
TATE MODERN RESTAURANT

STARTERS

Cauliflower & roast garlic soup, Adraham cheese crutons
Breast of wood pigeon, wild mushrooms, pea shoots, hazelnut hollandaise
Seared scallops, scotch quail egg, herb vinaigrette

MAINS

Garlic & herb corn cake, orange braised red chicory & mushrooms, butter sauce
Grilled sea bass, fondue of leeks, warm tomato & saffron vinaigrette
Suffolk chicken breast, potato royale, chestnut mushrooms, salsify fritter

DESSERT

William pear crumble, stewed raisins, date ice cream and Armagnac custard
Bitter chocolate mousse, salted caramel, milk ice cream
Vanilla Bavarian cream with Yorkshire rhubarb

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