

116

AT THE ATHENAEUM

DESSERTS

Chocolate Treats £7

Blood Orange & Dark Chocolate Mousse, Mandarin Sorbet ^(VG*) £10

Mango Roulade £10

Apple Tarte Tatin, Vanilla Ice Cream £10

Ice Creams & Sorbets £9

Vanilla, Chocolate, Salted Caramel, Raspberry, Coconut

Cheese, Artisan Crackers, Seasonal Chutney (G/F*) £17

Winslade, Winterdale Shaw, Devon Blue

SWEET WINE & PORT

	100ml	Bottle
Monbazillac, 'Les Brumes' 2014, South-West France		£51
Jurançon 2018, domaine Laguilhon, South-West France	£7	£52
Sauternes 2015, Ch. Delmond, Bordeaux, France	£10	£66
Akashi-Tai Shiraume Umeshu, Japan (37.5ml)	£12	£50
Taylors LBV 2015	£7	£45
Fonseca 10 YO Tawny (dbl mag)	£12	-
Fonseca Quinta Do Panascal 2001 (37.5ml)		£39

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

(V) Vegetarian, (VG*) Vegan on Request, (G/F*) Gluten-Free on Request



Please use the QR code to access all allergen information.