

# Lunch

## Drinks to start

Manzanilla 'La Gitana'	£3.50 100 ml glass
Billecart-Salmon NV	£9.50 125 ml glass
Fig and brandy fizz. <i>Brandy de Jerez, Crème de figue, Babot Cava, brown sugar and bitters</i>	£7.50
Applcot sip <i>Somerset 10 year old brandy, apricot liqueur and mediterranean tonic</i>	£7.50

Bread selection with butter	£2.85
Tanche and Lucques olives	£2.75

## Starters

Roasted fennel soup with confit potato and fennel seed oil <i>Viognier, Domaine de Bahourat, France £3.50 125ml</i>	£5.95
Poached pear with Shropshire Blue, chicory, celery and spiced pecans <i>Severn Perry, Gloucestershire, England £4.20 330ml</i>	£7.50
Curried Cornish crab with salt cucumber, tomato and black olive crisp <i>Soave 'Strele', Tamellini, Veneto, Italy £3.90 125ml</i>	£10.95
Pan seared scallops with apple remoulade, almonds and basil oil <i>Coates &amp; Seeley Blanc de Blanc, Hampshire, England £7.95 125ml</i>	£13.95
Guinea fowl terrine with chicken liver parfait, autumn chutney and toasted brioche <i>BrewDog 5AM Saint Amber ale, Fraserburgh, Scotland £4.55 330ml</i>	£7.95
Smoked wood pigeon with beetroot, orange jelly, fig purée and hazelnuts <i>EM Pinot noir, Thracian Valley, Bulgaria £4.55 125ml</i>	£8.95

## Mains

Wild mushroom panzerotti with sun-blushed tomatoes, marscapone and pine nuts <i>Vinho Verde 'Arinto', Portugal £4.00 125ml</i>	£13.95
Spiced cod with smoked bacon, peas, potato Anna and lemon butter <i>Devils Corner Riesling, Tasmania, Australia £4.70 125ml</i>	£17.95
Fish of the day, fresh from the Newlyn day boats, Cornwall	(Market price)
Roast chicken breast with globe artichoke, garlic mash and truffle jus <i>Casa Silva 'Reserva' Chardonnay, Colchagua Valley, Chile £4.00 125ml</i>	£15.95
Pressed pork belly with carrot purée, black pudding croquette and liquorice sauce <i>Casa de Saima, Beiras, Portugal £4.40 125ml</i>	£14.95
Grilled lamb rump with sweetcorn blini and aubergine caviar <i>Xinomavro, Domaine Thymiopoulor, Naoussa, Greece, £4.40 125ml</i>	£19.95
Donald Russell sirloin with confit shallots, spinach, mushrooms and béarnaise <i>Fuller's '1845' (bottle conditioned), London, England £4.75 500ml</i> <i>Our steak is selected by Donald Russell, from cattle that are naturally reared on traditional farms, then matured for 21 days to ensure maximum tenderness and flavour.</i>	£21.95
The pasta and chicken are available as smaller portions for children	£8.50

## Side orders

Chips	£3.95
Champ mash	£3.95
Vegetable of the day	£3.95
Mixed leaf salad	£3.95

## Light lunches

Smoked haddock with rarebit, spinach and roasted shallots	£10.95
Grilled merguez sausages with mixed leaves, pickled carrot and cucumber	£8.95

A discretionary 12.5% gratuity will be added to your bill for the benefit of serving and other staff. Our staff will happily provide you with more details about our food if you have any specific questions or requirements. All profits go to support the gallery.

## Desserts and cheese

Glazed custard slice with fresh raspberries £5.65

*Lemon & vanilla Martini £7.50*

Milk chocolate & espresso mousse £5.65

*Finest Full Rich 5yr Old, Henriques & Henriques, Madeira £4.10 100ml*

Soft meringue with poached rhubarb and blood orange £5.65

*Torrentés Tardío, Mendoza, Argentina £4.30 125ml*

Lemon three ways; mousse, sorbet and meringue £5.65

Baked blueberry pudding with vanilla ice cream £5.65

*Severn Perry, Gloucestershire, £4.70 500ml*

Regional British cheeses with olive oil oatcakes and apple chutney £7.15

*Niepoort 'Ruby Dum' Douro Valley, Portugal £4.25 100ml*

Driftwood £2.60

*A complex tasting rich ash goats' cheese from Barborough, Somerset. The rustic look of this cheese is contrasted by the lemony tang and creamy rich texture. Pasteurised*

Blue Monday £2.60

*Purple blue streaks give this cheese a distinctive look. Creamier and softer than most blue cheeses, a sweet yet steely flavour with hints of dark chocolate make this Scottish cheese fascinating. Unpasteurised*

Hafod £2.60

*A unique combination of creamy organic Ayrshire milk and traditional cheese making techniques gives this cheese its buttery, rich and nutty flavours. Made in Wales. Unpasteurised*

## Leaf teas and infusions

*Tate is proud to serve Jing tea who source the finest leaf teas from around the world*

Organic white peony tea £2.30

Organic jade sword green tea £2.30

2009 organic Dragon Well green tea £3.20

Jasmine pearls £2.60

Yellow gold oolong £2.60

English breakfast/ Earl Grey/ Darjeeling £2.20

Whole peppermint leaf £2.20

Organic chamomile flowers £2.20

Whole rose buds £2.20

Blackcurrant and hibiscus £2.20

Rooibos (redbush) £2.20

## Coffee by Tate & hot chocolate

Espresso/ macchiato £1.80

Double espresso/ Double macchiato £2.15

Americano £2.20

Cappuccino/ latte £2.30

Flat white £2.40

Iced coffee £2.40

Hot chocolate £2.30

Mocha £2.40

## Fresh juices and smoothies

Orange juice £3.00

Benson's English apple juice £3.00

Benson's English apple & elderberry juice £3.20

Vanilla bean, honey & yoghurt smoothie £3.30

Seasonal fruit smoothie £3.70

Gooseberry and Elderflower juice £3.15

## Iced teas

Green tea with lime and lemongrass £2.30

Apple and honey £2.30

## Bottled soft drinks

Belvoir traditional organic lemonade £2.75

Belvoir traditional organic ginger beer £2.75

Belvoir traditional elderflower pressë £2.75

Fentimans dandelion & burdock

or curiosity cola £2.75

*Fentimans drinks are naturally fermented so contain a trace of alcohol*