

## NIBBLES AND SHARING DISHES

Gordal Olives <sup>(vg)</sup>	£4	Burrata, Pea Houmous, Rapeseed Oil, Sourdough	£9
Smoked Almonds <sup>(vg)</sup>	£4	Vegetarian Platter (for two) <sup>(v)</sup> **	£18
Artisan Bread & Butter, Rapeseed oil, Vinegar <sup>(v)</sup>	£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 <sup>(v)</sup>	£17

## TOAST WITH THE MOST

Lambton and Jackson Maldon Cured Smoked Salmon	£20
Toasted Brioche Open Sandwich, Cream Cheese, Cherry Tree Farm Leaves, Capberberries, 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) <sup>(v)</sup> <sup>(vg*)</sup>	£22
116 Beef Burger, Candy Bacon & Mozzarella, Skinny Fries	£24

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

## SET MENU

Fragrant Carrot, Ginger, Lemongrass & Coconut Cream Soup Pumpernickel Crumble <sup>(vg\*)</sup> <sup>(gf)</sup>

Watermelon Tataki, Coconut Emulsion, Rhubarb Ponzu & Roasted Miso Peanuts <sup>(v)</sup> <sup>(vg\*)</sup>

Spring Vegetable Salad, Ricotta, Soft Herbs & Baby Artichoke

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Tagliolini, Wild Garlic, Burrata, Green Sauce & Parmesan <sup>(vg\*)</sup>

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

Breaded Chicken Breast, Frisée, Asparagus, Sun Dried Tomato & Café De Paris Butter

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

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

Selection Of Ice Cream & Sorbet with Marshmallow <sup>(vg\*)</sup>

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 13.5% 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

Fragrant Carrot, Ginger, Lemongrass & Coconut Cream Soup Pumpernickel Crumble (vg*) (gf)	£10
Watermelon Tataki, Coconut Emulsion, Rhubarb Ponzu & Roasted Miso Peanut (vg*)	£12
Spring Vegetable Salad, Ricotta, Soft Herbs & Baby Artichoke	£13
Haymans Gin Cured Salmon, Pea Houmous, Gin & Tonic Gel	£14
English Asparagus, Bresaola, Truffled Burford Brown Egg Yolk & Herb Emulsion	£16
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, Wild Garlic, Burrata, Green Sauce & Parmesan (vg*)	£24
116 Beef Burger, Candy Bacon & Mozzarella, Skinny Fries <i>Please note that our burger can only be served well done.</i>	£24
Risotto Milanese, Glazed Short Rib of Beef	£26
Cod, Mussels, Cos, Monks Beard, Buttermilk, Dill & Potato	£28
Breaded Chicken Breast, Frisée, Asparagus, Sun Dried Tomato & Café De Paris Butter	£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
Sirloin Steak 250g	£45
Dry Aged Beef Rib-Eye Steak 280g	£50
Peppercorn Sauce	£5
Béarnaise Sauce	£5

## SIDES

Rocket & Parmesan Salad	£7
Cherry Tree Farm Mixed Salad Leaves	£7
Macaroni & Cheese	£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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