

116

AT THE ATHENAEUM

SET MENU

Chestnut Mushroom Soup, Sherry & Thyme, Croxton Manor Crème Fraiche ^{(vg*)(gf)}

Watermelon Tataki, Coconut Emulsion, Rhubarb Ponzu & Roasted Miso Peanuts ^{(v)(vg*)}

Allotment Beetroot Salad, Croxton Manor Goats Curd, Charred Miso Leeks, Roasted Hazelnut

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Tagliolini, Burrata, Green Sauce & Parmesan <sup>(v\*)</sup>

Cornish Whiting, Crab Risotto, Penang Shellfish Bisque, Fennel Carrot Salad, Shimeji

Breaded Chicken Breast, Frisée, Asparagus, Sun Dried Tomato & Café De Paris Butter

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Caramel Mousse, Apple Cinnamon Centre, Chocolate Soil Honeycomb & Calvados Ice Cream

Sticky Date Pudding, Miso Caramel Glaze, Caramelized Popcorn

Vanilla Ice Cream

Ice Cream & Sorbet Selection with Marshmallow (vg*)

Executive Chef Kevin Fawkes

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

Adults need around 2000 calories a day.

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

(V) Vegetarian, (VG) Vegan, (VG*) Vegan on Request

Two Courses £35
Three Courses £42

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