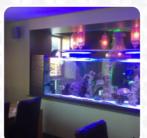




https://menuweb.menu 116 Piccadilly London, W1J 7BJ, United Kingdom +442074993464,+442076403333 - https://www.athenaeumhotel.com/









The menu of Athenaeum from London includes 144 courses. On average the courses or drinks on the menu cost approximately £13. You can view the categories on the menu below. LUXURY OASIS IN LONDON Step into a world of five-star luxury blended with an independent spirit at our award-winning, family-owned hotel nestled in the heart of Mayfair, directly opposite the serene Royal Green Park, Each of our rooms, suites, and residences showcases a rich tapestry of British heritage and bespoke craftsmanship, elegantly intertwined with the charm of Art Deco influences. With a culinary experience that features modern, seasonal dishes and the quintessentially British tradition of decadent afternoon tea, The Athenaeum is a true reflection of the London spirit. PRIVATE RESIDENCES AT THE ATHENAEUM For discerning quests seeking ultimate privacy, our luxurious private Residences are the perfect retreat. With ample space for families, groups, and extended stays, these 18 fullyserviced apartments come with private entrances, fully equipped kitchens, and spacious living and dining areas. Enjoy the comforts of home with our 24-hour In Room Dining service, ensuring a seamless home-from-home experience. CONDÉ NAST JOHANSENS AWARDS FOR EXCELLENCE 2024 We are proud to have been recognized with the prestigious title of Best Urban Hotel. CONDÉ NAST TRAVELLER'S READERS' CHOICE AWARDS 2021 Honoured to be voted Number 33 in the Favourite London Hotels category. CONDÉ NAST JOHANSENS AWARDS FOR EXCELLENCE 2022 Celebrated for our exceptional service, we've been awarded Best Service 2022. THE CATEYS 2021 Recognizing our outstanding team, Joanne Taylor-Stagg was named Manager of the Year and Sharon received the F&B Manager of the Year award. THE CATERER BEST PLACES TO WORK IN HOSPITALITY Proud to be voted No. 18 in 2021 and No. 21 in 2022, highlighting our commitment to creating a nurturing work environment. The Living Wall Symbolic of our dedication to sustainability, The Athenaeum's Living Wall stretches from street level to the tenth floor. This vibrant feature pays homage to the lush greenery of Green Park while serving as a vital habitat for London's biodiversity. We are thrilled to have achieved EarthCheck Silver Certification, a testament to our commitment to sustainable travel and tourism. EXCLUSIVE RESIDENTS LOUNGE - THE VIEW Available exclusively for guests booking directly with us, The View on the tenth floor offers a splendid location for an afternoon drink, complemented by sweeping sunset vistas of London's iconic skyline. The ambiance is reminiscent of a private members club, ensuring a truly unique experience. Dogs Friendly Hotel We understand that dogs deserve luxury too! Our VIPup package includes a deep-filled, hypoallergenic hollow-fibre mattress and a range of delicious treats to ensure your four-legged friend enjoys their stay as much as you do.



