

# GALVIN

AT THE ATHENAEUM

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### BREAKFAST MENU

Available 7am – 11am

### ALL DAY MENU

Available 11am – 11pm

### AFTERNOON TEA

Available 12.30pm – 4.30pm

If you are allergic to any food product, please advise a member of the service team.

A discretionary service charge of 12.5% will be added to your bill.

All prices include VAT at the current rate.

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## HOT DRINKS

Filter coffee	3.50
Espresso	3.00
Double espresso	4.00
Macchiato	3.50
Double macchiato	4.25
Cappuccino	4.25
Latte	4.25
Hot chocolate	5.00
Hot milk	3.00

### *SELECTION OF ARTISAN TEAS 4.00*

Royal English Breakfast  
Darjeeling First Flush  
Earl Grey  
Assam BOP  
Dragon Pearl Jasmine  
Sencha Fukuyja  
Camomile Flower  
Passionfruit & Orange  
Lemon Verbena  
Moroccan Mint  
Ceylon OP  
Gunpowder Green  
Pai Mu Tan Leaf Tea - White

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## BREAKFAST

Available 7am-11am

### CONTINENTAL BUFFET

Hot drink and juice with a wide selection of yoghurt, fresh fruit, muesli, granola, smoked fish, artisan charcuterie, Farmhouse cheeses & fresh bakery from our buffet.

21.00

### GALVIN BREAKFAST

Choose from all the dishes from our Continental buffet, whilst we prepare your traditional Breakfast in "Galvin Style"

27.50

CHOOSE FROM:

**Full English breakfast:** *Your choice of free range eggs accompanied by Dingley Dell sausages, dry cured bacon, mushrooms, tomato & Mrs Brown's black pudding*

**Eggs:** Benedict/ Florentine/ Royale

**Omelettes:** Fine herbs/ mushrooms/ tomatoes/ ham/ cheese

**Grilled Severn & Wye smoked kippers**

### FOR THE YOUNG AT HEART

**Waffles:** Chocolate or praline/ Fruit compote & crème fraiche/  
Dingley Dell bacon & maple syrup

**Eggs:** Free range boiled eggs & soldiers

9.50

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## ALL DAY MENU

Available 11am-11pm

### SNACKS

Nocellara olives	4.00
Marcona almonds, marinated artichokes & preserved lemon	4.00
Miniature Scotch egg	3.50

### SALADS & STARTERS

Belgian endive, walnut & Roquefort salad	8.00
Beech smoked chicken, baby gem, mango & coriander dressing	7.00/13.50
Galvin cure smoked salmon, buckwheat pancake, sour cream & caviar	12.50
Dedham Vale beef tartare & toasted sourdough	10.50
Heritage beetroot & Westcombe ricotta on crisp sourdough	7.50

### SOUPS

Parsnip & apple soup & winter truffle cream	8.00
Cornish fish soup, rouille, gruyère & croutons	9.00

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## ALL DAY MENU

Available 11am-11pm

### SANDWICHES

Available on a selection of breads

Galvin cure smoked salmon & cream cheese bagel	13.50
Coronation chicken	11.00
Club sandwich	15.00
Kirkham's Lancashire cheese & red onion marmalade	8.50
Bookmaker sandwich	15.00

### MAIN COURSES

Three grain pasta, wild mushrooms, hazelnuts & artichokes	9.50/17.50
Linguini, brown shrimp, chilli & coriander	12.50/19.50
Yellowfin tuna burger, white cabbage slaw & avocado	21.50
Galvin burger Deluxe	15.50
Galvin Hot dog Deluxe, fresh Maille mustard	11.50

### SIDES

Crisp leaf salad	4.00
Sauté spinach	4.00
House chips & spiced mayonnaise	4.00
Fine beans	4.00

