



Set Menu

2 courses £15.95
3 courses £19.95

1 glass of wine (125ml) £3.50
2 glasses of wine (125ml) £6.50
3 glasses of wine (125ml) £9.00

Starters

Hors d'oeuvres

Steamed Cornish mussels with
surf clams

Roasted parsnip soup with
crème fraîche

Main courses

Steamed mutton pudding with minted
caper & lentil jus

Pan fried Loch Duart salmon with
watercress mash and langoustine jus

Garganelli pasta with
oyster mushrooms & spinach

Side dishes

£3.40

Savoy cabbage
Buttered carrots
Mixed leaf salad
Real chips cooked in dripping
Heritage potatoes

Why not complement
your food with a glass
of wine from the Tate
cellar, selected by
sommelier Hamish
Anderson

Desserts & cheese

Brioche & butter pudding

Warm chocolate brownie with vanilla
ice cream and hot chocolate sauce

Olde Sussex with homemade chutney

A discretionary 12.5% gratuity will be added to your bill for the benefit of serving and other staff. We only buy, prepare and serve fresh food. Our staff will happily provide you with more details if you have any specific questions or requirements • Tate directly operates its own catering • All profits go to support the gallery.