

GALVIN

AT THE ATHENAEUM

Wheat bread and netherend farm butter 3.50

Nocellara olives in Hillfarm rapeseed oil 4.00 / Smoked marcona almonds 5.00

Glass of Lanson Père et Fils Brut NV 14.50 / Elegance Rosé Côte de Provence 2015 7.25 / Virgin Mary 5.50 / Summer garden cooler 5.50

STARTERS

GALVIN CLASSICS

Duck liver parfait, red onion marmalade & brioche 8.50

Charentais melon & Woodall's Cumbrian air dried ham 8.00

Galvin cured smoked salmon, blini, sour cream & caviar 12.00

English peas, preserved lemon & Westcombe ricotta on crisp sourdough 6.50

Dressed Portland crab, Hampshire watercress & rye bread 12.50

Soused Cornish sardines, Ratte potatoes & cucumber 9.00

Dedham Vale beef "Steak Tartare" 10.50

CAVIAR

Exmoor caviar 30g 150.00

Oscietra caviar 30g 170.00

All served with blinis & sour cream

SOUP

Cornish fish soup, rouille, Gruyère & croutons 8.50

Chilled cucumber and mint soup, feta salad 5.50

SALAD

Belgian endive, walnut & Roquefort salad 8.00

Isle of Wight Heritage tomato, buffalo mozzarella & basil 9.50 / 14.50

Poached native lobster salad, avocado & pink grapefruit 21.50 / 32.50

Pole and line caught yellowfin tuna "Salade Niçoise" 12.50 / 18.50

Beech smoked chicken, baby gem, mango
& coriander dressing 7.00 / 13.50

MAIN COURSES

PASTA & FISH

Smoked Haddock Kedgeriee 14.50

Risotto of Dorset scallops, courgettes & tarragon 14.50 / 26.50

Three grain pasta, violet artichokes, goat's curd & almonds 10.50/15.50

Poached sea reared trout, fennel salad & mimosa dressing 18.50

Yellowfin Tuna burger, white cabbage slaw & avocado 19.50

Linguini, Portland crab, chilli & coriander 12.50 / 19.50

SET MENU

English peas, preserved lemon
& Westcombe ricotta on crisp sourdough

Duck liver parfait, red onion marmalade & brioche
Soused Cornish sardines, Ratte potatoes & cucumber

Poached sea reared trout, fennel salad & mimosa dressing

Three grain pasta, violet artichokes, goat's curd & almonds

Breast of Goosnargh chicken "Forestier"

Caramelised apple tart with cider brandy cream

Valhrona chocolate mousse with almond biscuit

Tunworth, grapes & chutney

3 courses 29.50

Lunch 12.00-2.30pm, Dinner 6.00-7.00pm

MEAT

Galvin Burger Deluxe 14.50

Breast of Goosnargh chicken "Forestier" 17.50

Belly of Dingley Dell pork, Mr Brown's black pudding,
apple & hazelnut salad 16.50

Rose County beef rib eye, chips, Hampshire watercress
& green peppercorn butter 26.50

"Jubilee" lamb curry, mango chutney, raita, poppadom
& basmati rice 18.50

Grilled Herdwick Barnsley lamb chop, aubergine
& mint hollandaise 22.50

SIMPLY GRILLED NATIVE LOBSTER

Half or whole served with garlic butter, wild mushrooms &
watercress - Market price

SIDES

Crisp leaf salad / Minted English peas / Sauté spinach

Isle of Wight Heritage tomato & red onion salad

House chips & spiced mayonnaise

All 4.00

DESSERTS

Rum Baba with vanilla cream 7.50

Valhrona chocolate mousse with almond biscuit 7.50

Vanilla, lemon & blackcurrant ice-cream sundae 8.50

Selection of sorbets & ice creams 5.00

Alfonso mango cheesecake 7.00

Summer raspberry trifle 8.00

English strawberries & lemon shortbread 6.00

Caramelised apple tart with cider brandy cream 7.50

Selection of English cheeses, grapes and celery 12.50

Executive Chef William Lloyd-Baker / Restaurant Manager Benjamin Heuls

Please inform us of any allergy or dietary requirement so we may assist you.

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