

# GALVIN

## AT THE ATHENAEUM

### Wheat bread and Glastonbury farmhouse butter 3.50

Nocellara olives in Hillfarm rapeseed oil 4.00 / Marcona almonds, marinated artichokes & preserved lemon 4.00

Glass of Ayala Majeur Brut NV 14.75 / Mediterranean Lemonade 12.00

### STARTERS

#### GALVIN CLASSICS

Deep fried whitebait & tartar sauce 7.50

Lasagne of Dorset crab, Nantais butter sauce 15.50

Heritage beetroot, walnuts & Westcombe ricotta on crisp sourdough 7.50

Galvin cured smoked salmon, Burford brown egg, sour cream & caviar 12.50

Black figs, Woodall's air dried ham, honeycomb & rye bread 8.50

Galantine of Cotswold chicken, sauce gribiche & toast 8.50

Dedham Vale beef "Steak Tartare" 10.50/ 18.50

#### SALAD & SOUP

Butternut squash soup, black truffle gougere 8.00

Cornish fish soup, rouille, Gruyère & croutons 9.00

Pole & line caught yellowfin tuna "Salade Niçoise" 12.50/ 18.50

Chargrilled vegetables, beetroot, toasted grains & seeds 7.50/ 14.00

Poached lobster salad, avocado and pink grapefruit 18.50/ 32.50

Beech smoked chicken, mango & coriander dressing 7.00/ 13.50

Belgian endive, walnut & Roquefort salad 8.00

#### CAVIAR

Exmoor caviar 30g 150.00

Oscietra caviar 30g 170.00

All served with blinis & sour cream

#### SIMPLY GRILLED LOBSTER

Half or whole served with garlic butter, wild mushrooms & watercress - 22.50/ 36.50

### MAIN COURSES

#### PASTA & FISH

Seafood linguini, chilli & coriander 12.50/ 19.50

Yellowfin Tuna burger, Asian sesame slaw & avocado 21.50

Flaked Peterhead cod, brandade, violet artichoke, lemon & parsley 17.50

Harpoon Brixham plaice, brown shrimps, lemon, capers & brown butter 22.50

Three grain pasta, wild mushrooms & black truffle 11.50/ 21.50

Iron Bark pumpkin risotto, seared Orkney scallops 12.50/ 23.50

Chilli and tomato glazed Galatian octopus, chickpea, nocellara olive & yoghurt 18.50

#### PRIX FIXE

Deep fried whitebait & tartar sauce

Butternut squash soup, black truffle gougere

Lasagne of Dorset crab, Nantais butter sauce **8.00 supplement**

Black figs, Woodall's air dried ham, honeycomb and rye bread

-

Rose county beef rib eye, chips & green peppercorn butter **12.50 supplement**

Dingley Dell Bacon chop, bubble & squeak, fried hen's egg

Sea reared Trout, Coco de Paimpol, dill and lemon

Three grain pasta, wild mushrooms & rocket

-

Sticky toffee pudding, caramel sauce and vanilla ice cream

Selection of English cheeses, grapes & celery **4.50 supplement**

Valrhona chocolate mousse, pistachio & almond biscuits

Cheese of the day, celery and grapes

**3 course 24.50**

**Monday to Friday: 12pm- 2.30pm**

**Monday to Sunday: 5.30pm- 7pm**

#### MEAT

Galvin Deluxe Cumbrian beef burger & house relish\* 16.00

"Jubilee" lamb curry, mango chutney, raita, & basmati rice 18.50

Rose county beef rib eye, chips & green peppercorn butter 28.00

Confit Gressingham duck leg, herb mash, braised red cabbage 21.50

Braised venison shoulder, potato gnocchi & Portobello mushrooms 19.50

Dingley Dell Bacon chop, bubble & squeak, fried hen's egg 18.50

Goosnargh chicken, celeriac gratin, kale & Alsace bacon 22.00

#### SIDES

Mash potato/ Spinach

Crisp leaf salad/ House chips & spiced mayonnaise

Fine beans/ Red cabbage/ Purple sprouting broccoli

4.50 each

#### DESSERTS

Selection of sorbets & ice creams 5.00

Caramelised apple tart & cider brandy cream 7.50

Praline and coffee mousse, spiced bread & Frangelico 8.00

Valrhona chocolate mousse, pistachio & almond biscuits 8.50

Rum baba, poached pear, raisins & vanilla cream 8.00

English raspberry cheesecake, meringue & sorbet 8.00

Selection of English cheeses, grapes & celery 12.50

Pineapple, coconut and passion fruit sundae 8.50

#### SATURDAY & SUNDAY LUNCH

**Join us this weekend for 3 courses and bottomless Prosecco for £45 per person!**