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## ALL DAY MENU

Available 11am-11pm

### DESSERTS

Selection of sorbets & ice creams	5.00
Rum baba, golden raisins, vanilla cream	9.00
Rhubarb cheesecake, clementine sorbet	7.50
Sticky toffee pudding, Cornish clotted cream	8.00
Valrhona chocolate mousse, almond biscuits	8.50
Selection of English cheeses, grapes and celery	12.50

### CHILDREN'S MENU

Toasted cheese sandwich	4.50
Fish finger sandwich, lemon mayonnaise	7.50
Tomato & basil three grain pasta	7.50
Macaroni cheese	7.50
Sausage and mash	9.00
Galvin burger Deluxe & chips	9.50
Galvin Hot dog Deluxe & chips	9.50

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## AFTERNOON TEA

AT THE ATHENAEUM  
Available 12:30pm-4.30pm

### CHAMPAGNE

Afternoon Tea with a glass of

Lanson Père et Fils Brut, NV	39.50
Lanson Rosé, NV	41.50
Lanson White Label Sec, NV	44.00

### AFTERNOON TEA

A selection of finger sandwiches, pastries, cakes,  
scones & clotted cream, housemade jam  
Selection of artisan teas  
29.50

### GLUTEN & DAIRY FREE

Afternoon Tea  
Dairy & gluten free  
29.50

### SELECTION OF ARTISAN TEAS 4.00

Royal English Breakfast  
Darjeeling First Flush  
Earl Grey  
Assam BOP  
Dragon Pearl Jasmine  
Sencha Fukuyja  
Camomile Flower  
Passionfruit & Orange  
Lemon Verbena  
Moroccan Mint  
Ceylon OP  
Gunpowder Green  
Pai Mu Tan Leaf Tea - White

*The menu is designed for the enjoyment of all guests at the table*

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## BAR SNACKS

Items also available after 11pm are marked 🌙

Nocellara olives 🌙	4.00
Marcona almonds, preserved lemon & marinated artichokes	4.00
Miniature Scotch egg	3.50
House chips & spiced mayonnaise 🌙	4.00
Heritage beetroot & Westcombe ricotta on crisp sourdough	7.50
Belgian endive, walnut & Roquefort salad 🌙	8.00
Terrine of game, pear chutney and pickled walnuts	8.50
Dedham Vale beef tartare & toasted sourdough	10.50
Club sandwich 🌙	15.00
Bookmaker sandwich	15.00
Galvin hot dog Deluxe	11.50
Galvin burger Deluxe	15.50
Yellow fin tuna burger, white cabbage slaw & avocado	21.50
Beech smoked chicken, mango & coriander dressing 🌙	7.00 / 13.50
Poached lobster & cauliflower salad	21.50 / 32.50
Three grain pasta, wild mushrooms, hazelnuts & artichokes	9.50 / 17.50
Caramelised apple tart with cider brandy cream	7.50
Valrhona chocolate mousse, almond biscuits	8.50
Sticky toffee pudding, Cornish clotted cream	8.00

### CAVIAR

Exmoor caviar 30g 150.00

Oscietra caviar 30g 170.00

*All served with blinis & sour cream*

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## DRINKS

### Aperitif & Vermouth

Mancino Vermouth Rosso Amaranto	8.00
Mancino Vermouth Bianco Ambrato	8.00
Mancino Vermouth Chinato	10.50
Mancino Vermouth Secco	8.00
Nardini Bitter	7.00
Rinomato Aperitivo Bitter	7.00

### Beer & Cider

Monteith's New Zealand IPA 330ml	8.00
Menabrea Italian Lager 330ml	8.00
Anchor American Porter 335ml	8.00
Dunkerton's Organic Cider 330ml	8.00

### Soft Drinks

Cedrata Tassoni	4.00
Crodino	4.00
Coca Cola	4.00
Diet Coke	4.00
East Imperial Burma Tonic	4.00
East Imperial Yuzu Tonic	4.00
East Imperial Thai Ginger Ale	4.00
East Imperial Ginger Beer	4.00
East Imperial Soda Water	4.00
Fever Tree English Lemonade	4.00
Fever Tree Naturally Light Tonic	4.00

