

116

AT THE ATHENAEUM

VEGAN TASTING MENU

Sweetcorn Soup

Chalkdown Bottle Fermented Cider, South Downs, Hampshire

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Grilled Carrot Salad

Carrot Hummus, Smoked Almond, Chilli & Molasses

*Samierás Blanco 2018, Adega Sameirás, Ribeiro, Spain*

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Cauliflower Steak

Golden Raisins, Cauliflower Fritter, Pine Nuts & Parsley

Crimson Pinot Noir 2017, Ata Rangi, Martinborough, NZ

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Orange & Passion Fruit

*Moscato 2019, Innocent Bystander, Yarra Valley, Australia*

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Vegan 'Cheddar'

Peters Yard Crackers, Chutney, Grapes, and Celery

Fonseca 10 Year Old Tawny, Douro, Portugal

£40 per person

£75 per person including wine flight

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