

116

AT THE ATHENAEUM

SET MENU

^(v)^(vg*) Carrot & Coriander Soup, Lemongrass & Coconut (148kcal)

Salmon Ceviche, Avocado, Mango, Squid Ink Cracker (246kcal)

Terrine of Roast Chicken & Ham Hock, Celeriac Mayonnaise (879 kcal)

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Devon Crab Tagliolini, Gremolata, Coriander (573 kcal)

Glazed Dingley Dell Pork Belly, Vichy Carrots & Polenta (837 kcal)

^(v) Courgette & Basil Risotto (502 kcal)

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Apple Tarte Tatin, Vanilla Ice Cream (821 kcal)

Mango Roulade (329 kcal)

British Cheese; Winslade, Winterdale Shaw, Devon Blue (1369 kcal)

Supplement £5

Two Courses £28

Three Courses £33

Executive Chef Ian Howard / Food & Beverage Manager Paul Barnett
Please inform us of any allergies or dietary requirements so that we may assist you.

Adults need around 2000 calories a day.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT
(V) Vegetarian, (VG) Vegan, (VG*) Vegan on Request