

GALVIN

AT THE ATHENAEUM

SATURDAY & SUNDAY LUNCH

THREE COURSES WITH UNLIMITED DESSERT BUFFET 37.50

STARTERS

Deep fried whitebait & tartar sauce
Chargrilled vegetable salad, toasted grains & seeds
Galvin cure smoked salmon, Burford brown scrambled eggs
Portland crab, avocado, toasted English muffin & hollandaise
Black figs, Berkswell, honeycomb & Woodall's air dried ham
Smoked duck, plum, poached egg & hollandaise
Classic crayfish salad, Espelette pepper
Dedham Vale beef "Steak Tartare"

CHILDREN'S MENU 9.95

Macaroni cheese
Toasted cheese sandwich
Galvin Hot dog Deluxe & chips
Fish finger sandwich, lemon mayonnaise
Tomato & basil three grain pasta
Galvin burger Deluxe & chips
Sausage and mash
Main course & dessert from the buffet

MAIN COURSES

Galvin burger Deluxe & chips
Wild mushroom & fine herb omelette
Yellowfin tuna burger, Asian sesame slaw
Grilled bacon chop, caramelised pineapple & chips
Spiced Iron bark pumpkin risotto, grilled goats cheese
Grilled Native lobster, garlic & parsley butter **8.00 supplement**
Rose County rib-eye, Béarnaise and chips **12.50 supplement**
Jubilee lamb curry, pilau rice, poppadum and raita
Cumbrian beef hash, fried duck egg, brown sauce
Seafood linguini, chilli and coriander

MONDAY TO FRIDAY

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
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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
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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

SIDES

Fine beans
Crisp leaf salad
Sauté spinach
House chips & spiced mayonnaise
4.50 each

EVERY SUNDAY

*Roast of the day, roast potatoes,
Yorkshire pudding, carrots & fine beans*

DESSERTS

UNLIMITED FROM THE BUFFET

Pistachio profiteroles
Provence fig & blackcurrant trifle
Selection of English cheese, greengage chutney
Rum baba, poached pear, raisins & vanilla cream
Blueberry cheesecake, granola, lemon & yoghurt
Valrhona chocolate mousse & coco nibs
Blackberry & lemon Eton mess
Victoria plum Bakewell tart

Executive Chef William Lloyd-Baker / Restaurant Manager Benjamin Heuls
Please inform us of any allergy or dietary requirement so we may assist you.
*Please note that our Galvin beef burger will be served well done
A discretionary 12.5% service charge will be added to your bill. All prices include VAT