

# 116

AT THE ATHENAEUM

## VEGETARIAN TASTING MENU

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

***Mâcon-Lugny Les Petites Pierres, Louis Jadot, 2020***

~~~~

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

***Virgen de Galir Maruxa Godello, Valdeorras, 2021***

~~~~

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

***Cote du Rhone Samorens Rouge, Ferraton, 2020***

~~~~

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

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

~~~~

**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