~ ~ ~

**Beetroot Tarte Tatin & Bitter Leaves**

**Gluten, Treenuts, Peanuts, Sesame, Sulphites**

~ ~ ~

**Vegan Mango & Coconut Pannacotta**

**Soy, Sulphites**

~ ~ ~

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

**Gluten (Wheat, Cereals), Mustard, Tree Nuts, Sesame, Lupin,  
Celery, Sulphites, Garlic, Onion**

11.05.2024

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