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## DRINKS

### Cocktails

15.00

Basilico Mojito	Mezcal Aperitivo	Connected Sidecar
Corpse Reviver #7	Better Spritzer	Mediterranean Lemonade (0% ABV)
Margarita Shot	Amedeo	Clay Pot Negroni
A Very Brooklyn Mancino	Champagne Julep	Double Bellini
Shaken Rob Roy	Down Street Manhattan	Vodka & Sake Collins

### Gin

Bathtub Gin	9.50	Four Pillars	12.00
Bols Genever	9.50	Hayman's Old Tom	9.50
Citadelle	9.50	No.3 London	9.50
D1 Gin	10.00	Sipsmith	9.50
Deaths Door	11.50	St. George Terroir	11.00
Gin Mare	11.00	Tarquin's	12.50
Elephant Gin	12.00	VII Hills	10.00
Elephant Sloe	12.00	Williams Chase Elegant	10.00
Fair Gin	11.00	Williams Chase GB	9.50

### Vodka

Fair Vodka	9.50
Konik's Tail	9.50
William Chase	9.50
D1 Vodka	10.00

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## DRINKS

### Rum

Blackwell	9.00	Fair Rum	12.00
Chairman's Reserve	9.00	Hechicera	10.50
Don Q Cristal	9.00	Owney's	11.50
Don Q Gold	10.00	Plantation ***	9.00
Don Q Anejo	11.00	Pyrat XO	12.00
Don Q Gran Anejo	21.00	Trois Rivieres	9.00

### Tequila

Maestro Dobel	12.50	Ocho Ocurado	9.00
Ocho Extra Anejo	23.00	Ocho Pura	9.00

### Mezcal

Enmascarado (Espadin)	15.00
La Venenosa Costa Raicilla	16.00
La Venenosa Sur Raicilla	18.00
Papadiablo (Espadin)	19.50
Quiquiriqui (Espadin)	10.00
San Cosme (Espadin)	10.00

### Sotol

Hacienda De Chihuahua Plata	9.00
Hacienda De Chihuahua Reposado	10.00
Hacienda De Chihuahua Anejo	11.00

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## DRINKS

### Whisky & Whiskey

Aberfeldy 21yr	30.00	Dalmore Cigar Malt	19.00
Aberlour 1970	115.00	Dalmore 18yr	26.00
Aberlour A'Bunadh	13.00	Dalmore McKenzie	39.00
Antiquary	8.00	Dalwhinnie 15yr	12.00
Arbeg Supernova	100.00	Deanstone 12yr	12.00
Athenaeum Special Blend	12.00	Dewars White Label	8.50
Bailie Nicol Jarvie	8.00	Dewar's Signature	64.00
Bain's	10.00	Dimple Haig	12.50
Balvenie 17yr Doublewood	22.00	Four Roses Single Barrel	11.00
Balvenie 30yr	180.00	Glencoe 8yr	9.50
Berry's Bladnoch 1992	8.00	Glendeveron 10yr	10.50
Berry's Dailuaine 1985	9.00	Glen Elgin 1996	14.00
Berry's Glenrothes 1978	114.00	Connoisseurs Choice	
Berry's Jura 1976	51.00	Glen Elgin 32yr	200.00
Berry's Springbank 1968	285.00	Glen Esk 1985	86.00
Blue Hanger 4th Release	22.00	Connoisseurs Choice	
Blue Hanger 25yr	22.00	Glen Grant 1956	97.00
Chapter 9 English Whisky	16.00	Glenkinchie 12yr	11.00
Dalmore Cabernet Sauvignon	216.00	Glenlivet 1948	343.00

