

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 Burger, 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>  
Stone Bass, Crushed New Potato Salad, Native Coastal Vegetables, Potted Shrimp Sauce  
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*



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

Please use the QR code to access all allergen information.

STARTERS

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 Grilled Chicken	£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	£24
<i>Please note that our burger can only be served well done.</i>	
Roast Assiette of Kentish Lamb, Summer Vegetable Fricassee, Heritage Carrots, Sheep's Curd	£25
Stone Bass, Crushed New Potato Salad, Native Coastal Vegetables, Potted Shrimp Sauce	£25
Breaded Chicken Breast, Frisée, Broccoli, Sun Dried Tomato & Café De Paris Butter	£26
Caesar Salad, Baby Gem, Anchovy, Parmesan, Croutons	£18
With Grilled Chicken	£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 with Béarnaise or Peppercorn Sauce	£45
Denham Vale 30 Day Dry Aged Beef Rib-Eye Steak 280g with Béarnaise or Peppercorn Sauce	£49
Additional sauces:	
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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