

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, Cheddar, Olive & Thyme Bread Stick

*Cobble Lane Fennel & Garlic Salami, Bresaola, Coppa, House Pickles, Cheddar, Olive & Thyme Bread Stick

LATE RISERS

Served until 5pm

Eggs Royale, Poached Egg, Smoked Salmon & Hollandaise	£17
Eggs Benedict Poached Egg, Ham & Hollandaise	£17
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, Cherry Tree Farm Leaves, Caperberries, Cucumber	
Crispy Buttermilk Chicken Sandwich, Coleslaw, 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
116 Beef Burger, Candy Bacon & Mozzarella, Skinny Fries	£24

Please note that our burger can only be served well done.

SET MENU

Fragrant Carrot, Ginger, Lemongrass & Coconut Cream Soup Pumpernickel Crumble ^(vg*) ^(gf)

Watermelon Tataki, Coconut Emulsion, Rhubarb Ponzu & Roasted Miso Peanuts ^(v) ^(vg*)

Spring Vegetable Salad, Ricotta, Soft Herbs & Baby Artichoke

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Tagliolini, Burrata, Green Sauce & Parmesan <sup>(v\*)</sup>

Sea Bream, Fennel Salad, Thai Onion Puree, Tomato Condiment

Breaded Chicken Breast, Frisée, Asparagus, Sun Dried Tomato & Café De Paris Butter

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Lemon & Mint Cream, Raspberry Centre, Burnt Butter Soil & Red Wine Sorbet

Manjari & Orange Tart, Candied Orange Parfait, Cocoa Nib Dentelle

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.

116

AT THE ATHENAEUM

STARTERS

Fragrant Carrot, Ginger, Lemongrass & Coconut Cream Soup Pumpnickel Crumble (vg*) (gf)	£10
Watermelon Tataki, Coconut Emulsion, Rhubarb Ponzu & Roasted Miso Peanut (vg*)	£12
Spring Vegetable Salad, Ricotta, Soft Herbs & Baby Artichoke	£13
Haymans Gin Cured Salmon, Pea Houmous, Gin & Tonic Gel	£14
Isle Of Wight Tomato, Bocconcini Mozzarella, Cherry, Elderflower Salad	£15
Caesar Salad Baby Gem, Anchovy, Parmesan, Croutons	£12 / £18
With Grilled Chicken	£25

MAIN COURSES

Beetroot Tarte Tatin, Goat Curd & Bitter Leaves (v) (vg*)	£24
Tagliolini, Burrata, Green Sauce & Parmesan (vg*)	£24
116 Beef Burger, Candy Bacon & Mozzarella, Skinny Fries <i>Please note that our burger can only be served well done.</i>	£24
Risotto Milanese, Glazed Short Rib of Beef	£26
Sea Bream, Fennel Salad, Thai Onion Puree, Tomato Condiment	£23
Breaded Chicken Breast, Frisée, Asparagus, Sun Dried Tomato & Café De Paris Butter	£26

FROM THE GRILL

Chicken Escalope	£22
Sirloin Steak 250g	£45
Dry Aged Beef Rib-Eye Steak 280g	£50
Peppercorn Sauce	£5
Béarnaise Sauce	£5

All served with Café de Paris Butter & Watercress

SIDES

Rocket & Parmesan Salad	£7
Cherry Tree Farm Mixed Salad Leaves	£7
Macaroni & Cheese	£7
Grilled Tender Stem Broccoli	£7
Creamy Mash	£7
Skinny Fries	£7
Truffled 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 shipping in.



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