### Elements of Islay

Br6	29.00	Lg5	22.00
Bw6	31.00	Oc2	63.00
Peat	12.50		

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## DRINKS

### Whisky & Whiskey

Glenlossie 1982	22.00	Poit Dhubh 12yr	14.00
Connoisseurs Choice		Rock Town Rye	9.50
Hakushu Distillers Reserve	12.00	Rosebank 12yr	70.00
Hazelburn 8yr	22.00	Royal Brackla 1995	65.00
Hibiki Harmony	14.50	Connoisseurs Choice	
Highland Park 25yr	85.00	Royal Lochnagar 2000	14.00
Inish Turk Beg Maiden Voyage	37.00	Distillers Edition	
Johnnie Walker Blue Label	40.00	Royal Salute 21yr	27.00
Johnnie Walker King George V	120.00	Teerenpeli	17.00
Isle of Jura Prophecy	17.50	Tullibardine 25yr	36.50
Linkwood 12yr	12.00	Vulson Old Rye	14.50
Littlemill 12yr	12.00	Whistlepig 10yr	20.00
Longrow 10yr	18.00	Whistlepig Boss Hog 13yr	66.00
Macallan 1876 Replica	100.00	Wild Turkey	8.50
Macallan 25yr	227.00	Yamazaki Distillers Reserve	10.00
Michel Couvreur Special Vat	28.50	Zuidam American Oak 8yr	17.50
Monkey Shoulder	8.50	Zuidam French Oak 8yr	17.50
New Zealand Whisky 1993	32.00	Zuidam Single Cask	28.00
Old Potrero Rye	22.00		

### Flights

3x25ml measures

Island Hopper	18.00
Elements of Islay Peat, Ledaig Light, Jura Prophecy	
Highland Rambler	20.00
Dalmore Cigar Malt, Dalwhinnie 15yr, Royal Lochnagar 2000	
World Wanderer	28.00
Bains, Zuidam French Oak 8yr, New Zealand 1993	

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## DRINKS

### Cognac

Châteaux Triac Tiffon	23.50
Hennessy Paradis Extra	144.00
Maxim Trijol VSOP	9.00
Ragnaud Sabourin 35 Alliance	28.00
Remy Martin Louis XIII	235.00

### Armagnac

Baron De Sigognac Bas Armagnac 10 Ans	9.00
Baron De Sigognac Bas Armagnac 20 Ans	14.00
Baron De Sigognac Bas Armagnac VSOP	9.00

### Calvados

Dupont Plus De 17 Ans	24.00
A.Camut Auge 6 Ans	13.00
Dupont VSOP	11.50

### Other Spirits

Akashi Tai Siraume Umeshu	8.50
Cachaca Capucana	10.00
Choya Umeshu Extra Aged With Ume Plum	8.00
Van Wees Yuzu Liqueur	8.00
Pisco Porton	8.00

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## DRINKS

### Digestif & Liqueur

Amaretto Lazzaroni	7.00		
Amaro Lucano	7.00		
Amer Picon	7.00	Grand Marnier	7.00
Baileys	7.00	Kummel Wolfschmidt	7.00
Benedictine Dom	7.00	Absinthe St. George Verte	20.00
Caffe Borghetti	7.00	Jade Perique Tabac	15.00
Chartreuse Green	9.00	Limoncello Luxardo	7.00
Chartreuse Yellow	9.00	Licor 43	7.00
Cherry Heering	7.00	Luxardo Maraschino	7.00
Cynar	7.00	Mandarine Napoleon	8.00
Fair Goiji Liqueur	9.00	Nardini Acqua Di Cedro	8.00
Fernet Branca	7.00	Nardini Amaro	7.00
Fernet Brancamenta	8.00	Nardini Rabarbaro	7.00
Frangelico	7.00	Pierre Ferrand Dry Curacao	8.00
Galliano	7.00	Roots Herb Spirit	7.00
		Roots Mastiha	7.00
		Solerno Orange	8.00
		Strega	7.00

