

116

AT THE ATHENAEUM

NIBBLES AND SHARING DISHES

Gordal Olives ^(vg) £4
Smoked Almonds ^(vg) £4

Mackerel Rillettes & Olive Bread £7 🌱
Salmon & Devon Crab Fishcake, Roasted Garlic & Lemon Aioli ^(vg) £10

Charcuterie Platter £18
Vegetarian Platter ^(v) £18

Artisan Bread & Butter £6

SMALL PLATES

French Onion Cream Soup
Gruyere Cheese Crostini ^(vg*, g/f*) £10 🌱

Salt Baked Beetroot
Golden Cross Goat Cheese, Candied Walnuts ^(vg) £12 / £20

Pressed Terrine of Roast Chicken & Ham Hock
Apple, Celeriac Mayo, Sourdough £14 / £20

Treacle-Cured Salmon
Apple, Ginger & Lemongrass Puree, Salmon Caviar & Pumpernickel £16 / £32

Caesar Salad
Parmesan & Croutons £11 / £17
Add Grilled Chicken £10

TOAST WITH THE MOST

All served with chips or salad

Club Sandwich; Chicken, Bacon, Egg, Tomato £22

Vegetarian Club Sandwich; Avocado, Egg, Tomato £17

Triple Decker Smoked Salmon Sandwich, Cucumber & Cream Cheese £17 🌱

LATE RISERS

Served until 5pm

Eggs Royale ^(v) £17

Eggs Benedict ^(v) £17

Poached Eggs, Avocado, Harissa Toast ^(v) £16

SIDES

Rocket & Parmesan Salad /
Broccoli, / Creamy Mash
Skinny Fries / Fine Beans
£4.50 each

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 chipping in.

BIG PLATES

Wild Mushroom Risotto
Winter Truffle, Wood Sorrel ^{(v)(vg*)} £25

Devon Crab Tagliolini
Gremolata & Coriander £25 🌱

Goosnargh Chicken
Potato Gnocchi, Sage Butter Emulsion, Butternut Squash £22

Cauliflower Steak & Fritters
Golden Raisins, Pine Nuts & Parsley ^(vg) £19 🌱

116 Beef Burger
Bacon & Smoked Applewood Cheddar, Chips £24

Daily Market Catch £MP

FROM THE GRILL

Rib-Eye 200g £38
Fillet 200g £50

All served with grilled mushrooms, vine tomatoes & Bearnaise sauce

SET MENU

Butternut Squash Velouté, Cep Mushrooms & Chestnut ^(vg)

Treacle-Cured Salmon, Lemongrass & Ginger Puree, Radish & Sesame
Pressed Terrine of Roast Chicken & Ham Hock, Celeriac Mayonnaise

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Sea Bream, Crushed Celeriac & Almond, Baby Spinach, Tarragon

Braised Beef Cheek & Shin, Mustard Mash, Black Cabbage, Crispy Onion

Wild Mushroom Risotto, Winter Truffle, Wood Sorrel <sup>(v)(vg\*)</sup>

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Apple Tarte Tatin, Vanilla Ice Cream

Mango Roulade

British Cheese; Winslade, Winterdale Shaw, Devon Blue
Supplement £5

Two Courses £28

Three Courses £33



Please use the QR code to access all allergen information.

Executive Chef Ian Howard / Restaurant Manager Paul Barnett

Please inform us of any allergies or dietary requirements so that we may assist you.

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



Sustainable, Low Carbon Choice, (V) Vegetarian, (VG) Vegan