APERITIFS

	100ml	125ml	Glass
Coates and Seeley NV Hampshire, England abv 12%		9.20	
Billecart-Salmon Brut NV Mareuil-Sur-Aÿ, Champagne, France abv 12%		10.50	
La Gitana Manzanilla Hidalgo, Sherry, Spain abv 15%	3.80		
Tate gin and Fever Tree Tonic London			6.25
Bloody Mary Our spice mix includes Port, Manzanilla sherry, Cholula hot sauce, smoked chipotle sauce, Worcestershire sauce, celery salt and ground pepper. Available with Element 29 vodka or horseradish infused vodka			7.50
Virgin Mary Please see Bloody Mary, served without the port and sherry			4.00
Euphoric Delirium Stellacello Grapefruit, Cornish pastis, sage, bitter lemon The citrus from the bitter lemon is enhanced by the grapefruit and gently lifted with the earthy anise and sage flavours.			8.00

STARTERS

Asparagus & pea soup, pickled morels, crème fraîche Viognier Domaine de Muret, Pays du Gard, France 125ml (4.00)	6.75
Herb crusted goats' cheese, blood orange, candied beetroot, watercress Vinho Verde, Minho, Portugal 125ml (4.40)	7.50
Gressingham duck livers, ginger toast, poached rhubarb Treboom Brewery Best Bitter 'Kettle Drum' 500ml (5.95)	8.75
Scallops, almond & bacon crust, spinach purée, salmon roe Mount Barker Riesling Plantagenet, Great Southern, Western Australia 125ml (5.50)	11.50
Fennel-cured salmon, celery & apple slaw, argan oil Bianco Maggiore Grillo (Organic) Rallo, Sicily, Italy 125ml (4.70)	9.25

We have paired a wine, beer or cocktail to complement each dish on the menu.
Our beer list is solely British and in many cases they can prove a more versatile partner than wine

MAINS

Artichoke risotto, peas, mint, Berkswell crisp Macon-Loché Domaine Clos des Rocs, Mâconnais, Burgundy, France 125ml (5.50)	16.00
Cornish hake, broad beans, plum tomatoes, samphire, butter sauce Dominique Portet Brut Rosé NV, Yarra Valley, Australia 125ml (8.75)	18.00
Suffolk chicken breast, buttered leeks, tenderstem broccoli, lemon & caper sauce Wild Beer Company 'Epic Saison', Somerset England 330ml (5.95)	17.00
Line-caught halibut, cockle & clam broth, chive mash Papegaai, Swartland, South Africa 125ml (4.20)	22.00

FROM THE GRILL

1/2 native lobster with leaf salad and frites Garlic butter, plain or Thermidor	29.95
8oz rib-eye steak	21.00
8oz sirloin	23.00
8oz fillet	28.50

All steaks are served with Jersey Royals or chips and your choice of:
Red wine, peppercorn or béarnaise sauce

All our produce is sourced from recommended farmers to ensure the sustainability of the raw ingredients. We use Scottish beef from farms in Speyside aged for a minimum of 28 days.

SIDE ORDERS

Hand-cut chips	3.95
Jersey Royals	3.95
Spring cabbage, lemon thyme, cream	3.95
Sugar snaps with chilli	3.95

DESSERTS AND CHEESE

Dark chocolate, raspberry & pistachio marquise, chantilly cream Sam Smith's Organic Cherry Beer, North Yorkshire, England 330ml (4.95)	7.00
Honey pannacotta, granola, dried fruit, honeycomb Rutherglen Topaque, Victoria, Australia 100ml (7.10)	6.50
Rhubarb cheesecake, hazelnut frangipane, crystalised orange Late Harvest Muscat 'Reserva', Limarí, Chile 100ml (4.50)	6.50
Blueberry curd, sugar-coated blueberries, gooseberry purée	6.95
Fruit platter with sorbet Late Harvest Muscat 'Reserva', Limarí, Chile 100ml (4.50)	6.95
Regional British cheeses, oatcakes and chutney Flight of wines, 3 wines of 50ml each (7.95)	8.95

SWEET WINE

	100ml	250ml	500ml
Tabalí Late Harvest Muscat 2011 Viña Tabalí, Limari Valley, Chile abv 12.5%	4.50	11.15	16.50
Finest Full Rich 5yr Old Henriques & Henriques, Madeira abv 19%	5.00	12.40	22.50
Rutherglen Topaque Stanton & Killeen, Rutherglen, Victoria, Australia abv 17.5%	7.10	17.50	26.00 half bottle
Quinta de la Rosa Ruby Port Douro Valley, Portugal abv 20%	4.25	10.50	30.00 bottle
Noble Late Harvest Riesling 'Edelspatz' 2011 Delheim, Simonsberg, South Africa abv 10%			29.00 half bottle

DIGESTIFS

	50ml
Port Askaig 19yr Islay, Scotland abv 45.8%	12.00
Compass Box Hedonism blended grain Scotch whisky Scotland abv 43%	10.00
Basil Hayden's Kentucky straight Bourbon whiskey USA abv 40%	8.50
Bernheim Kentucky straight wheat whiskey USA abv 45%	8.50
El Dorado demerara 15yr rum Guyana abv 43%	8.50
Tapatio Anejo Tequila Jalisco, Mexico abv 38%	8.50
Somerset Cider Brandy 10yr Somerset, England, abv 55%	7.00
Domenis Grappa Friulana Italy abv 45%	6.00

COFFEE BY TATE AND HOT CHOCOLATE

Coffee by Tate sources and roasts all its own coffee. Our 'Seasonal Blend' is made up of a selection of beans that change throughout the season to ensure freshness and flavour. Our coffee is available to buy from all our restaurants, cafes, online and in shops.

Espresso	2.00
Double espresso	2.40
Macchiato	2.00
Double macchiato	2.40
Americano	2.50
Cappuccino	2.70
Latte	2.70
Flat white	2.70
Mocha	2.70
Iced coffee	2.70
Hot chocolate	2.70

JING LEAF TEAS AND INFUSIONS

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

Organic white peony tea	2.70
Dragon Well green tea	3.50
Jasmine pearls	2.70
Yellow gold oolong	2.70
English Breakfast	2.50
Earl Grey	2.50
Darjeeling	2.50
Lapsang Souchong	2.70
Whole peppermint leaf	2.50
Chamomile flowers	2.70
Rooibos (redbush)	2.70

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 details about our food if you have any questions or requirements. All profits go to support the gallery.

FRESH JUICES AND SMOOTHIES

Orange Juice	3.20
Bensons English apple juice	3.20
Vanilla bean, honey & yoghurt smoothie	3.50
Homemade Fruit smoothie	3.90

ICED TEA

Blackcurrant and Rose	2.70
Green tea with lime and lemongrass	2.70

BOTTLED SOFT DRINKS

Square Root Seasonal Soda Bergamot	2.95
Belvoir traditional lemonade	2.95
Belvoir traditional organic ginger beer	2.95
Belvoir traditional elderflower pressé	2.95
Fentimans curiosity cola	2.95

Fentimans drinks are naturally fermented so contain a trace of alcohol

WATER

	330ml	750ml
Hildon Natural Mineral Water Still or sparkling	1.80	3.30