

GALVIN

AT THE ATHENAEUM

To Begin...

Glass of Ayala Brut Majeur NV £14.75

Countess Negroni with Seedlip 94 Spicy, Mancino Bianco, Strega & Rosewater £15

Down Street Boulevardier with Maker's Mark Whiskey, Mancino Rosso & Mancino Chinato £15

Artisan Baguette and Glastonbury Butter £3.50

Smoked Marcona Almonds £4.50

Manzanilla Olives in Hill Farm Rapeseed Oil £4.50

Starters

English Pea Soup, Suffolk Ham Hock Beignet

Whisky-Marinated Loch Duart Salmon, Heritage Beetroot, Horseradish & Apple

Whipped Cod's Roe, Pickled Cucumber, Sea Herbs & Toasted Sourdough

Everleigh Farm Asparagus, Hollandaise Sauce

Gloucester Old Spot Scotch Egg, Grain Mustard, Bitter Leaves

Main Courses

Dedham Vale beef Sirloin, Yorkshire Pudding, Duck Fat Potatoes, Seasonal Vegetables

Poached Sea Trout, Fennel, Red Onion, Pine Nuts, Mimosa Dressing

Cotswold White Chicken, Nduja, Sweetcorn, Girolle Mushrooms

Braised Dingley Dell Pork Belly, Crackling, Apricots, Peas & Broad Beans

Burrata Agnolotti, Tomato Compote, Black Olives & Basil

Sides

£4.50 each

Purple Sprouting Broccoli
Matchstick fries

Jersey Royals
Fine beans

Tomato, Red Onion & Herb salad
Crisp Leaf & Herb Salad

Desserts

Classic Apple Tart Tatin, Somerset Cider Crème Fraiche

Valrhona Chocolate & Passion Fruit Ganache, Banana & Yoghurt Ice Cream

Marinated Scottish Raspberries, Honeycomb & Pistachio

Kent Strawberry Eton Mess

Roger Crump's Double Gloucester, Oatcakes, Grapes & Celery

Three Courses
£35 per person

Executive Chef William Lloyd-Baker/ Restaurant manager Barry Soars

Please note that some of our cheeses are unpasteurised

Please inform us of any allergy or dietary requirement so we may assist you.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT