



# Lunch

## Oysters & pre-lunch

**Duroc pork crackling with apple sauce**  
£2.50

**Duchy of Cornwall native oysters No 3's**  
£2.75 each

**Colchester rock oysters No 2's**  
£1.50 each

## Starters

**Beef consommé with an oxtail ravioli**  
£6.00

**Devilled kidneys on toasted sour dough**  
£6.95

**Roasted beetroot and bean salad with  
an egg mimosa dressing**  
£6.95

**London cured smoked salmon**  
£7.50

**Poached loin of rabbit and home-cured  
ham with a frisee & hazelnut salad**  
£8.75

**Cornish crab plate**  
£9.95

## Main courses

**Ravioli of squash with black cabbage,  
purple sprouting broccoli & girolles**  
£12.50

**Duroc pork cutlet with Bramley apple  
& Dunkerton's organic cider sauce and  
black pudding**  
£14.95

**Pan fried Cornish hake with Scottish  
girolles, langoustines, spinach and  
shellfish sauce**  
£15.95

**Welsh lamb '3 ways' with caramelised  
sweetbreads and buttered carrots**  
£19.95

**Roasted red-leg partridge with bread  
sauce, game chips and gravy**  
£24.95

**Fish of the day; fresh from the Newlyn  
day boats, Cornwall (Market price)**

*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.*

## From the grill

**28 day aged South Devon beef served  
with a choice of three sauces:  
bearnaise, peppercorn or  
blue cheese & chive butter**

**Rib steak**  
£17.50

**Sirloin**  
£18.50

**Fillet**  
£21.95

## Desserts and cheese

£5.80

**Chocolate tart**

**Apple sorbet with a brandy snap**

**Victoria plum pie with plum syrup and  
clotted cream**

**Iced berries with hot white chocolate  
sauce**

**Old English sherry trifle**

**A selection of British seasonal cheeses  
served with home made chutney and  
walnut bread**  
£7.50