

# 116

AT THE ATHENAEUM

## TASTING MENU

Sweetcorn Soup, Chorizo & Coriander

*Chalkdown Bottle Fermented Cider, South Downs, Hampshire*

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Pressed Terrine of Roast Goosnargh Chicken & Ham Hock  
Apple, Lovage, Celeriac Mayonnaise, Sourdough Toast

*Ink 2019, Judith Beck, Burgenland, Austria*

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Lemon Sole

Crispy Hake Goujon, Brown Crab Emulsion, Piquillo Pepper, Capers & Red Onion

*Gavi di Gavi 'Lugarara' 2018, La Giustiana, Piedmont, Italy*

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Blueberry Cheesecake, White Chocolate Dust

*Sauternes 2015, Chateau Delmond, Bordeaux, France*

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Beenleigh Blue

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