

116

AT THE ATHENAEUM

SET MENU

Chestnut Mushroom Soup, Sherry & Thyme, Croxton Manor Crème Fraiche ^{(vg*) (gf)}

Watermelon Tataki, Coconut Emulsion, Rhubarb Ponzu & Roasted Miso Peanuts ^{(v) (vg*)}

Allotment Beetroot Salad, Croxton Manor Goats Curd, Charred Miso Leeks, Roasted Hazelnut

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Tagliolini, Burrata, Green Sauce & Parmesan <sup>(v\*)</sup>

Cornish Whiting, Crab Risotto, Penang Shellfish Bisque, Fennel Carrot Salad, Shimeji

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

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Caramel Mousse, Apple Cinnamon Centre, Chocolate Soil Honeycomb & Calvados Ice Cream

Sticky Date Pudding, Miso Caramel Glaze, Caramelized Popcorn

Vanilla Ice Cream

Ice Cream & Sorbet Selection with Marshmallow (vg*)

Sommelier Selection

Calafuria Negroamaro Rosato, Tormaresca

Quinta do Ameal Bico Amarelo, Vinho Verde

Errázuriz Syrah, Aconcagua Costa

Executive Chef Kevin Fawkes

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