

## NIBBLES AND SHARING DISHES

Gordal Olives <sup>(vg)</sup>  
Sulphites

Smoked Almonds <sup>(vg)</sup>  
Tree Nuts

Burrata, Pea Houmous, Chilli, Lemon, Sourdough  
Gluten, Milk, Sesame,

Artisan Bread & Butter Rapeseed Oli  
Gluten (Wheat, Rye, Barley, Cereals), Egg,  
Sesame, Milk, Yeast, Sulphites

English Cured Meats Platter  
Gluten (Wheat, Cereals), Milk, Egg, Mustard, Tree  
Nuts, Soy, Sesame, Sulphites, Onion, Pork

Vegetarian Platter <sup>(v)</sup>  
Gluten (Wheat, Cereals), Milk, Egg, Tree Nuts,  
Soy, Sesame, Sulphites

## SMALL PLATES

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

Isle Of Wight Tomato, Bocconcini Mozzarella, Cherry, Elderflower Salad  
Gluten (Wheat), Milk, Mustard, Celery, Sulphites, Yeast, Alcohol

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

Spring Vegetable Salad, Ricotta, Soft Herbs & Baby Artichoke  
Gluten, Milk, Celery, Mustard, Sulphites, Onion, Alcohol

Caesar Salad  
Fish, Gluten (Wheat), Milk, Egg, Mustard, Celery, Sulphites, Garlic, Alcohol

## TOAST WITH THE MOST

Club Sandwich; Chicken, Bacon, Egg, Tomato  
Gluten (Wheat, Cereals), Egg, Mustard, \*Soy, Sulphites, Yeast, Chili, Pork

Vegetarian Club Sandwich; Avocado, Egg, Tomato  
Gluten (Wheat, Cereals), Egg, Mustard, \*Soy, Chili, Yeast

Lambton and Jackson Maldon Cured Smoked Salmon, Toasted Brioche Open Sandwich,  
Cream Cheese, Cherry Tree Farm Leaves, Caperberries, Cucumber  
Fish, Eggs, Gluten (Wheat, Cereals), Milk, Celery, Sulphites, Onion, Yeast

Crispy Buttermilk Chicken Sandwich, Coleslaw, Gochujang Mayo  
Eggs, Gluten (Wheat, Cereals), Milk, Mustard, Soy, Sesame Seeds, Celery, Sulphites,  
Garlic, Onion, Chilli

\*Please note that our white bread contains soy while our brown bread does not.

## LATE RISERS

Eggs Royale  
Fish, Gluten (Wheat), Eggs, Milk, Mustard, Soy, Onion, Sulphites

Eggs Benedict  
Gluten (Wheat), Eggs, Milk, Mustard, Soy, Onion, Sulphites, Pork

Poached Eggs, Avocado, Harissa Toast  
Gluten (Wheat), Eggs, Soy

From The Grill  
Chicken Escalope  
Gluten, Milk, Egg, Celery, Sulphites, Garlic, Onion  
Dry Aged Beef Rib-Eye Steak 280g  
Sirloin Steak 200g  
All served with Café de Paris Butter & Watercress  
Milk, Egg, Mushroom, Onion, Alcohol  
Peppercorn Sauce  
Milk, Celery, Onion, Garlic, Alcohol, Pork  
Bearnaise Sauce  
Milk, Egg, Soy, Sulphites, Onion, Alcohol

## SIDES

Rocket and Parmesan Salad  
Gluten (Cereals), Milk, Mustard, Sulphites, Onion, Alcohol

Skinny Fries & Spiced Mayo Egg,  
Mustard, Celery, Chili, Eggs

Creamy Mash  
Milk, Sulphites

Truffle Fries  
Mushroom  
Gluten (Cereal), Mustard, Sulphites, Onion, Alcohol

Tender Stem Broccoli & Chimichuri Sauce

Sulphites, Celery, Garlic, Alcohol, Chilli

Macaroni & Cheese  
Gluten (Wheat, Cereal), Egg, Milk, Soy, Mustard

22.06.2024

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

(V) Vegetarian, (VG) Vegan

# 116

AT THE ATHENAEUM

## BIG PLATES

Cornfed Chicken, Smoked Mash Potato, Grilled King Oyster, Roast Shallot & Jus  
*Milk, Mustard, Sulphites, Celery, Mushroom, Garlic, Onion, Alcohol, Pork*

Sea Bream, Fennel Salad, Thai Onion Puree, Tomato Condiment  
*Gluten, Milk, Fish, Celery, Mustard, Sesame, Garlic, Onion*

Breaded Chicken Breast, Friséé, Asparagus, Sundried Tomato with Café De Paris Butter  
*Gluten (Wheat, Cereal), Milk, Egg, Soy, Mustard, Sulphites, Celery, Garlic, Onion, Alcohol*

Beetroot Tarte Tatin, Goat Curd & Bitter Leaves (v) (vg)  
*Gluten, Treenuts, Peanuts, Sesame, Sulphites*

Tagliolini, Burrata, Green Sauce & Parmesan  
*Gluten (Wheat), Milk, Celery, Eggs, Sulphites, Garlic, Onion, Alcohol*

Risotto Milanese, Glazed Short Rib of Beef  
*Gluten, Milk, Celery, Sulphites, Garlic, Onion, Pinenuts, Sulphites*

116 Beef Burger, Candy Bacon & Mozzarella, Skinny Fries  
*Gluten (Wheat, Cereals, Rye, Yeast), Milk, Egg, Tree Nuts, Mustard, Soy, Sesame, Peanuts, TreeNuts, PineNuts, Celery, Sulphites, Onions, Garlic, Chili, Pork, Bellpepper, Spelt*

## DESSERTS

### A Few Chocolates Treats

*Gluten (Wheat, Cereals), Milk, Egg, Soy, Tree Nuts*

Vegan Chia Seed Brownie & Raspberry Sorbet  
*Soy, Sulphites*

Manjari & Orange Tart, Candied Orange Parfait, Cocoa Nib Dentelle  
*Gluten, Milk, Egg, Soy, Sesame, Sulphites*

Lemon & Mint cream, Raspberry Centre, Burnt Butter Soil, Raspberry  
& Red Wine Sorbet  
*Gluten (Wheat), Milk, Egg, Soy, Sulphites, Alcohol*

Strawberry & White Chocolate Filo Basket with Buttermilk Sorbet  
*Gluten (Wheat), Milk, Mustard, Egg, Lupin, Soy, Sulphites, Peanuts, Tree Nuts, Pine Nuts,*

Ice Creams & Sorbets  
*Please ask your server for details.*

English Cheese Selection, Grapes, Crackers  
*Gluten (Wheat, Cereals), Milk, Mustard, Tree Nuts, Sesame, Lupin, Celery, Sulphites, Garlic, Onion*

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