

# MENU



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“My doctor told me to stop having intimate dinners for four.  
Unless there are three other people”  
ORSON WELLES

ATHENÆUM



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# UP WITH THE LARK

Available from 7am – 11am

THE BAKER'S BOARD .....£14.00

Your choice of Hot Beverage, Breakfast Juice and items from the Baker's Board

Basket of Freshly Baked Pastries  
Sweet Muffins  
Toasted English Muffins or Bagels  
Brioche and Oversized Loaves  
Toasting Breads: Wholemeal, White and Rye  
Served with pots of Strawberry Jam, Marmalade and Honey

FROM THE LARDER .....£18.00

Complement your Baker's Board with a choice from our Larder

Set and Low Fat Yoghurts and Pro Biotic Drinks  
Selection of Cereals, Crunches and Dried Fruits  
Granola Parfait, Yoghurt and Mixed Berry Brulees  
Chilled Fruit and Cream Pancakes  
Fresh Fruit Salad and Freshly Sliced Fruits  
Seasonal Fruit Compote  
English Farmhouse Cheeses  
Scottish Smoked Salmon  
Cured Meats

THE FULL ENGLISH .....£22.00

A traditionally English way to start the day!  
The Baker's Board, Larder and your choice from the Kitchen Range

## THE KITCHEN RANGE

Traditional English Breakfast: Two Free Range Eggs cooked to your liking, Dry Cured Bacon, Plum Tomato, Cumberland Sausage, Field Mushrooms and Fried Bread

Two Eggs – Poached, Scrambled, Boiled or Fried (with toast or toasted soldiers)  
Corned Beef Hash with Poached Eggs  
Eggs Florentine (v)  
Eggs Benedict  
Omelette with your choice of filling  
Egg White Omelette with New Forest Wild Mushrooms (v)  
Field Mushrooms on a Toasted Doorstep  
Lambs' Kidneys on a Toasted Doorstep  
Poached Scottish Haddock  
Grilled English Kipper  
American style Pancakes or Waffles with Canadian Maple Syrup (v) or Crispy Streaky Bacon  
Porridge with Milk or Cream (v)

BREAKFAST SIDES .....£4.00

English Black or White Pudding  
Hash Browns (v)  
Baked Beans (v)

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# ELEVENSES

Served from 11am-11pm

☛ MIDNIGHT MUNCHIES served from 11pm onwards

We are passionate about food, all our dishes are cooked to order and each time you visit us you will notice our menu changes seasonally in celebration of the best fresh natural produce!

We take great care sourcing raw ingredients of exceptional quality. Our meat is sourced directly from selected farms practising good husbandry and is guaranteed to be additive free, our eggs are free range and we insist that our seafood is caught using sustainable fishing methods and is delivered to us fresh everyday.

## THE SANDWICH BAR

Black Cab Specials: Fried Egg; Bacon Buttie or Piccadilly Porker .....	£7.50
Athenaeum Club with Hand Cut Chips .....	£14.50
Lobster and Avocado with Lime Dressing on Mixed Seed Brown .....	£14.50
Scottish Sirloin Steak Sandwich on Rye with Horseradish and Hand Cut Chips .....	£14.50
Ralph's Hot Salt Beef with Mustard on Rye .....	£11.50
Ham and Farmhouse Cheddar with Apple Chutney on Toasted Farmhouse White ☛.....	£9.00
Free Range Chicken and Avocado with Lemon Mayonnaise on Tomato Bread ☛.....	£9.00
Flatbread rolled with Grilled Pepper, Red Onion and Rocket (v) ☛.....	£9.00

Classic English Sandwiches are available upon request ☛

## CLASSIC COMFORT

Field Mushrooms on a Toasted Doorstep (v) .....	£5.50
Lambs' Kidneys on a Toasted Doorstep .....	£9.50
Baked Beans on a Toasted Doorstep (v).....	£5.00
Athenaeum Beef Burger with Hand Cut Chips.....	£14.50
Spicy Tuna Burger with Chilli Salsa and Rocket .....	£14.50
Macaroni Cheese (v) ☛.....	£12.00
Spaghetti Bolognese ☛.....	£14.50
Homemade Pizza with Scottish Oak Smoked Salmon and Dill ☛.....	£14.00
Fish and Chips with Sweet Peas and Homemade Tartare Sauce .....	£16.50
Fisherman's Pie ☛.....	£15.50
Toad in the Hole .....	£13.50
Soft Boiled Eggs with Avruga Caviar and Toasted Soldiers .....	£10.50
Omelette Arnold Bennett .....	£13.50
Eggs Benedict .....	£12.00

