

116

AT THE ATHENAEUM

TASTING MENU

Cauliflower Soup, Dhukka & Parmesan

Loureiro Vinho Verde 2020, Aphros, Minho, Portugal

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Cured Salmon, Cucumber Relish & Pickle, Radish, Lime

*Evolution 19th Edition, Sokol Blosser, Oregon, USA*

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Lamb Rump

Aubergine Chutney, Courgettes, Jus Gras

L'Expressió del Priorat 2019, Mas la Mola, Priorat, Spain

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Champagne Mousse, Strawberry, Vanilla Yoghurt

*Jurançon 2018, domaine Laguilhon, South-West France*

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Cornish Yarg

Peters Yard Crackers, Chutney, Grapes, and Celery

Fonseca 10 year old Tawny, Portugal

Tasting Menu £50 per person

(1,529 kcal)

Wine flight £45 per person

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 require around 2000 calories a day.

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