### Cigars

Cohiba Club Pack of 10	15.50
Cohiba Siglo VI	37.00
H Upmann Half Corona	10.00
Montecristo No. 4	12.50
Partagas Series D No. 4	18.00
Romeo Y Julieta Short	18.50

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## CHAMPAGNE & SPARKLING WINE

Lanson Père et Fils Brut NV	14.50/69.00
Lanson Rosé NV	16.50/85.00
Ruinart Blanc de Blancs NV	92.00
Saumur Brut, Bouvet-Ladubay, Loire NV	47.00
Herbert Hall Brut, Kent, 2013	65.00
Nyetimber Classic Cuvée, Sussex, England NV	78.00

LANSON WHITE LABEL SEC NV

19.00 / 95.00

Jacquesson Cuvée 738 Extra Brut NV	90.00
Laurent Perrier Rosé NV	110.00
Deutz, 2007	118.00
Lanson Extra Aged Brut Vintage Blend	122.00
Charles Heidsieck, 2005	125.00
Dom Perignon, 2006	195.00
Krug Grande Cuvée NV	205.00

Magnum Galvin Grande Reserve NV

115.00

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## WINE LIST

### Rosé

Elegance Rosé, Carteron, Côtes de Provence, 2015

175ml 500ml 750ml

7.25 19.50 29.00

Sancerre Rosé, Domaine Andre Dezat, Loire, 2015

44.00 Bottle

Chene Bleu Rosé, Vaucluse, Rhône, 2014

52.00 Bottle

### Sweet

	100ml	750ml
Monbazillac Les Brumes Ch. les Hautes Caillevet, France, 2013	8.00	55.00
Maury Mas Amiel, Roussillon, 2013	8.50	48.00
Ambre Rivesaltes, Domaine des Chenes, Roussillon 2006	9.00	49.00
Moscato d'Asti, Michele Chiarlo, Italy 2015 <b>(375ml bottle)</b>	9.00	27.00
Gonzalez Byass, Nectar, Pedro Ximenez Dulce, Jerez, Spain	10.25	73.00
Sauternes, Château Delmond, Bordeaux 2012	10.00	65.00

### Port

Crown Barbeito, Medium Sweet, Madeira NV	7.00	42.00
Quinta de La Rosa, LBV 2011	19.50	65.00
Galvin 10 YO Tawny <b>(500ml Bottle)</b>	12.00	53.00
Vintage Port Quinta de La Rosa 2007	19.00	115.00
Dow's 1983		189.00

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# GALVIN

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## WINE LIST

### White

	<b>175ml</b>	<b>500ml</b>	<b>750ml</b>
Grillo, Terre di Chiara, Sicily, Italy	6.80	19.25	
Beaujolais Blanc, Maison Coquard, Burgandy	9.80	27.50	
Bacchus, Kingcote Vineyards, Essex	10.50	33.50	
Sauvignon de Touraine 'Les Grenettes' Dom. Beausejour, 2015	10.00	26.75	40.00
Galvin Bourgogne Chardonnay, 2014	10.25	27.00	41.00
Costières de Nimes, Château Saint-Cyrgues, 2015			26.50
Trois Poules Blanc, Languedoc-Roussillon, 2015			33.50
Picpoul Treize Vents, Languedoc-Roussillon, 2015			34.00
Muscadet Les Parcelles, Domaine Haut Noelles, 2014			36.75
Riesling 'Les Fossiles' Mittnacht Freres, Alsace, 2015			41.00
Macon Vergisson Les Rochers, Domaine Guerrin & Fils, 2014			44.00
Roero Arneis, Deltetto, Piedmont Italy, 2015			44.00
Albariño Abadia de San Campio, Bodegas Terras Gauda, Galicia, Spain			46.00
Sancerre, Domaine Pierre Morin, Loire, 2015			48.00
Chablis Domaine Gilles et Nathalie Fevre, Burgundy, 2014			50.00
Pouilly-Fumé 'Les Tonnes', Loire, 2011			62.50
Cherubino Sauvignon Blanc, Pemberton, Western Australia, 2013			65.00
Rully Blanc Margotés, Dom Jacqueson, Burgundy, 2014			66.00
Puligny Montrachet, Domaine Bachelet Monnot, Burgundy, 2013			85.00
Saint Aubin "Murgers dents de Chien" Domaine V. Girardin, Burgundy, 2013			89.00
Chêne Bleu 'Aliot', Vaucluse, Rhône, 2011			99.00
Meursault 'Les Narvaux' Domaine Ballot Millot, Burgundy, 2014			115.00
Bienvenues-Bâtard-Montrachet, Paul Pernot, Burgundy, 2012			270.00

