



Lunch

Starters

£7.75

Cauliflower soup with wild garlic leaf

£5.80

Devilled kidneys on toasted sourdough

Cornish crab cocktail

**Pan fried red mullet with chicory,
courgette & oregano salad**

**Roasted beetroot & bean salad with a
mimosa dressing**

Main courses

£15.55

**Spring chicken with baby vegetables &
morels**

**Fish of the day; fresh from the Newlyn
day boats, Cornwall**

(Market price)

**Fillet of sea trout with braised fennel,
buttered samphire and a fennel
reduction**

**Char-grilled loin of South Devon beef
with spinach and slow roasted tomato**
(£3.50 supplement)

**Chicory tart tatin with Talley Mountain
and pea shoot & artichoke salad**

Side dishes

£3.40

**Spring greens
New potatoes
Tomato & shallot salad
Buttered carrots
Mixed leaf salad
Real chips cooked in dripping**

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.

Desserts

£5.80

**Apple & rhubarb crumble with clotted
cream**

**Baked chocolate & amaretti
chocolate cake**

Spotted dick with custard

Elderflower sorbet with almond tuile

Cheese

£7.75

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