Small/Large

## MORE THAN JUST LEAVES

Caesar Salad served with Anchovies, Chicken or Shrimp.....	£9.00/£14.50
Chicken with Tarragon, Endive and Plum Tomatoes .....	£9.00/£14.50
Spicy Beef Salad.....	£10.00/£15.50
Grilled Tuna Salad.....	£10.00/£15.50
Summer Salad of Beets, Leaves and Asparagus (v) .....	£8.00/£13.50

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# ELEVENSES

(CONTINUED)

Served from 11am-11pm

☛ MIDNIGHT MUNCHIES served from 11pm onwards

## WHET YOUR APPETITE

Lobster and Crab Broth ☛.....	£8.00
Colette's Chicken Soup with Matzo Balls ☛.....	£7.00
Soup of the Day ☛.....	£7.00
Traditional Scottish Oak Smoked Salmon ☛.....	£12.50
Cornish Crab Cake .....	£11.00
Morecambe Bay Prawn Cocktail .....	£12.50
Old Fashioned Ham Hock Terrine with Piccadilly Piccalilli ☛.....	£9.00
Tomato, Onion and Mature Cheddar Tart (v) ☛.....	£8.00
Sevruga Caviar with Blinis and Sour Cream .....	£46.00

## SQUARE MEALS

Classic Grilled Dover Sole with Jersey Royals .....	£28.50
Seared Scottish Halibut with Parsley Butter and Gratinated Fennel.....	£22.00
Seared Wild Dorset Seabass with Cucumber and Mint Salad .....	£20.00
Baked Cornish Lobster Mornay.....	£28.50
Honey Roasted Gloucester Old Spot Pork Belly with Apple Bubble and Squeak .....	£16.50
Roast Rack of New Season Dorset Lamb with Wild Garlic Potatoes .....	£20.00
Calves' Liver and Bacon with Onion Mash.....	£18.00
Char-Grilled Scottish Rib Eye Steak with Hand Cut Chips and Bearnaise Sauce.....	£20.00
Grilled Golden Cross Goats Cheese with Summer Squash and Asparagus (v) .....	£15.00

## ON THE SIDE..... £4.00

Potatoes: Creamy Mash, Jersey Royals or Hand Cut Chips

Vegetables: Char Grilled English Asparagus, Gratinated Fennel or Apple Bubble and Squeak

Salads: Wild Leaves, Tomato and Basil or Coleslaw

## SWEET TREATS

Treacle Tart with Vanilla Ice Cream ☛.....	£8.00
Classic Lemon Tart with English Strawberry Sorbet ☛.....	£8.00
Summer Pudding with English Berries and Lemon Cream .....	£8.00
English Raspberry Crumble with Thick Yoghurt .....	£8.00
Sticky Date and Toffee Pudding with Devonshire Clotted Cream ☛.....	£8.00
Homemade Ice Creams and Sorbets ☛.....	£8.00
Warm Chocolate and Lavender Pudding with Regent's Park Honey Ice Cream .....	£8.00
Gooseberry Fool ☛.....	£8.00
Knickerbocker Glory .....	£8.00

## ...OR SOMETHING SAVOURY

English Farmhouse Cheeses with Date and Onion Chutney ☛.....	£9.00
Welsh Rarebit .....	£8.00



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# TIME FOR TEA

Available from 2.30pm onwards

## ATHENAEUM PINK AFTERNOON TEA

Full Afternoon Tea .....£23.00

Full Afternoon Tea with a Glass of Pink Champagne .....£28.00

Traditional English Finger Sandwiches (Ham, Cucumber, Free Range Egg and Cress, Scottish Oak Smoked Salmon)

Freshly Baked Scones with Homemade Jam and Devonshire Clotted Cream

Granny's Cakes (Carrot and Coconut, Traditional Fruit, Dark Chocolate and Orange, Lemon Drizzle)

