

# 116

AT THE ATHENAEUM

## SET MENU

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

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

Ice Cream & Sorbet Selection with Marshmallow (vg\*)

*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