

116

AT THE ATHENAEUM

VEGETARIAN TASTING MENU

Cauliflower Soup, Capers & Dukkah

Mâcon-Lugny Les Petites Pierres, Louis Jadot, 2020

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**Watermelon Tuna Sashimi, Coconut Emulsion, Rhubarb Ponzu & Roasted Miso Peanut  
*Virgen de Galir Maruxa Godello, Valdeorras, 2021***

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Beetroot Tarte Tatin, Goat Curd & Bitter Leaves

Cote du Rhone Samorens Rouge, Ferraton, 2020

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

***Malamado Fortified Malbec NV, Zuccardi***

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Winslade Cheese, Braeburn Apple, Apple Cider Brandy Chutney, Sourdough Crackers

Fonseca 10 year old Tawny, Portugal

Tasting Menu £60 per person

Wine Flight £55 per person

Executive Chef Ian Howard

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

Adults require around 2000 calories a day.

A discretionary 13.5% service charge will be added to your bill. All prices include VAT