116

AT THE ATHENAEUM

VEGETARIAN TASTING MENU

Chestnut Mushroom Soup, Sherry & Thyme, Croxton Manor Crème Fraiche

Kleine Zalze Vineyard Selection Cabernet Sauvignon, Stellenbosc, 2021

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

Malagouzia/Assyrtiko, Thymiopoulos, 2022

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Beetroot Tarte Tatin, Goat Curd & Bitter Leaves

Mâcon-Lugny Les Petites Pierres, Louis Jadot, 2020

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Lemon Verbena & Blueberry Mousse

Finca Antigua Moscatel Naturalmente Dulce

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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 Kevin Fawkes

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