

116

AT THE ATHENAEUM

NIBBLES AND SHARING DISHES

Gordal Olives ^(vg)	£4	Burrata, Pea Houmous, Rapeseed Oil, Sourdough	£9
Smoked Almonds ^(vg)	£4	Vegetarian Platter (for two) ^(v) **	£18
Artisan Bread & Butter, Rapeseed oil, Vinegar ^(v)	£7	Cobble Lane Cured Meats Platter (for two) *	£24

****Grilled Halloumi, Feta cheese, House Pickles, Olive & Thyme Bread Stick**

***Cobble Lane Fennel & Garlic Salami, Bresaola, Coppa, House Pickles, Olive & Thyme Bread Stick**

LATE RISERS

Served until 5pm

Eggs Royale, Poached Egg, Smoked Salmon & Hollandaise	£19
Eggs Benedict Poached Egg, Ham & Hollandaise	£18
Poached Eggs, Avocado, Harissa Toast ^(v)	£17

TOAST WITH THE MOST

Lambton and Jackson Maldon Cured Smoked Salmon	£20
Toasted Brioche Open Sandwich, Cream Cheese, Caperberries, Cucumber	
Crispy Buttermilk Chicken Sandwich, Asian Slaw, Gochujang Mayo (your choice of fries or salad)	£20
Club Sandwich, Chicken, Bacon, Egg, Tomato (your choice of fries or salad)	£22
Vegetarian Club Sandwich Avocado, Egg, Tomato (your choice of fries or salad) (v) (vg*)	£22
Suffolk Rib Cap Burger, Applewood Cheddar, Bacon Jam & Aioli, Skinny Fries	£24
<i>Please note that our burger can only be served well done.</i>	

SET MENU

Chestnut Mushroom Soup, Sherry & Thyme, Montebourg Crème Fraiche ^(vg*)(gf)
Watermelon Tataki, Coconut Emulsion, Rhubarb Ponzu & Roasted Miso Peanuts ^(v)(vg*)
Allotment Beetroot Salad, Goats Curd, Charred Miso Leeks, Roasted Tree Nuts ^(v)

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Tagliolini, Burrata, Green Sauce & Parmesan <sup>(v\*)</sup>  
Cornish Whitting, Crab Risotto, Native Shellfish Bisque, Fennel Carrot Salad, Shimeji  
Breaded Chicken Breast, Frisée, Broccoli, 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
Selection Of Ice Cream & Sorbet with Marshmallow ^(vg*)

*Two Courses £35
Three Courses £42*



Please use the QR code to access all allergen information.

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

STARTERS

Chilled Allotment Cucumber & Tomato Soup (vg*) (gf)	£10
Watermelon Tataki, Coconut Emulsion, Rhubarb Ponzu & Roasted Miso Peanut (vg*)	£12
Dingley Dell Pork Scrumpet Salad, Apple, Pickled Radish, English Mustard & Sage	£12
Allotment Beetroot Salad, Goats Curd, Charred Miso Leeks, Roasted Hazelnuts (v)	£13
Isle of Wight Tomato Carpaccio, Burrata Cheese, Basil Pesto, Olive Tapenade	£12
Caesar Salad, Baby Gem, Anchovy, Parmesan, Croutons	£12
With <i>Grilled Chicken</i>	£18

MAIN COURSES

Beetroot Tarte Tatin, Goat Curd & Bitter Leaves (v) (vg*)	£24
Tagliolini, Burrata, Green Sauce & Parmesan (v)	£24
Suffolk Rib Cap Burger, Applewood Cheddar, Bacon Jam & Aioli, Skinny Fries <i>Please note that our burger can only be served well done.</i>	£24
Roast Assiette of Kentish Lamb, Summer Vegetable Fricassee, Heritage Carrots, Sheep's Curd	£25
Cornish Whitting, Crab Risotto, Native Shellfish Bisque, Fennel Carrot Salad, Shimeji	£23
Breaded Chicken Breast, Frisée, Broccoli, Sun Dried Tomato & Café De Paris Butter	£26
Caesar Salad, Baby Gem, Anchovy, Parmesan, Croutons	£18
With <i>Grilled Chicken</i>	£25

FROM THE GRILL

Served with your choice of fries or salad

Chicken Escalope	£26
Fish of the Day (please ask your waiter for more details)	£26
Denham Vale 30 Day Dry Aged Sirloin Steak 280g <i>with Béarnaise or Peppercorn Sauce</i>	£39
Denham Vale 30 Day Dry Aged Beef Rib-Eye Steak 280g <i>with Béarnaise or Peppercorn Sauce</i>	£39
<i>Additional sauces:</i>	
Café de Paris Butter; Chimichurri	£5

SIDES

Rocket & Parmesan Salad	£7
Mixed Salad Leaves, House Dressing	£7
Macaroni & Cheese	£7
Grilled Tender Stem Broccoli	£7
Creamy Mash	£7
Skinny Fries	£7
Truffle and Parmesan Fries	£10

Invisible Chips

£3.50

Buying a portion of Invisible Chips will directly help support the people working in hospitality, whose livelihoods are disappearing.
0% fat. 100% charity. All proceeds go to Hospitality Action, who are committed to getting the hospitality industry back on its feet, one portion at a time.

Thanks for chipping in.



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