Wines by the glass are also available in a 125ml measure.

Please ask your waiter.

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# GALVIN

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## WINE LIST

— Red —

	<b>175ml</b>	<b>500ml</b>	<b>750ml</b>
Refosco dal Penduncolo Rosso, Vini Stocco, Friuli, Italy	7.00	20.00	
Tempranillo Roble, Eterno, Castilla, Spain	9.80	27.50	
Bordeaux Terre Rouge, Domaine Bonnet, 2010	9.00	24.00	36.00
Galvin Rasteau, Domaine André Roméro, Rhône, 2013	10.25	27.00	41.00
Saumur-Champigny, Domaine Le Petit Vincent, Loire, 2014	10.50	28.00	42.00
Carignan, Baron de Badassière, Côtes de Thau, 2014			26.50
Trois Poules Rouge, Languedoc, 2013			32.00
Côtes du Rhône, Château Mont Redon, 2014			34.00
Beaujolais Villages, Domaine André Colonge, 2014			36.75
DouRosa Tinto, Quinta de la Rosa, Pinhão, Portugal, 2013			38.00
Rioja Reserva, Izadi, Spain, 2012			42.00
Cahors Malbec, Château de Chambert, South-West France, 2010			53.00
La Chenade, Lalande de Pomerol, Bordeaux, 2013			55.00
Crimson Pinot Noir, Ata Rangi, Martinborough, New Zealand, 2014			60.00
Savigny Lès Beaune, Domaine Pierre Guillemot, Burgundy, 2012			78.00
Barolo 'Le Albe', G.D.Vajra, Piedmont, Italy, 2012			82.00
Châteauneuf du Pape 'Mourre des Perdrix', Rhône, 2011			88.00
Marsannay En Ouzeloy, Domaine René Bouvier, Burgundy, 2013			89.00
Gevrey-Chambertin 'Clos Village", Dom. Philippe Rivera, Burgundy, 2013			102.00
Chêne Bleu 'Heloise', Vaucluse, Rhône, 2010			110.00
Château Trotte Vieille 1er Grand Cru Classe St Emilion, Bordeaux 1998			128.00
Brunello di Montalcino, Fossacolle, Tuscany, Italy, 2011			125.00
Shafer Merlot, Stags Leap District, Napa Valley, USA, 2013			145.00
Vosne Romaneé Clos des Réas, Domaine Michel Gros, Burgundy, 2012			165.00
Chapelle Chambertin, Domaine Rossignol -Trappet, Burgundy, 2001			190.00

Wines by the glass are also available in a 125ml measure.

Please ask your waiter.

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**Galvin Restaurants** are a family run collection of seven French restaurants founded in 2005 by Chris and Jeff Galvin, the first English brothers to both win a Michelin star. From fine dining business dinners to relaxed family friendly lunches and al fresco options, the brothers pride themselves on offering something to suit everyone while keeping high quality seasonal cuisine, luxurious surroundings and great hospitality at the heart of everything they do.

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**Menu last updated March 15th 2017**

**Pricing and dishes subject to change.**

**Dishes are representative of the type of food available at the restaurant.**