

# GALVIN

AT THE ATHENAEUM

## Sample Set Menu

Isle of Wight Tomatoes, Cottage Cheese, Lovage & Black Olive  
Whipped Cod's Roe, Pickled Cucumber, Sea Herbs & Toasted Sourdough  
Beech Smoked Chicken & English Asparagus Broth

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West Coast Sea Bream, Orzo, Grezzina Courgettes, Parsley & Lemon  
Braised Dingley Dell Pork, Apricots, Harissa Mash, Peas & Broad Beans  
Wild Mushroom Pappardelle, Hazelnut Pesto, Crispy Sage

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Valrhona Chocolate Marquise, Raspberry Sorbet  
Oakchurch Farm Strawberry Cheesecake  
Cheese of the Day, Celery and Grapes

**2 Courses £25.00**

**3 Courses £29.50**

Lunch 12pm-2.30pm    Dinner 5:30pm-7pm

Executive Chef Ian Howard/ 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