

# 116

AT THE ATHENAEUM

## VEGETARIAN TASTING MENU

**Fragrant Carrot, Ginger, Lemongrass & Coconut Cream Soup Pumpernickel Crumble**

***Quinta do Ameal Bico Amarelo, Vinho Verde, 2022***

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**Watermelon Tataki, Coconut Emulsion, Rhubarb Ponzu & Roasted Miso Peanut**

***Malagouzia/Assyrtiko, Thymiopoulos, 2022***

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**Beetroot Tarte Tatin, Goat Curd & Bitter Leaves**

***Kleine Zalze Vineyard Selection Cabernet Sauvignon, Stellenbosc, 2021***

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**Lemon & Mint Cream, Raspberry Centre & Burnt Butter Soil**

***Malamado Fortified Malbec NV, Zuccardi***

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**Winslade Cheese, Braeburn Apple, Apple Cider Brandy Chutney, Sourdough Crackers**

***Fonseca 10 year old Tawny, Portugal***

**Tasting Menu £60 per person**

**Wine Flight £55 per person**

Executive Chef Ian Howard

Please inform us of any allergies or dietary requirements so that we may assist you.

Adults require around 2000 calories a day.

A discretionary 13.5% service charge will be added to your bill. All prices include VAT