Toasted Crumpets and Tea Cakes

Your choice of Tea, Herbal Tea or Infusion

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# SIMPLE SIPS

## HOT

Hot Beverages are served with Homemade Biscuits .....£4.50

Teas – your choice of Tea or Infusion

Coffees – Filter, Decaffeinated, Cappuccino, Espresso, Café Latte

Valrhona Hot Chocolate

Full Fat, Skimmed and Soya Milk are available

## FRESH JUICES

Orange, Grapefruit, Cranberry, Jonagold Apple, Tomato or Carrot .....£3.95

## SMOOTHIES AND SHAKES

Your choice of ingredients – blended for you .....£5.00

Fresh Fruits, Yoghurts, Ice Creams, Milk and Juices

Glass of Ice Cold Milk .....£2.50

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# KIDDIE FEST

Ham and Farmhouse Cheddar on Toasted Farmhouse White .....£8.50

Baked Beans on Toast (v) .....£8.50

Athenaeum Beef Burger with Hand Cut Chips .....£8.50

Fish and Chips with Sweet Pea Fritter and Homemade Tartare Sauce .....£8.50

Macaroni Cheese (v) .....£8.50

Spaghetti Bolognese .....£8.50

Soft Boiled Eggs and Toasted Soldiers (v) .....£8.50

Homemade Pizza with Cheese and Tomato (v) .....£8.50

Piccadilly Porkers with Creamy Mashed Potatoes .....£8.50

Banana Splits, Knickerbocker Glories, Ice Creams, Fresh Fruit Kebabs and More .....£4.50

Smoothies, Shakes, Juices, Milk and 'Babyccino' too .....£2.50



# CHAMPAGNE & WINE

		125ml glass	bottle
<b>CHAMPAGNES</b>			
01	Louis Roederer Brut Premier..... NV	11.00	49.00
301	Louis Roederer Brut Premier in Magnum ..... NV		95.00
06	Taittinger Brut Reserve ..... NV	13.50	58.00
03	Laurent Perrier..... NV		60.00
04	Bollinger Special Cuvee ..... NV		75.00
07	Taittinger Rose ..... NV		70.00
11	Laurent Perrier Rose..... NV		80.00
02	Louis Roederer Brut Vintage..... 1999		85.00
08	Bollinger Grande Annee..... 1997		115.00
05	Pol Roger Churchill..... 1988		160.00
09	Taittinger Comtes de Champagne Blanc de Blancs..... 1996		170.00
10	Louis Roederer Cristal..... 1999		180.00
<b>SPARKLING WINES</b>			
100	Nyetimber Classic Cuvee ..... 1999		52.00
		175ml	250ml
<b>WHITE WINES</b>			
29	Domaine de Luzanet, Cotes de Gascogne, France..... 2005	5.50	19.75
23	Sangoma Chenin Blanc, Paarl, South Africa..... 2006		20.00
89	Domaine Felines Jourdan Picpoul de Pinet, Costieres de Nimes, France 2004		22.00
31	Fairview Sauvignon Blanc, Paarl, South Africa ..... 2006		24.00
21	Rocky Gully Riesling, Western Australia ..... 2005	6.50	24.00
77	Ca' dei Frati Lugana, Veneto, Italy ..... 2005	6.75	25.00
43	Brokenwood Cricket Pitch Sauvignon/Semillon, Hunter Valley, Australia 2005		26.00
48	Ca' del Solo Malvasia Bianca, Santa Cruz, California, USA ..... 2005		27.00
59	Franz Haas Pinot Grigio, Alto Adige, Italy ..... 2004	8.00	31.00
15	Bodegas Palacios Remondo Rioja Blanco, Rioja, Spain ..... 2003		31.00
54	Boisset Bourgogne Chardonnay, Burgundy, France ..... 2004	8.50	32.00
17	Didier & Pascal Picq Chablis, Burgundy, France ..... 2004	9.00	35.00
84	Isabel Estate Sauvignon Blanc, Marlborough, New Zealand ..... 2004	9.50	35.00
56	Pieropan 'Calvarino' Soave, Veneto, Italy ..... 2003		36.00
19	Jean Max Sancerre Cuvee CM, Loire Valley, France ..... 2003		38.00
50	Qupe Chardonnay/Viognier, Santa Barbera, California, USA ..... 2004		40.00
20	Domaine Niero Pinchon Condrieu 'Les Ravines', Rhone, France ..... 2002		62.00
28	Giaconda Aeolia Roussane, Victoria, Australia ..... 2003		85.00
71	Arnaud Ente Meursault 'Goutte d'Or', Burgundy, France ..... 2001		95.00
72	Domaine Vougeraie Clos Blanc de Vougeout, Burgundy, France ..... 2001		110.00
<b>WHITE HALVES</b>			
913	Caves de l'Aurore Macon Villages, Burgundy, France ..... 2004		12.50
917	Race Chablis, Burgundy, France ..... 2003		16.00
919	JM Sancerre Cuvee CM, Loire, France ..... 2004		20.00
914	Bouzereau Meursault Les Tessons, Burgundy, France ..... 2002		32.00
<b>ROSE WINES</b>			
52	Bonny Doon Vin Gris de Cigare, Santa Cruz, California, USA ..... 2004	7.00	27.00
34	Jean Max Roger Sancerre Rose, Loire, France ..... 2003		38.00