Salads Fruit Cakes

CAESAR SALAD £11 ORANGE BLOSSOM CAKE

Smoothies Sharing Platters

ENERGISE VEGETARIAN PLATTER £18

Side Orders Pastry

INVISIBLE CHIPS £4 MACARON

Beef Vegetarian Starters

RIB EYE SWEETCORN SOUP

Cold Pressed Juices Small Plates

REFRESH PRESSED TERRINE OF ROAST CHICKEN HAM HOCK

Juices Bar Food

RENEW SMOKED ALMONDS £4

Jing Tea

Biscuits Modifiers

FULL FAT

Schwarze Tees

Afternoon Tea

AFTERNOON TEA

Pizza Vegetarisch Klein Ø 28Cm

JASMINE CHAMOMILE FLOWER

Contorni Specialty Drinks

TURMERIC LATTE ROCKET PARMESAN SALAD £5

Sangría Sharing Plates

CHARCUTERIE PLATTER £18



Champagne & Prosecco

AYALA BRUT MAJEUR NV

Hot Drink

HOT CHOCOLATE

White Teas

PAI MU TAN

Green & White Teas

TREGOTHNAN GREEN

Choose Your Cheese

VEGAN CHEDDAR

Lot 35 Loose Leaf Tea

NIAGARA PEACH

Mixed Dishes

BEER BATTERED FISH CHIPS

Brunch Delights

EGGS ROYALE £17

Coffee / Hot

BEETROOT LATTE

Black Tea Blends

LAPSANG SOUCHONG

Pmd Tea's By The Pot

ROOIBOS

Other Teas In Our Afternoon Tea Range

GUNPOWDER GREEN

Bottle Fruit Juice

ORANGE PASSION FRUIT

House Press Shakes

ALMOND

Mini Sweets

CLOTTED CREAM

Brunch - Thés Dammann Frères

SENCHA FUKUYU

Botanical Infusions

MANUKA

Alcoholic Drinks

RIESLING

PROSECCO

American Food

EGGS BENEDICT

£17

HOT DOG

Tea

MOROCCAN MINT

LEMON VERBENA



Teas

CEYLON OP

LAVENDER BLACK

Course 3

BLUEBERRY CHEESECAKE, VANILLA ICE CREAM

BRITISH CHEESE; WINSLADE, WINTERDALE SHAW, BARKHAM BLUE

Black Teas

TREGOTHNAN CLASSIC ENGLISH BREAKFAST

DARJEELING FIRST FLUSH

Late Risers

QUAIL EGG MUSHROOM TART £11

POACHED EGGS, AVOCADO,
HARISSA TOAST

Nibbles And Sharing Dishes

MACKEREL RILLETTES OLIVE BREAD*

ARTISAN BREAD BUTTER £6

Restaurant Category

ITALIAN

VEGETARIAN

Uncategorized

ROYAL ENGLISH BREAKFAST

ASSAM BOP

Starters



Hot Drinks

SOY

TEA

COFFEE

Course 1

SWEETCORN SOUP, CHORIZO CORIANDER

CURED SALMON, SMOKED EEL, PICKLED SHALLOT, SOUR CREAM, BEETROOT

PRESSED TERRINE OF ROAST CHICKEN HAM HOCK, CELERIAC MAYONNAISE

Course 2

CHEESE*

BEER BATTERED FISH CHIPS, MINTED CRUSHED PEAS, TARTARE SAUCE

GOOSNARGH CHICKEN, POTATO GNOCCHI, MUSHROOM, TRUFFLE, KALE

PEA SHALLOT RAVIOLI, SMOKED TOMATO PESTO, PEA SHOOT SALAD

Toast With The Most

CLUB SANDWICH; CHICKEN, BACON, EGG, TOMATO	£22
VEGETARIAN CLUB SANDWICH; AVOCADO, EGG, TOMATO	£17
TRIPLE DECKER SMOKED SALMON SANDWICH, CUCUMBER CREAM	£17



House-Blended Wellness Infusions

BLUE-TEA-FUL

ROSY GLOW

IMMUNI-TEA

These Types Of Dishes Are Being Served

BURGER

LAMB

ROAST BEEF

Scones

RASPBERRY STRAWBERRY JAM

LINCOLNSHIRE POACHER CHEDDAR SCONES

PICKLED CELERY, FIGS WALNUT

VEGAN 'CLOTTED CREAM'

Side Dishes

GRILLED CARROT SALAD	£11
JERSEY ROYALS, BUTTER MINT	£5
CREAMY MASH	£5
SKINNY FRIES	£5
FINE REANS	£5

Dessert



APPLE TART TATIN, VANILLA ICE CREAM

RASPBERRY CHEESECAKE

BLISS

COCONUT PANNACOTTA

STICKY TOFFEE PUDDING

Coffee

ESPRESSO

DOUBLE ESPRESSO

CAPPUCCINO

LATTE

MATCHA LATTE

Big Plates

PEA SHALLOT RAVIOLI	£25
GOONARGH CHICKEN	£30
CAULIFLOWER STEAK FRITTERS*	£19
116 BEEF BURGER	£24
DAILY MARKET CATCH	

Main



CURED SALMON £16
PLAIN AND RAISIN SCONES

PRESSED TERRINE OF ROAST GOOSNARGH CHICKEN HAM HOCK

BRAISED BEEF CHEEK SHIN

BLUEBERRY CHEESECAKE, WHITE CHOCOLATE DUST

BEENLEIGH BLUE

Add A Glass Of

AYALA BRUT MAJEURE NV

HAMBLEDON ENGLISH SPARKLING, NV	£15
HAMBLEDON ENGLISH ROSÉ, NV	£18
FREE-FLOWING PROSECCO (90 MIN)	£15
CHALKDOWN TRADITIONAL METHOD CIDER	£6
GUSBOURNE ENGLISH SPARKLING	£15

£17



Ingredients Used

BROCCOLI £5

COCONUT

DUCK

CHICKEN BREAST

HONEY

BEEF

Selection Of Sandwiches

BURFORD BROWN EGG MAYONNAISE, GARDEN HERBS

AVOCADO, GRILLED COURGETTE, CORIANDER ALMOND

CHICKEN, BABY GEM, TARRAGON MUSTARD

HOT SMOKED SALMON, SPRING ONION, LEMON SOUR CREAM

ROAST BEEF HORSERADISH RELISH

CUCUMBER, VEGAN CREAM CHEESE MINT

HUMMUS PIQUILLO PEPPER ROCKET

SPICED SWEET POTATO, 'FETA' CHEESE, SPINACH

Homemade Cakes, Pastries And Sweets



APPLE CUSTARD SPHERE

CHOCOLATE BLACKBERRY MOUSSE

PORK APPLE SAUSAGE ROLL, PICKLED WALNUT PUREE

WELSH RAREBIT ENGLISH MUFFIN

OUAIL EGG MUSHROOM TARTLET

MACKEREL RILLETTES ON OLIVE TOAST

YORKSHIRE PUDDING HONEY MUSTARD CHIPOLATA SAUSAGE

STRAWBERRY LEMON MOUSSE

RASPBERRY BROWNIE

PASSION FRUIT CHOCOLATE

RASPBERRY LOLLIPOP

Athenaeum

116 Piccadilly London, W1J 7BJ, United Kingdom

Opening Hours:

Monday 08:00-21:30 Tuesday 08:00-21:30 Wednesday 08:00-21:30 Thursday 08:00-21:30 Friday 08:00-21:30 Saturday 08:00-21:30 Sunday 08:00-21:30

Made with Menu