	175ml	250ml	bottle
<b>RED WINES</b>			
75 Umani Ronchi Montepulciano d'Abruzzo, Italy .....2004	5.50	7.50	19.75
83 Villa Tonino Nero d'Avola, Marsala, Italy .....2004			20.00
35 Quinta do Crasto Douro Red, Douro Valley, Portugal .....2003			23.00
38 Chateau Fayau Bordeaux Superieur, Bordeaux, France .....2001			27.00
67 Agostinelli, Paarl, South Africa.....2004	6.75	9.00	26.00
76 Lyeth Merlot, Sonoma County, California, USA .....2003			27.00
39 Chatoux Beaujolais Villages Vieilles Vignes, Beaujolais, France .....2004	7.50	9.75	28.00
64 Ca' del Solo Big House Red, Santa Cruz, California, USA .....2003			27.00
68 Cullen Ellen Bussell Red, Margaret River, Australia .....2003			28.00
74 Selvapiana Chianti Rufina, Tuscany, Italy .....2003			30.00
82 Domaine Pietri-Geraud Collioure, Rousillon, France .....2001			33.00
88 Waterford Cabernet Sauvignon, Stellenbosch, South Africa.....2002	9.75	13.00	38.00
91 Frankland Estate Isolation Ridge Shiraz, Western Australia..... 2003	11.00	14.00	40.00
49 Allende Rioja, Rioja, Spain .....2001	12.00	15.00	43.00
41 Chateau Tronquoy-Lalande, St Estephe, Bordeaux, France .....2000			44.00
66 Amisfield Pinot Noir, Central Otago, New Zealand.....2003			46.00
86 Domaine des Saumades Chateauneuf-du-Pape, Rhone, France .....2003	13.50	16.50	48.00
57 Yering Station Shiraz/Viognier, Victoria, Australia.....2003			53.00
42 Casa Castillo Las Gravas, Jumilla, Spain .....2000			55.00
44 Dujac Fils & Pere Chambolle-Musigny, Burgundy, France.....2001			60.00
87 Isole e Olena Cepparello, Tuscany, Italy .....2002			70.00
46 Domaine Rene Engel Clos de Vougeot Grand Cru, Burgundy, France...2000			100.00
80 Ridge Montabello, Santa Cruz, California, USA .....2000			115.00

**RED HALVES**

952 Chateau Fayau, Bordeaux, France .....2001			12.50
951 Chateau Trignon Gigondas, Rhone, France.....2002			19.00
953 Qupe Syrah, Central Coast, California, USA .....2004			20.00
958 Frogs Leap Zinfandel, California, USA .....2002			28.00

**OUT WITH THE OLD AND IN WITH THE NEW**

To keep our range of wines fresh and interesting, we change our list on a regular basis. Below are a selection of 'bin end' wines of which we have very little stock. Do enjoy them whilst they last.

	bottle	bin end
<b>White</b>		
71 Arnaud Ente Meursault 'Goutte d'Or', Burgundy, France..... 2001	95.00	55.00
90 Cullen Chardonnay, Margaret River, Australia In Magnum..... 2002	_____	90.00
<b>Red</b>		
80 Ridge Montabello, Santa Cruz, California, USA ..... 2000	115.00	85.00
85 Luciano Sandrone Barolo 'Le Vigne', Piedmont, Italy In Magnum ..... 2000	_____	170.00

	100ml	bottle
<b>SWEET AND PORT</b>		
965 Branchereau Coteaux du Layon Chaume, Loire, France – 37.5cl .....2004	8.00	24.00
964 Beerenauselese "Seewinkel" Weinbau Velich, Austria – 37.5cl.....2000	9.00	30.00
960 Chateau Bastor Lamontagne, Sauternes, France – 37.5cl.....1997		40.00
61 Quinta de la Rosa Late Bottled Vintage Port, Douro Valley, Portugal ...2000	6.00	35.00
62 Quinta de la Rosa 10 year old Tawny, Douro Valley, Portugal..... NV	8.00	45.00
63 Quinta de la Rosa Vintage Port, Douro Valley, Portugal .....1990		80.00

“Pleasure is none, if not diversified”  
JOHN DONNE

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